Locanda
Due Orsi
dal 1969

OUR KITCHEN

Everything starts with the ingredients

Bread, focaccia, fresh pasta, desserts and artisanal preparations.

We cook using carefully selected ingredients, chosen fresh every day

SEAFOOD STARTERS

WARM SEAFOOD SALAD WITH AROMATIC OIL — € 16
A selection of seafood served warm, including mussels, clams, local langoustines, prawns, baby squid and octopus, delicately dressed with our aromatic oil..

PAN-SEARED OCTOPUS TENTACLES — € 16
Golden octopus, pan-seared and served on a velvety green broad bean cream with crispy guanciale.A delightful contrast of textures, combining softness, freshness and savoury flavour.

SALT COD SALAD — € 14
Steamed salt cod with Taggiasca olives, Datterini tomatoes and capers, finished with a drizzle of excellent extra virgin olive oil..

LANGOUSTINE & BABY SPINACH SALAD — € 14
Delicately steamed langoustines served with tender baby spinach and dressed with extra virgin olive oil..

BABY OCTOPUS IN TOMATO SAUCE — € 13
Tender baby octopus cooked in tomato sauce, for a rich, authentic Mediterranean flavour.

CANTABRIAN ANCHOVIES & CAMPANIA BUFFALO MOZZARELLA — € 15
Acciughe del Mar Cantabrico, burro e pomodori secchi, servite con crostini di pane e mozzarella di bufala campana.
Un piccolo gioco da comporre e gustare insieme, sfizioso, sapido e sorprendente.

RAW SEAFOOD

GRAND RAW SEAFOOD SELECTION — € 28
A journey between the Mediterranean and the Adriatic:
local red prawn, local langoustine, Fine de Claire oyster, Sicilian amberjack carpaccio, 50 g bluefin tuna tartare, Adriatic mantis shrimp and julienne squid..

YELLOWFIN TUNA TARTARE — € 18
Fresh, delicate Yellowfin tuna, the star of the dish..

FINE DE CLAIRE OYSTER — MARENNES-OLÉRON — € 3 each.
Freshness, elegance and the mineral character of the sea..

LAND STARTERS

PARMA HAM & CAMPANIA BUFFALO MOZZARELLA — € 14
The delicate sweetness of Parma ham meets the creamy softness of buffalo mozzarella.

HAND-CUT TUSCAN PROSCIUTTO “PRATOMAGNO ORO” — € 14
Hand-cut to bring out its aromas, texture and distinctive character..

MIXED HAND-CUT TUSCAN CURED MEATS — € 14
A selection of Tuscan cured meats, freshly hand-cut and served simply.

SEAFOOD FIRST COURSES

FRESH TAGLIATELLE WITH PRAWNS — € 18
Our fresh pasta with prawns and a velvety basil cream — delicate flavours with a Mediterranean aroma..

SPAGHETTI ALLA CHITARRA WITH SEA URCHIN — € 16
Traditional spaghetti alla chitarra meets the pure, intense flavour of sea urchin.

PAPPARDELLE WITH SQUID & PORCINI MUSHROOMS — € 15
The delicate flavour of squid meets the intense aroma of porcini mushrooms, creating a refined balance of savoury and earthy flavours.

BLACK TAGLIARINI WITH AMBER MULLET BOTTARGA — € 15
Distinctively dark pasta enhanced by the bold, deeply marine flavour of amber mullet bottarga.

SPAGHETTI WITH CLAMS — € 18
Fresh clams, olive oil, garlic and parsley.
A great Mediterranean classic, in its most authentic form..

PACCHERI WITH GURNARD SAUCE — € 18
Paccheri pasta served with a delicate and flavourful gurnard sauce.

TAGLIOLINI WITH SEAFOOD DELICACIES & SEASONAL VEGETABLES — € 16
Fresh pasta, the aromas of the sea and vegetables from the garden — our interpretation of Mediterranean cuisine.

LINGUINE WITH LOBSTER — € 25
Linguine enveloped in the rich, intense flavour of lobster, for an elegant pasta dish with a distinctly marine character.

SEAFOOD RISOTTO — € 16
Creamy, aromatic and full of flavour, bringing all the character of the sea to the table. .

LAND FIRST COURSES

VEGETABLE SOUP — € 13
Selected vegetables, slowly cooked to create a simple, wholesome and flavourful dish.

PAPPARDELLE WITH WILD BOAR RAGÙ — € 16
Fresh pasta served with a rich wild boar ragù, full of intense, deep and distinctive flavours.

