



BAGGIO
LA LOCANDA
DAL 1978

Welcome to Locanda Baggio, welcome home.

Here you will have the chance to live the pleasure of the table and discover the most creative side of the familiar old recipes.

Love and research are the main ingredients of our cuisine to tell you our story, our today and our tomorrow.

Tasting menu are the best way to get to know our cuisine; through them we can express ourself and transform your staying in a pure pleasure experience

MENÙ D'AUTORE

Rose prawns, fruit salad and lime, crispy rice caviar, americano cocktail jelly

Gillardeau Oyster with white wine, lime and yuzu pearls

Roasted shrimp gnocchi, chickpeas soup, glasswort and crispy clams waffle

Rice, cuttlefish and green beans with basil and rice cream

Spaghetti, Scardovari and sea urchin

Red mullet, tomatoes pappa, capsicum coulis, green olives, stracciatella, cacciucco foam

Fruit sorbet

Macaron

Wild berries soup, meringue, cream and vanilla gelato, mint oil and lemon pearls

Enrico will be pleased to pair for you a selection of:

4 wine glasses

6 wine glasses

Tasting menu is served foto the whole table only.
It does not include beverage and service.

MENÙ ALLA CARTA

STARTERS

Bisi (green beans)

Green beans soup, ricotta gnocco, mint and basil

Sarde

Sarde sandwich with panzanella, seasonal vegetables and goat cheese

Caesar salad

Marinated guinea fowl, Bastardo del Grappa cheese, apple vinegar jelly, crispy salad

Tartare

Hunted deer and wild salmon, marron saune, smoked mustard mayonnaise, crispy Venere rice

MENÙ ALLA CARTA

FIRST COURSES

Gnocchi

Scallop gnocchi, potatoes foam and Esetra caviar

Jackson Pollock tortellini*

Homemade tortellini pasta filled with spontaneous herbs, double Parmigiano sour cream, goji jam, pepper herb, limonella, marjoram, aromatic oils

**American expressionist painter*

Risotto

San Massimo rice, spring onion, Sichuan pepper, cuttlefish and nasturtium

(served for all guests)

Cold spaghetti

Lemon emulsion, seabass tartare and parsley foam

MENÙ ALLA CARTA

SECOND COURSES

Groupers

Groupers fish Catalana style

Veal

Veal fillet, Jerusalem artichoke purè, spring onion and Vermouth

Rabbit

Roasted rabbit, bacon, Summer black truffle, asparagus, morchelle, liver pate

Liver

Veal liver cotoletta, red onions jam, fried polenta

Our dishes may contain traces of cereals containing gluten and derived products, crustaceans, eggs, fish, peanuts, soya, milk, nuts, celery, sesame seeds, sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg, lupins or shellfish.

We ask our guests to notify any food allergy and/or intolerance issue. **Below the list of 14 allergy-inducing substances** that can potentially cause allergies and intolerances

ALLERGENI

1. Cereals containing gluten such as wheat, rye, barley, oat, spelt, kamut and their hybridized strains and derived products

2. Crustaceans and crustacean based products

3. Eggs and derived products

4. Fish and derived products

5. Peanuts and derived products

6. Soy and derived products

7. Milk and derived products (including lactose)

8. Shelled fruits, like almonds, hazelnuts, walnuts, pistachios and derived products

9. Celery and derived products

10. Mustard and derived products

11. Sesame seeds and derived products

12. Sulfur dioxide and sulphites in concentrations above 10 mg

13. Lupin and lupins-based products

14. Molluscs and molluscs-based products

Some products on our menu, to guarantee their freshness and quality, have been treated with quick-freezing method, or if the fresh product is not available, the frozen product is used