

LOCATELLI APERITIVO

SIGNATURES COCKTAILS & BUBBLES

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 Chin

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.

PROSECCO

Astoria, Butterfly, Prosecco DOC, Extra Dry

APERITIVO

Grissini e prosciutto

Fresella e acciughe

Zucchine fritte

Cannoli di verdure

Ruota di parmigiano

Mazzancolle fritte e crema di car

SET MENU

ANTIPASTI

Carpaccio di manzo, rucola e Parmigiano Reggiano ^{D, G, O}

Beef carpaccio, rocket and Parmigiano Reggiano

Calamaro alla griglia ^{A, B, H}

Char grilled squid with rocket and chilli

PASTA

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

Homemade tagliolini, with black truffle

SECONDI

Orata, scarola, bagna cauda e patate alla vaniglia ^{E, G, P}

Pan fried sea bream, escarole, bagna cauda and potato ravioli

Or

Filetto di manzo, funghi selvatici e boulangere di patate ^{A, G, P}

Beef fillet, mix wild mushrooms and potato boulangere

DOLCI

Cannoli della Locanda ^{B, D, G, P, V}

Crispy homemade "Cannoli ", ricotta mousse pistachio ice-cream

Caffè and petit four

190 Euro Per Person

A| Celery, **B**| Cereals containing gluten, **C**| Crustaceans, **D**| Eggs, **E**| Fish, **F**| Lupin,
G| Milk (including lactose), **H**| Molluscs , **K**| Mustard, **L**| Nuts, **M**| Peanuts,
N| Sesame seeds, **O**| Soya, **P**| Sulphur dioxide/ sulphites, **V**| Vegetarian **VG**| Vegan