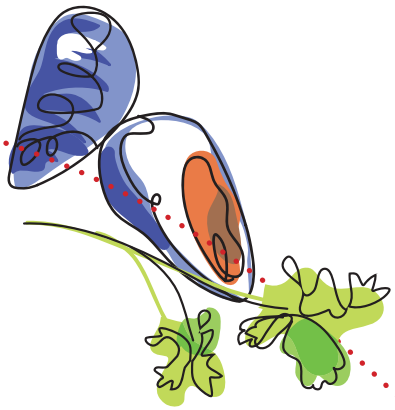
TAGLIOLINI WITH PORCINI MUSHROOMS — € 16
Fresh pasta and porcini mushrooms — the aroma of the forest in a simple, essential dish.

PENNETTE “DUE ORSI” — € 16
Our house speciality.
Our own ragù made with veal, beef and pork, with peas, black olives and cooked ham, finished with Parmigiano Reggiano and a delicate touch of cream.

EXTRA

Aggiunta di Bottarga di Muggine Ambrata — + € 6

Su richiesta: pasta integrale ricca di fibre oppure pasta senza glutine — + € 2



SEAFOOD MAIN COURSES

PAN-SEARED SEAFOOD — € 20 0
Mussels, clams, prawns and squid, freshly sautéed in a pan with samphire.
A lively and aromatic dish with an authentic Mediterranean character.

VERSILIAN-STYLE CATALANA — € 26
Prawns, squid and sea bream served on a crisp vegetable salad, with our Mediterranean dressing..

STEAMED KING PRAWNS — € 24
Served with caramelised Tropea onion and Mediterranean pine nuts — a combination of sweetness, crunch and savoury flavour..

TUNA TAGLIATA — € 24
Lightly seared and sliced tuna, served with sautéed Swiss chard. .

ISLAND-STYLE TURBOT FILLET — € 24
Turbot, potatoes, Datterini tomatoes and Taggiasca olives — all the aromas of Mediterranean cuisine..

FRIED PRAWNS & SQUID — € 20 0
Gamberi e calamari in una frittura dorata, leggera e croccante, preparata espressa.

SICILIAN-STYLE MONKFISH — € 24
A Mediterranean-style preparation with rich flavours that enhance the firm, delicate texture of monkfish..

THE CHARCOAL GRILL

CHARCOAL-GRILLED MONKFISH — € 24
Grilled over charcoal to enhance its texture and natural flavour..

CHARCOAL-GRILLED SEA BREAM — € 20
Grilled over charcoal to enhance its delicate texture and natural flavour..

CHARCOAL-GRILLED KING PRAWNS — € 20
Grilled over charcoal to enhance their natural sweetness and delicate flavour of the sea.

LAND MAIN COURSES

FRIED MOZZARELLA & ZUCCHINI BLOSSOMS — € 16
Mozzarella and zucchini blossoms in a light, golden and crispy batter.

MILANESE-STYLE VEAL CHOP — € 20
A great Milanese classic — golden and crispy on the outside, tender and juicy in the centre..

GENOESE-STYLE PORCINI MUSHROOMS — € 30,00
Porcini mushrooms sautéed with garlic, extra virgin olive oil, salt, pepper and parsley.

THE CHARCOAL GRILL

CHARCOAL-GRILLED BEEF FILLET — € 28
Tender and juicy, grilled over charcoal to enhance the natural character of the meat..

CHARCOAL-GRILLED BAVARIAN HEIFER RIB STEAK — € 20
.A generous cut, grilled over charcoal to develop intense aromas and a deliciously savoury crust.

BAVARIAN HEIFER FLORENTINE STEAK — € 60 / kg
s The classic sharing cut, grilled over charcoal for a flavourful crust and a soft, juicy centre..

SLICED FLORENTINE STEAK — € 20
Sliced and served on the plate, allowing you to enjoy all the tenderness and character of charcoal-grilled beef..

CHEESE

PARMIGIANO REGGIANO DOP — € 10
Served simply, on its own.

SIDE DISHES

FRIED ZUCCHINI BLOSSOMS — € 7
Crispy and golden, freshly prepared to order..

PAN-SAUTEED SPINACH — € 6
Simple and flavourful, sautéed in a pan.

MIXED SALAD — € 6
Fresh and crisp..

EXTRA-CRISPY FRENCH FRIES — € 6

VEGETABLES WITH A LIGHT VINEGAR DRESSING — € 6
Fresh and pleasantly tangy..

OUR DESSERTS

70% DARK CHOCOLATE BROWNIE — € 7
With walnuts, mango sauce and fresh mint.
Rich, soft and surprising..

ALL ARTISAN-MADE Prepared fresh every day by us

BERRY CHEESECAKE — € 7
Creamy and delicate, with the fresh, fruity flavour of berries.

CATALAN CREAM — € 7
Creamy and velvety, with its irresistible caramelised surface..

TIRAMISÙ — € 7
The great Italian classic, prepared artisanally in our kitchen..

NEAPOLITAN PASTIERA — € 7
Fragrant, soft and rich in tradition..

