

# La Cantina

## DRINKS MENU

Welcome or “**Benvenuto**” as they say in Italy!!!

Please look through our drinks menu of soft drinks, hot drinks, wine, beer, cocktails and mocktails.

We are proud to boast that our wines are some of the best in Chester sourced via our local partner from selected family producers. The wine is often second or third generation viniculture in local areas on small parcels of land in Italy rather than getting them mass produced as seen in many retailers.

Our wines are personally researched by our knowledgeable Italian partners backed by visiting and liaising with the producers and innovating new products that we can offer. We provide a wide range of wine by the glass (175ml or 250ml) or by the bottle.

We can also provide you excellent quality wine to order and take away. So if you are having a BBQ or a party at home you can bring a bit of La Cantina to it! If you are interested in ordering any wine please speak to a member of staff.

Our bar cocktails, both alcoholic and non-alcoholic reflect a selection of classical and Italian style and are freshly made to order using the best products.

We also provide a small selection of Italian and other bottled beers, several great quality and tasty spirits and a few specialist liquors which you will find set out in this menu.

As well as alcoholic beverages we also serve a range of teas, Italian coffee, hot chocolate, organic soft drinks, fresh fruit juices and waters.

We hope you, our customers, will appreciate our bar selection as innovative and interesting and a step away from the mass market, but also great value for money, served to you in a comfortable and welcoming environment with a professional knowledge of all the products.

All prices set out in this menu are inclusive of current standard rate VAT

**Saluti** from all the team at La Cantina

## **SOFT DRINKS**

### **Minerals and Juices**

Coca Cola, Diet Coke, Lemonade or Sicilian Lemonade	<b>£1.50</b>
Fresh orange juice, apple juice, cranberry juice	<b>£1.90</b>
Schweppes orange, tomato, soda water, Indian tonic	<b>£1.50</b>
Organic Luscombe drinks (St Clements orange, hot ginger beer, blueberry crush, carrot and Sicilian orange, strawberry lemonade, or raspberry lemonade with vanilla)	<b>£2.20</b>
Cordial (Orange, apple and blackcurrant, lime, elderflower)	<b>£0.50</b>
Aqua Panna Water (still)	<b>£1.20/£2.70</b>
Evian Water (still)	<b>(small) £1.20</b>
Ferrarelle (lightly sparkling)	<b>(large) £2.90</b>
San Pellegrino (sparkling)	<b>£1.20/£2.70</b>

### **Mocktails (non-alcoholic cocktails)**

<b>Apple Mojito</b> Freshly muddled mint and lime stirred with apple juice over ice	<b>£3.60</b>
<b>“Pussyfoot”</b> Muddled mint shaken with orange, lemon and lime juice and a splash of grenadine	<b>£3.60</b>

### Mocktails Continued...

**Mela Rosa** **£3.60**  
Freshly muddled strawberries shaken with lime and apple juice

**Zingy Ginger** **£3.60**  
Fresh root ginger muddled with lime, mint and cucumber then mixed with fiery ginger beer

### Caffé Italiano e Té

Single espresso **£1.60**

Double espresso **£2.60**

Americano **£1.80**

Cappuccino **£2.20**

Latte **£2.20**

Caffetiere of Italian coffee **£2.80**

Hot Chocolate **£2.80**

Mug of tea **£1.40**  
(English breakfast, Earl grey, Herbal tea, Fruit tea)

Small pot of tea (3 cups) **£2.80**  
(English breakfast, Earl grey, Herbal tea, Fruit tea)

Large pot of tea (6 cups) **£3.80**  
(English breakfast, Earl grey, Herbal tea, Fruit tea)

