APERITIVO AT LOCANDA

CONTEMPORARY TRADITION

Cocktails, wines and small plates from our kitchen, made for sharing.

from 7.00 pm.

DRINKS

CRODINO € 4
Classic Italian non-alcoholic aperitif.

SPRITZ € 5
Aperol / Campari / Hugo

CRAFTED DRINKS

LAMBRUSCO SPRITZ € 7
Lambrusco Mantovano IGT, Aperol & soda.

GUELFO SPRITZ € 7
Amaro Guelfo, white wine & soda.

AMERICANO € 7
Red vermouth & Speziale bitter.

NEGRONI PIERO € 10
Gin Piero, red vermouth & Speziale bitter.

VERMOUTH ROSA & TONIC € 9
Citrusy and fruity.

TZÒA GIN & TONIC € 10
Balsamic – 20 hand-picked botanicals.

PIERO GIN & TONIC € 10
Smooth and balsamic.

L'ITALIANO PIERO & TONIC € 11
Fresh and citrusy.

PINK PIERO & TONIC € 11
Dry and pink grapefruit.

OLD TOM PIERO & TONIC € 12
Botanical, citrusy, sweet with amber notes.

SMALL PLATES

GIARDINIERA € 8
Our homemade giardiniera in a sweet and sour style.

BUDINO SALATO DI ZUCCA € 9
SAVOURY PUMPKIN FLAN
Served warm with gratinated Taleggio cheese fondue, Chestnut sauce and
Umeboshi-seasoned toasted pumpkin seeds

FOCACCINA GOLOSA € 10
Homemade long-fermented focaccia with roasted pork neck and our Russian salad

POLPETTE AL SUGO € 10
Beef meatballs in tomato sauce with stone-ground polenta (corn & buckwheat).

SAVOURY MUFFIN € 10
Made with chickpeas and olives, served with a small salad and pink pepper mayo.



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GINETTI

Mini Gin & Tonics: fresh, light and aromatic, perfect for a more relaxed drink.

ROSE € 5
Tanqueray Gin, rose syrup & tonic water.

LIME E ZENZERO € 5
Tanqueray Gin, lime, lemon, ginger, mint & tonic water.

MANDARINO E ARANCIA € 5
Tanqueray Gin, mandarin, orange, rosemary & tonic water.

WINES

WINES BY THE GLASS € 5-10
Ask our staff for today's selection.

BOTTLED WINES
Discover our wine selection.



ARTISANAL SELECTIONS

Artisanal cheeses and cured meats, carefully selected and specially aged.

CHEESE SELECTION € 14
5 artisan cheeses served with honey, grapes and Mantuan apple mustard.

Salva Cremasco DOP – Lombardia
Monte Veronese Mezzano – Lessinia
Redivino aged in Amarone wine – Lessinia
Blue cheese aged in Rum & chocolate – Lessinia
Blue cheese aged in Gin & juniper berries – Lessinia

CHARCUTERIE "IL CLASSICO" € 12
Salame
Rolled pancetta
Coppa aged in Amarone della Valpolicella

Served with homemade sweet & sour giardiniera.

CHARCUTERIE "IL RUSTICO" € 12
Venetian soppressa from Lessinia
Gràs pistà (finely chopped lard with aromatic herbs and garlic)

Served with rustic stone-ground polenta (corn & buckwheat).

CHARCUTERIE "IL NOBILE" € 14
Smoked lonzino
Patanegra lardo (100% Iberian Bellota)
Lombo aged in Amarone della Valpolicella

Served with our slow-risen toasted brioche and whipped butter.