

RISTORANTE LOCATELLI

LOCATELLI APERITIVO

SIGNATURES COCKTAILS

Our list of cocktails feature wonderful Italian inspired classics and unique Amara signature drinks that celebrate the riches of Italy and the Mediterranean. The cocktails use a lot of traditional techniques and products alongside modern flourishes and flavours.

GIORGIO

The classic Negroni given the Locatelli treatment, Star of Bombay gin is partnered with Antica Formula, stirred down with Campari, Aperol & Cocchi Barolo Chinato.

THE FLOWER PRINCE

Martini Riserva Ambrato & Edinburgh Ginger & Rhubarb gin are shaken together with house lavender sugar, fresh mandarin & lemon juices with peach & lavender bitters.

ROSA

Flowers in the form of hibiscus & rose are mixed with bergamot liqueur, Bloom gin & Martini Ambrato. Shaken hard over ice with lemon juice & orange bitters.

CORLEONE'S HIP

An Italian in the Caribbean, tiki style! Mancino Bianco & Rosso are forced together with Golden Falernum, pineapple & lime juice and sweetened with house vanilla cordial.

SMALL BITES

Grissini e prosciutto

Zucchine fritte

Ruota di parmigiano

Fresella e acciughe

Cannoli di verdure

RISTORANTE LOCATELLI

SET MENU

STARTERS

Capesante all'aspetto di zafferano ^{A, C, E, H, P}

Pan-fried scallops, saffron vinaigrette

Insalata di spinacina, melograno, noci e ricotta affumicata ^{G, P, L}

Baby spinach salad, walnuts, smoked ricotta, pomegranate

PASTA

Tagliolini al tartufo bianco ^{A, B, D, G, P}

Homemade tagliolini, white truffle

Giorgio's suggestion

1ST COURSE

Coda di rospo, salsa di noci e capperi ^{E, G, L, P}

Roast monkfish with walnut and caper sauce, samphire

2ND COURSE

Guancia brasata, polenta, verdure all'agro e cioccolato ^{A, G, P}

Braised beef cheek, polenta, sour roots and chocolate 70%

DOLCI

Millefoglie crema pasticciera nocciole e celato amarena ^{B, L, G, D}

Millefoglie hazelnuts praline, pastry cream and amarena ice cream

Caffè and petit four

240 euro per person