## Wine List

<u>White wine</u>	175ml	250ml	Bottle
<p><b>Vivallis Pinot Grigio (12.5%)</b>            A 2008 DOC dry white wine produced by the Vivallis family in the region of Trentino, North West Italy</p>	<b>£4.40</b>	<b>£5.75</b>	<b>£16.95</b>
<p><b>Vivallis Sauvignon Blanc (12.5%)</b>            A 2008 DOC wine from the same producers as The Pinot Grigio. Trentino, North Italy</p>	<b>£4.40</b>	<b>£5.85</b>	<b>£16.95</b>
<p><b>Dorigati Pinot Grigio (12.5%)</b>            A top notch Pinot Grigio from the Dorigati family</p>			<b>£24.80</b>
<p><b>Vernaccia di San Gimignano (12.5%)</b>            A 2007 DOCG wine made from 100% Vernaccia grape, produced by La Lastra in the hills around Siena, in the Tuscany region</p>			<b>£23.90</b>
<p><b>Gavi di Gavi (12%)</b>            A 2008 DOCG wine made from 100% Cortese grape, produced by three sisters of The Rosina family from a hillside at La Mesma, The growers focus solely on Gavi</p>			<b>£25.90</b>
<p><b>Colle del Gelso Trebbiano (11.5%)</b>            A DOC wine made from 100% Trebbiano grape. This is our equivalent of an upmarket white house wine produced from local grapes in the colle (hills) of Gelso by the very professional Cevico company</p>	<b>£4.40</b>	<b>£5.75</b>	<b>£16.95</b>

	175ml	250ml	Bottle
<p><b>Orvieto (13%)</b>  A 2008 DOC wine produced by the Custodi Family, until recently it was only sold locally in the Umbria region. It has ripe melon flavours and scents</p>	<b>£6.20</b>	<b>£7.30</b>	<b>£19.90</b>
<p><b>Frascati Superiore (13.5%)</b>  A 2008 Frascati from top producer Conte Zandotti, made from 70% Malvasia grape and 30% cuvee of Bellone/Greco/Bonvino. It is a Zesty wine but holds deep flavour from the core of the Malvasia grape with a crisp finish</p>	<b>£6.20</b>	<b>£7.30</b>	<b>£19.90</b>
<p><b>Benede (13%)</b>  A 2008 wine made from 100% Cataratto grape. It has blossom scents with a clean apple finish, from the highly regarded Alessandro di Camporeale and from a winery with extensive accolades</p>			<b>£21.90</b>
<p><b>Chardonnay del Lazio (14%)</b>  A 2003 wine from the Lazio region. It is blushed a rose colour. The character is fresh and well defined with elegant aromas which complete and refine it</p>			<b>£24.00</b>

	175ml	250ml	Bottle
<b><u>Rosé wine</u></b>			
<b>E got (11%)</b> From the Emilia Romagna region, this wine has style and bags of flavour. Those who like their wine will appreciate this one. It has a fresh and fruity fragrance, is delicate and harmonious. It is recommended to drink with light starters, fish or chicken	<b>£6.20</b>	<b>£7.30</b>	<b>£19.70</b>
<b>Dorigati Kreutzer Rosé (12.5%)</b> A 2008 DOC rosato wine produced by the Dorigati brothers. It is a salmon pink which is fresh to the palette and known to be an invigorating high quality rosé wine			<b>£21.90</b>

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	175ml	250ml	Bottle
<b><u>Red wine</u></b>			
<b>Vivallis Merlot (12.5%)</b> A 2007 DOC wine which is lovely and soft produced by the Vivallis company who buy their grapes from the 750 or so local farmers in the Trentino region	<b>£4.70</b>	<b>£6.30</b>	<b>£17.90</b>
<b>Chianti Classico (13%)</b> Riccardo Gosi's method of allowing the wine an extra 6 months to age gives it a more complete and rounder taste			<b>£25.90</b>
<b>Brunello (13.5%)</b> A top wine with a following throughout the world. It is a 2003 wine with a gentle exposition from the Sangiovese grape			<b>£45.00</b>