CANTUCCI & VIN SANTO — € 8
The most classic of Tuscan endings. i

ICE CREAMS & SEMIFREDDI

CHESTNUT ICE CREAM & BRANDY MARRONS GLACÉS — € 8
Rich and aromatic, with the intense flavour of chestnuts and marrons glacés..

CREAM GELATO — € 7

HAZELNUT GELATO — € 7

PISTACHIO GELATO — € 7

RUM TRUFFLE — € 8
Creamy chocolate semifreddo enhanced by the warm, aromatic notes of Rum

TORRONCINO AFFOGATO WITH COFFEE — € 8
Artisanal nougat semifreddo served with a shot of hot Italian espresso and aromatic

SORBETS

LEMON SORBET WITH BRAULIO — € 7

PEACH SORBET WITH GIN — € 7

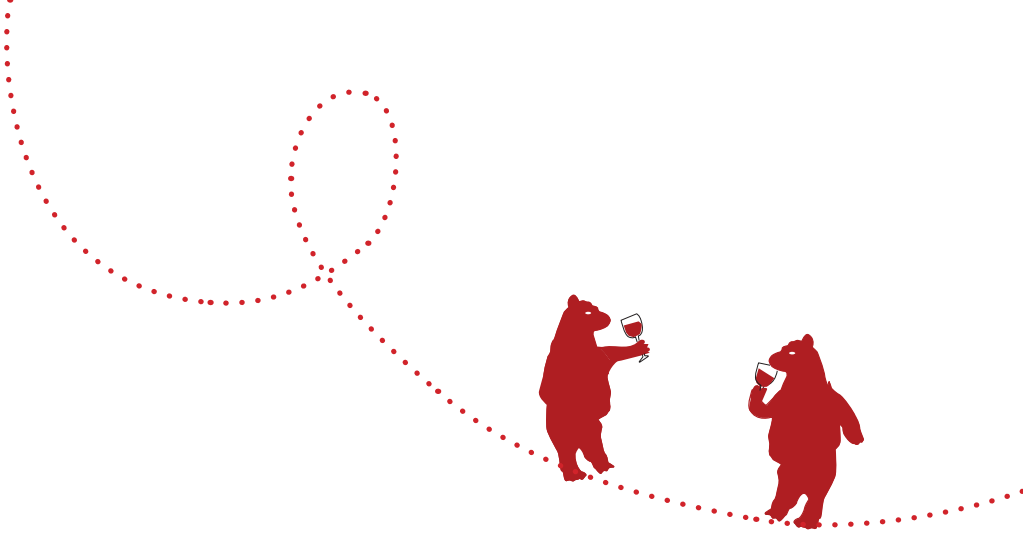
MANGO SORBET WITH CAMPARI — € 7

GREEN APPLE SORBET WITH CALVADOS — € 7

FRESH FRUIT

PINEAPPLE WITH MARASCHINO — € 7

MIXED BERRIES — € 7



DESSERT WINES

BOTTLE / GLASS

Piedmont

Moscato d'Asti Voerzio Vigna Sergente DOCG 2024 — € 20

Tuscany

Vin Santo Antinori "Donato" — € 18 / € 5

Veneto

Dindarello Passito Bianco Maculan 2022 — € 35 / € 7

Marche

Cherì Vini e Visciole Passito Tenute Moncaro — € 22 / € 6

Kantico Mosto Parzialmente Fermentato BIO Monteschiavo — € 17 / € 5

Sicily

Passito di Pantelleria Terre di Zagara — € 18 / € 5

Zibibbo di Pantelleria Terre di Zagara — € 16 / € 5

MILANESE CRAFT BEERS

DOMM

Hefe Weizen • Top Fermented • 5% — € 7

Aromas of wheat, banana and delicate floral notes. Soft and creamy, with a fresh, herbaceous finish.

GHISA

Smoked Stout • Top Fermented • 5% — € 7

Smoky and roasted notes, dark cocoa, coffee and chestnut. Intense, smooth and full-bodied.

LAMBRATE

Bock • Bottom Fermented • 7% — € 7

Aromas of grain and caramel, with elegant malty notes and hints of honey.

MONTESTELLA

Pilsner • Bottom Fermented • 5% — € 7

Herbaceous aromas and delicate citrus notes, with a fresh flavour and a subtle malty character.

Silver Medal — European Beer Star 2025

PORPORA

Doppelbock • Bottom Fermented • 8% — € 7

Rich and full-bodied, with roasted notes of caramel and plum, biscuit and malt.

Gold Medal — European Beer Star 2025

SANT'AMBROEUS

Strong Gold Ale • Top Fermented • 7% — € 7

Floral and spicy aromas, with notes of honey and candied citrus. Smooth, balanced and pleasantly intense.