



LA LOCANDA

di Andrea

ITALIAN CUISINE

S. FERIA 52, CASCO ANTIGUO, SEVILLA



STARTERS

	TAPA	PLATE
CRESCENTINE BASKET 	2,70	
Fried bread from Emilia-Romagna		
ACCOMPANIED BY:		
- Italian charcuterie plate (90gr)		7,50
- Italian cheese plate (120gr) 		7,80
- Mixed cheese and charcuterie plate (140gr)		10,80
	TAPA	PLATE
PECORINO CHEESE 	3,90	
With pepper jam (45gr)		
ARANCINI	4,20	8,20
Fried sicilian rice balls		
- Mushrooms and truffle with mozzarella 		
- Bolognese with smoked provola		
FRIED PIZZA 	4,20	
- Mozzarella and tomato		
- Three cheeses (mozzarella, provola and gorgonzola)		
FIORI DI ZUCCA	4,40	8,60
Fried zucchini flowers, stuffed with mozzarella and anchovy		
FRIED POTATOES  	3,50	

SALADS

CAPRESE 	8,00
Burrata D.O.C. fresh tomato and basil oil	
SPINACH AND GOAT CHEESE 	8,20
With fresh tomato, goat cheese, walnuts and balsamic vinaigrette	
SPINACH AND BURRATA 	9,50
With tomato, burrata, semi-dried tomato cream, balsamic vinaigrette	
MEDITERRANEAN SALAD  	8,20
With tomato, raisins, blue cheese (or vegan feta) and pepper vinaigrette	



VEGETARIAN



VEGAN



PASTA

PASTA

	TAPA	PLATE		TAPA	PLATE
CHEESE MEZZELUNE, MUSHROOMS AND TRUFFLE 	4,30	8,50	TRADITIONAL TAGLIATELLA	4,20	8,20
With butter and parmesan sauce			With bolognese sauce		
GORGONZOLA RAVIOLI AND PEAR 	4,30	8,50	MOUNTAIN TAGLIATELLA  	4,20	8,20
With butter and parmesan sauce			With mushrooms, boletus and parmesan (vegan option with gnocchi)		
RAVIOLI RICOTTA	4,30	8,50	GNOCCHI GORGONZOLA 	4,20	8,20
With butter, speck and parmesan sauce			With gorgonzola sauce and walnuts		
RAVIOLI RICOTTA	4,40	8,70	GNOCCHI WITH GENOVESE GREEN PESTO 	4,20	8,20
With bolognese sauce			With basil, cheese and pine nuts		
PUMPKIN RAVIOLI 	4,30	8,50	GNOCCHI WITH PUGLIESE RED PESTO 	4,20	8,20
With butter and parmesan sauce			With dried tomato, pine nuts and almonds		
PUMPKIN RAVIOLI	4,40	8,70	ROMA CARBONARA	4,30	8,40
With bolognese sauce			Traditional recipe		
			SPAGHETTI ALL'AMATRICIANA	4,30	8,40
			With italian bacon, cheese and tomato		
			+ 0,75 € WITH SPICY NDUJA SAUCE TAPA		
			+ 1,50 € WITH SPICY NDUJA SAUCE PLATE		



***ALL OF OUR PASTA ARE SERVED WITH PARMESAN EXCEPT THE VEGAN OPTIONS.**

*** THE SAUCES: BUTTER AND PARMESAN, BOLOGNESE, WALNUTS AND GORGONZOLA, GREEN PESTO AND RED PESTO, CAN BE COMBINED WITH ANY OF OUR PASTAS.**



TIGELLA, PIADINA Y FOCACCIA

	TIGELLA	PIADINA	FOCACCIA
MORTADELLA Italian mortadella from Bologna and stracchino cheese	3,30	5,00	5,80
DIAVOLA Smoked provola and spicy ventricina	3,30	5,00	5,80
FAVORITE Speck (smoked ham) and gorgonzola	3,40	5,20	6,00
CAMPERA Cured beef, stracchino cheese and rocket	3,40	5,20	6,00
TARTUFATA Pecorino cheese, mushroom and truffle mousse and rocket (option with vegan feta)	3,60 	5,50 	6,20  
ITALIAN Smoked provola, semi-dried tomato and rocket (option with vegan feta)	3,40 	5,20 	6,00  
NUTELLA Spread the happy	2,70 	4,10 	



VEGETARIAN



VEGAN



MEATS

MEATS

	TAPA	PLATE
SCALOPPINE WITH MARSALA WINE Pork loin steak with sicilian wine sauce	4,20	8,20
SCALOPPINE WITH MUSHROOMS AND BOLETUS Pork loin steak with mushrooms and boletus	4,40	8,60
BRESAOLA Cured beef carpaccio, arugula and parmesan		7,40

IMPORTANT

FOR BETTER SERVICE:
IF YOU HAVE ANY **INTOLERANCE OR ALLERGY**, PLEASE CONTACT OUR ROOM STAFF.

ASK ABOUT OUR GLUTEN FREE TAPAS.



DESSERTS

DESSERTS

TIRAMISÚ “LA LOCANDA”	4,20
SICILIAN CANNOLO	4,20
PANNA COTTA	4,20
CHOCOLATE COULANT With scoop of ice cream	4,60



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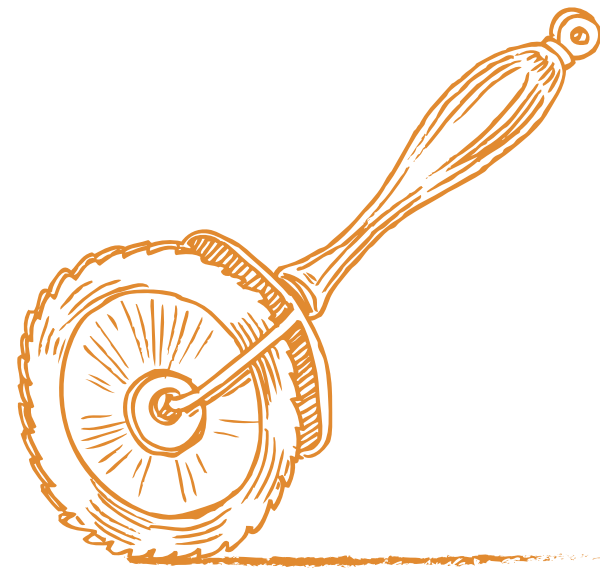
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LA LOCCANDA

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