	175ml	250ml	Bottle
<p><b>Colle del Gelso Sangiovese (12%)</b> A world away from the classical Brunello and Barolo but a lovely wine combining value and quality from local Emilian grapes</p>	<b>£4.40</b>	<b>£5.75</b>	<b>£16.95</b>
<p><b>Montepulciano d'Abruzzo (13%)</b> A 2006 rustic purple berried wine with cherry scents and at a great price. Produced by Cantina Miglianico who is well known throughout the Abruzzo region and in the Adriatic</p>	<b>£4.70</b>	<b>£6.90</b>	<b>£18.90</b>
<p><b>Primitivo (13.5%)</b> From the small producers Cantine Lizzano, this wine is made from 100% Primitivo grape, and it is based on delicious ripe grapes which are turned into honest, reasonable wine</p>	<b>£4.90</b>	<b>£6.90</b>	<b>£18.90</b>
<p><b>Nero D'Avola (13.5%)</b> Made from 100% Nero D'Avola grape, with a thick purple colour and a mix of floral and berry fruit scents. It is produced by Alessandro di Camporeale, at his winery which holds extensive Accolades for its quality and consistency</p>			<b>£23.90</b>
<p><b>Reicoto della Valpolicella DOC (13%)</b> This high quality 'occasion' wine has won a Bicchieri award, an international and leading award originating in Italy</p>			<b>(50cl) £22.90</b>
<p><b>Barolo (14%)</b> A 2003 vintage Northern wine which is well known to be rich produced by Giacomo Fenocchio</p>			<b>£38.00</b>

**Aglianico (13.5%)****£23.90**

Produced using 100% Aglianico grapes in the region of Basilicata in Southern Italy by the sister-in-law of our wine partner

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**125ml    Bottle****Sparkling wine and Champagne****Dall Bello Prosecco Extra Dry****£5.90    £21.50****Dall Bello Prosecco Rosé****£24.50****Prosecco di Valdobbiadene DOC Extra Dry Spumante****£27.80****French Champagne Reserve Brut****£38.00****French Champagne Blanc de Blanc****£48.50**

## **Bottled Beer**

<b>Peroni Nastro Azzuro</b>	<b>£3.40</b>
<b>Peroni Gran Riserva</b>	<b>£4.50</b>
<b>Birra Moretti</b>	<b>£3.40</b>
<b>Becks</b>	<b>£3.20</b>
<b>Fullers London Pride</b>	<b>£3.20</b>
<b>Badger Beers (mixed)</b>	<b>£3.00</b>
<b>Magners Cider</b>	<b>£3.20</b>

## **Spirits and Liqueurs**

(Single £3.90/Double £6.50 including mixers)

**Vermouth (Dry, Bianco, Rosso)**  
**Campari**  
**The Glenlivet 12 yr old Speyside whisky (40%)**  
**The Macallan Fine Oak 10 yr old Highland whisky (40%)**  
**Courvoisier VS Brandy**  
**Armagnac**  
**Vecchia Romagna Italian brandy**  
**Gordons Dry Gin**  
**Bombay Sapphire Gin**  
**Absolut Vodka**  
**Grey Goose Vodka**  
**Bacardi rum**  
**Cointreau**  
**Disaronno Amaretto**  
**Limoncello**  
**Grappa**  
**Amaro**

## Cocktails

<b>Rossini</b>	<b>£5.20</b>
Fresh strawberry purée with Prosecco	
<b>Bellini</b>	<b>£5.20</b>
Fresh peach purée with Prosecco	
<b>Negroni</b>	<b>£5.20</b>
Gin, Campari and Sweet Vermouth	
<b>Sogni Di Notte</b>	<b>£5.20</b>
Vodka, coffee liqueur, amaretto and single cream	
<b>Americano</b>	<b>£5.20</b>
Campari and Sweet Vermouth topped with soda	
<b>Strawberry Daiquiri</b>	<b>£5.20</b>
Freshly muddled strawberries with white rum, sugar and a touch of lime juice	
<b>Amaretto Sour</b>	<b>£5.20</b>
Amaretto shaken with lemon juice, sugar and a dash of angostura bitters	
<b>Elderflower Mojito</b>	<b>£5.20</b>
Lightly muddled mint and lime mixed with rum and elderflower cordial	
<b>Cosmopolitan</b>	<b>£5.20</b>
Vodka and Cointreau shaken with cranberry juice and a splash of fresh lime	