



LA LOCANDA
di Andrea

ITALIAN CUISINE

S. FERIA 52, CASCO ANTIGUO, SEVILLA



STARTERS

| | TAPA | PLATE |
|---|-------------|--------------|
| CRESCENTINE BASKET  | 2,80 | |
| Fried bread from Emilia-Romagna | | |
| ACCOMPANIED BY: | | |
| - Italian charcuterie plate (90gr) | | 7,80 |
| - Italian cheese plate (120gr)  | | 8,00 |
| - Mixed cheese and charcuterie plate (140gr) | | 11,00 |
| <hr/> | | |
| | TAPA | PLATE |
| PECORINO CHEESE  | 3,90 | |
| With pepper jam (45gr) | | |
| ARANCINI | 4,30 | 8,40 |
| Fried sicilian rice balls | | |
| - Mushrooms and truffle with mozzarella  | | |
| - Bolognese with smoked provola | | |
| FRIED PIZZA  | 4,30 | |
| - Mozzarella and tomato | | |
| - Three cheeses (mozzarella, provola and gorgonzola) | | |
| FIORI DI ZUCCA | 4,50 | 8,80 |
| Fried zucchini flowers, stuffed with mozzarella and anchovy | | |
| FRIED POTATOES   | 3,70 | |

SALADS

| | |
|--|-------------|
| CAPRESE  | 8,20 |
| Burrata D.O.C. fresh tomato and basil oil | |
| SPINACH AND GOAT CHEESE  | 8,40 |
| With fresh tomato, goat cheese, walnuts and balsamic vinaigrette | |
| SPINACH AND BURRATA  | 9,70 |
| With tomato, burrata, semi-dried tomato cream, balsamic vinaigrette | |
| MEDITERRANEAN SALAD   | 8,40 |
| With tomato, raisins, blue cheese (or vegan feta) and pepper vinaigrette | |



VEGETARIAN



VEGAN

PASTA

PASTA

| | TAPA | PLATE | | TAPA | PLATE |
|--|------|-------|--|------|-------|
| CHEESE MEZZELUNE, MUSHROOMS AND TRUFFLE 🌿 With butter and parmesan sauce | 4,30 | 8,50 | TRADITIONAL TAGLIATELLA With bolognese sauce | 4,30 | 8,40 |
| GORGONZOLA RAVIOLI AND PEAR 🌿 With butter and parmesan sauce | 4,30 | 8,50 | MOUNTAIN TAGLIATELLA 🌿🍄 4,30 8,40 With mushrooms, boletus and parmesan (vegan option with gnocchi) | | |
| RAVIOLI RICOTTA With butter, speck and parmesan sauce | 4,30 | 8,50 | GNOCCHI GORGONZOLA 🌿 4,30 8,40 With gorgonzola sauce and walnuts | | |
| RAVIOLI RICOTTA With bolognese sauce | 4,50 | 8,90 | GNOCCHI WITH GENOVESE GREEN PESTO 🌿 4,30 8,40 With basil, cheese and pine nuts | | |
| PUMPKIN RAVIOLI 🌿 4,30 8,50 With butter and parmesan sauce | | | GNOCCHI WITH PUGLIESE RED PESTO 🍄 4,30 8,40 With dried tomato, pine nuts and almonds | | |
| PUMPKIN RAVIOLI With bolognese sauce | 4,50 | 8,90 | ROMA CARBONARA 4,40 8,60 Traditional recipe | | |
| | | | SPAGHETTI ALL'AMATRICIANA 4,40 8,60 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 | 3,50 | 5,20 | 5,90 |
| DIAVOLA Smoked provola and spicy ventricina | 3,50 | 5,20 | 5,90 |
| FAVORITE Speck (smoked ham) and gorgonzola | 3,60 | 5,40 | 6,10 |
| CAMPERA Cured beef, stracchino cheese and rocket | 3,70 | 5,50 | 6,20 |
| TARTUFATA Pecorino cheese, mushroom and truffle mousse and rocket (option with vegan feta) | 3,70  | 5,50  | 6,20   |
| ITALIAN Smoked provola, semi-dried tomato and rocket (option with vegan feta) | 3,60  | 5,40  | 6,10   |
| NUTELLA Spread the happy | 3,00  | 4,20  | |



VEGETARIAN



VEGAN



MEATS

MEATS

| | TAPA | PLATE |
|--|------|-------|
| SCALOPPINE WITH MARSALA WINE Pork loin steak with sicilian wine sauce | 4,40 | 8,50 |
| SCALOPPINE WITH MUSHROOMS AND BOLETUS Pork loin steak with mushrooms and boletus | 4,60 | 8,90 |
| BRESAOLA Cured beef carpaccio, arugula and parmesan | | 7,80 |

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" | 4,40 |
| SICILIAN CANNOLO | 4,40 |
| PANNA COTTA | 4,40 |
| CHOCOLATE COULANT With scoop of ice cream | 4,80 |

LA LOCCANDA

di Andrea



955 183 560



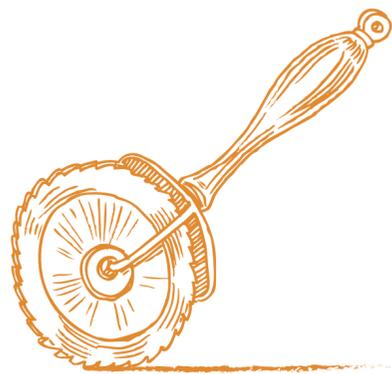
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