



LOCANDA del GUSTO

ME

2026

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## STARTERS

Wild Red Salmon, Buffalo Mozzarella, and Avocado Mayonnaise <sup>3 7</sup>  
18 €

Squid Steak with Pink Pepper and Thyme on Green Cherry Tomatoes <sup>4 9 11 14</sup>  
18 €

Warm Octopus on Spanish Tomatoes, Asparagus, and Burrata Drops <sup>4 7 9 14</sup>  
18 €

Gratinated Calamari with Pine Nuts, Cherry Tomatoes and Cream of Potatoes <sup>4 8 9 14</sup>  
18 €

Mixed Raw Seafood (Fish and Shellfish) <sup>2 4 6 14</sup>  
36 €

Tuna Tartare with Sesame and Tomato Umami <sup>1 4 11</sup>  
18 €

Fassona Beef Tartare with Burrata Stracciatella and Mango Chutney <sup>1 7</sup>  
16 €

Tasting of the Locanda  
(Octopus - Tuna Tartare - Squid Steak - Cod Mousse)  
20 €

Our cheese selection <sup>7</sup> :  
*De'Magi, Senti chi capra and Beppino Occelli*  
14 €

For vegetarians the Locanda offers:  
Grilled Mushrooms, Spanish San Marzano tomatoes, Agnoni Artichokes,  
Eggplant Stuffed with Dried Tomatoes, Bruschetta with Seared Vegetables <sup>3 7 8 9</sup>  
18 €

### **Wellness** Line

Tuna Sashimi Fit and Umami Tomato with Piperine  
*Protein 18.5 g | Carbohydrate 5 g | Fat 4.8 g | k/cal 105~*  
18 €



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## FIRST COURSES

Tagliolini / Maltagliati  
with Maremma Wild Boar or Wild Woodpigeon <sup>1 9</sup>  
16 €

Grouper Ravioli on Tomato Soup  
with Bottarga <sup>1 3 4</sup>  
18 €

Tagliolini with Sea Anemone <sup>1 3 14</sup>  
20 €

Risotto with Yellow Cherry Tomatoes, Mint,  
Stracciatella, Saffron, Red Shrimo  
Tartare, *Savini* Black Truffle <sup>2 4 7</sup>  
18 €

Gnocchi with Scampi and  
*Amarelli* Liquorice Flavor <sup>2 4</sup>  
18 €

Testarolo with Porcini Mushrooms,  
Burrata and Thyme <sup>1 7</sup>  
16 €

Tagliolini with Black Truffle from San Miniato <sup>1 3</sup>  
26 €

*Ughetto's* Tordelli (handmade)  
with Chianina ragù <sup>1 3</sup>  
16 €

*...the staff will explain the dishes of the day*



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## SECOND COURSES

Seared Tuna in a Pistachio Crust  
with Browned Vegetables <sup>3 4 7 8</sup>  
18 €

Potato-Crusted Sea Bream White  
and Artichoke Cream <sup>1 4</sup>  
16 €

Crispy Swordfish with Mediterranean Flavors  
and Vegetable Tart <sup>3 4 7</sup>  
18 €

Chianina Beef Burger “*Simone Fracassi*”,  
Bacon, Cheddar, and Rosemary Potatoes <sup>1 3 7</sup>  
18 €

Fassona Beef Fillet with Fleur de Sel  
and Baked Potatoes  
24 €

Hazelnut-Crusted Cinta Senese Fillet  
and its Potato Sauce  
16 €

Slow-Braised Beef Cheek on a bed of Soft Truffled Potato Purée,  
served with House-made Giardiniera <sup>9 10</sup>  
22 €

**Allergen List:** 1. Cereals containing gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soy - 7. Milk - 8. Tree nuts  
- 9. Celery - 10. Mustard - 11. Sesame - 12. Sulfur dioxide - 13. Lupins - 14. Molluscs  
**NB: All preparations may have been contaminated by allergens.**

Cover charge 3 €