



Carta Liquori e Grappe

Amazzacaffe' ... a coffee killer

It is a small glass of liqueur usually consumed after the coffee to dull its taste. This is a common Italian custom, especially after a generous, tasty, festive meal.

Amaretto di Saronno -----	£3.50
28% Vol - The most famous amaretto	
Disaronno Velvet -----	£4.45
17% Vol - A distinctly smooth light cream liqueur that seduces your senses with toasted almonds, apricot, vanilla and toffee.	
Anima nera -----	£4.95
21% Vol - "Black soul" A liquorice liqueur from Dolomite	
Averna -----	£3.50
29% Vol - Made from a balanced blend of herbs and spices. A great digestive from Sicily.	
Barolo Chinato -----	£7.95
16% Vol - Barolo DOCG wine infused with rhubarb, cardamon, herbs and spices before being laid down for lengthy maturation.	
Fragoli' -----	£3.95
16% Vol - An original hand picked wild strawberries liqueur.	
Frangelico -----	£3.95
20% Vol - Irresistibly nutty hazelnut liqueur	
Fernet Branca -----	£4.95
39% Vol - Rich digestive bitter with herbs and spices	
Galliano L'Autentico -----	£4.95
42,3% Vol - Vanilla and herbs liqueur	

Cont...

Amazzacaffe' cont

Galliano Ristretto -----	£4.95
30% Vol - Enjoy a truly coffee blessed sensation.	
Limoncello -----	£3.50
25% Vol - A lemon liqueur from Sorrento.	
Mirto -----	£3.50
30% Vol - A myrtle liqueur from Sardinia.	
Mirtilli -----	£4.45
4% Vol - A delicate and complex aromatic wild blueberries liqueur.	
Nocino di Modena Riserva -----	£4.65
42% Vol - Traditional walnut digestive from Modena aged for a least 5 years	
Pellerossa -----	£4.95
30% Vol - A rum and honey based liqueur with silky flavours, spicy note and sweet taste	
Gravino -----	£4.25
27% Vol - Rich and earthy, with dark chocolate fruitiness to start. Brighter cherry fruit notes develop with a rich marzipan hints.	
Olia del Garda -----	£4.65
40% Vol - A delicious infusion of olives in grappa from ancient recipe invented on Lake Garda.	
Ratafia Sette Vite -----	£4.95
20% Vol - Hand crafted with Montepulciano d'Abruzzo wine aged three years in oak barrels with strong aromatic taste.	
Sambuca Bianca -----	£3.50
40% Vol - Intense aniseed flavour liqueur	
Strega -----	£4.95
40% Vol - Since 1860, herb-based liqueur with 70 ingredients.	
Vecchia Romagna -----	£3.95
40% Vol - A Italian brandy rich in taste with an harmonious bouquet, made from a blend of wine spirits	

Grappe... to finish your meal as an Italian man

Another common custom in North Italy, even at lunch, is the "Resentin". People used to rinse out the emptied coffee cup with grappa that they would then drink.

Amarone **£11.95**

41% Vol - Refined for 36 months in barriques, delicate and harmonious.

Chardonnay **£8.95**

45% Vol - Refined for 36 months in barriques, very intense and elegant.

Gewürztraminer **£9.95**

41% Vol - Refined for 36 months in barriques, rich and aromatic.

Le Diciotto Lune **£9.95**

41% Vol. - Refined for 18 months in barriques, harmonious and intense .

La Trentina Morbida **£7.95**

40% Vol - A delicious infusion of olives in grappa from ancient recipe invented on Lake Garda.

La Trentina Tradizionale **£6.95**

41% Vol - Blend of 4 vines, delicate and long-lasting.

Moscato **£8.95**

41% Vol. - On the palate it is velvety and warm, with rounded taste and gentle bouquet

Olia del Garda **£5.65**

40% Vol - An infusion of olives in grappa from ancient recipe invented on Lake Garda

Brunello **£14.95**

42% Vol - Fresh and intense aroma with mellow taste.

Affina - Limited edition - aged for 10 years

Riserva Ciliegio 43% Vol - **£ 16.95**

Made with red grapes such Lagrein and Pinot Noir and left to rest in small cherry barrels

Riserva Rovere 46.5% Vol - **£ 16.95**

Made with red grapes such as Teroldego Rotaliano and Marzemino d'Isera, and left to rest in small oak barrels

Riserva Acacia 40.5% Vol - **£ 16.95**

Created from aromatic white grapes, such as Müller Thurgau and Moscato, which are gently pressed and left to rest in small acacia barrels

La Locanda

Degustazione grappe – Grappa tasting

Minimum 2 people £ 80

Five different grappe, included the most awarded and best in the world, accompanied with the best pairing from cheese to chocolate for an explosion of flavours.

Please ask for Cinzia