



*Bar*  
**GRAPPA**  
Ristorante ~ Caffé

**D R I N K S**

**M E N U**

# G R A P P A

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Welcome to Grappa, where we celebrate the rich heritage and craftsmanship of this unique Italian spirit. Grappa, a traditional grape-based spirit, is distilled from the pomace, or the skins, seeds, and stems leftover from winemaking, capturing the essence of the grape in a bold and aromatic form.

Established in December 2023, Grappa Sheffield draws its inspiration from this storied tradition. Come along with us as we explore the delightful flavours of Italy, where each sip brings a taste of tradition and passion.

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	<b>20ml</b>	
<b>Diciotto Lune</b> 41%	<b>6.50</b>	
Grappa Distilled in Barrels for 18 months		
<b>Diciotto Lune Riserva Rum</b> 42%	<b>6.75</b>	
Grappa finished in Caribbean Rum barrels		
<b>Diciotto Lune Riserva Whiskey</b> 42%	<b>6.75</b>	
Grappa finished in Scottish Whiskey barrels		
<b>Corretto</b> 35%	<b>6.50</b>	
Roasted coffee meets Diciotto Lune		
<b>Amaro Marzadro</b> 30%	<b>5.25</b>	
Inspired by ancient recipes for herbal liqueurs from Trentino tradition		
<b>Trentina Tradizionale</b> 41%	<b>5.00</b>	
Traditional Grappa distilled from Teroldego, Marzemino and Merlot grapes		
<b>Trentina Barrique</b> 41%	<b>5.00</b>	
Blend of White Trentino vines, Muscat, Chardonnay, and Gewurztraminer		
<b>Anfora</b> 43%	<b>7.00</b>	
Grappa refined in clay jars for 10 months		
<b>Giarre Chardonnay</b> 45%	<b>9.00</b>	
Single vine Chardonnay Grappa		
<b>Giarre Gewürztraminer</b> 41%	<b>9.00</b>	
Single vine Gewürztraminer Grappa		
<b>Giarre Amarone</b> 41%	<b>9.00</b>	
Grappa obtained by distilling Corvina, Rondinella and Molinara		
<b>Espressioni Solera</b> 42%	<b>14.50</b>	
Made from Red Pomace and distilled in a water bath, aged in oak barrels		
<b>Affina</b> 40%	<b>39.50</b>	
Vintage Grappa from Lagrein and Pinot Noir Vines aged in cherry barrels		

# W H I T E

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175 | 250 | BTL

<b>Solino Blanco</b>	<b>6.00   7.50   22</b>
Italy, Crisp & Fruity	
<b>Pecorino Terre di Chieti</b>	<b>6.50   8.50   24</b>
Italy, Floral & Smooth	
<b>Cramele Pinot Grigio</b>	<b>6.50   8.50   24</b>
Romania, Opulent & Dry	
<b>Malvasia</b>	<b>7.50   9.00   26</b>
Italy, Aromatic & Sharp	
<b>Turtle Bay Sauvignon</b>	<b>8.50   11.00   32</b>
New Zealand, Fresh & Vibrant	

<b>Gavi Di Gavi</b>	<b>36</b>
Italy, Crisp & Floral	

# R E D

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<b>Nero d'Avola</b>	<b>6.00   7.50   22</b>
Sicily   Soft & Fruity	
<b>Cramele Pinot Noir</b>	<b>6.50   8.50   24</b>
Romania   Smooth & Light	
<b>Negro Amaro Masseria</b>	<b>7.50   9.00   26</b>
Italy   Intense & Fruity	
<b>Montepulciano d'Abruzzo</b>	<b>8.50   11.00   30</b>
Italy   Dry & Refreshing	
<b>Chianti Classico</b>	<b>8.50   11.00   30</b>
Italy   Spiced & Fragrant	
<b>Shiraz Passi Neri</b>	<b>34</b>
Italy   Rich & Fruity	

# R O S E

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<b>Solino Rosato</b>	<b>6.00   7.50   22</b>
Italy   Delicate and Dry	
<b>Virtuoso Zinfandel</b>	<b>6.50   8.50   24</b>
Italy   Fresh & Fruity	

# P R O S E C C O

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<b>Vino Spumante</b>	<b>5.50   22</b>
<b>I Castelli</b>	<b>6.50   28</b>

# CLASSIC & Signature COCKTAILS

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## Classic Martini 9.25

Absolut Vodka or Malfy Gin combined with Martini for a classic dry cocktail

## Espresso Martini 9.00

Absolut Vodka, Vanilla Syrup & Kahlua shaken with fresh Espresso

**Also available in Hazelnut flavour**

## Pornstar Martini 9.00

Absolut Vanilla Vodka, Passionfruit, Lime & Pineapple, served with a shot of Prosecco

## *Pistacchio Martini* 10.00

This smooth and nutty cocktail celebrates Crema Alpina Pistacchio Liqueur paired with Absolut Vodka and Bumbu Cream

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## Classic Mojito 9.25

Havana 3 Year Rum shaken with Mint, Lime & Sugar, topped with Soda

**Also available in Raspberry & Coconut flavours**

## Paloma 9.50

Meaning 'Dove' in Spanish, this popular Tequila cocktail pairs Grapefruit, Vanilla & Rhubarb

## *La Fresca* 9.00

Hendricks Gin & Elderflower Liqueur with Apple & Lemon Juice, shaken to create a fresh & floral drink

**Also available in Bergamot flavour**

## *Italian Mojito* 9.50

Combining Havana Rum with Disaronno, Strawberry Syrup, Mint, Lemon & Soda for a refreshing Italian twist on a Mojito

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## Amaretto Sour ■ 9.25

Disaronno Amaretto paired with Cherry, Lemon & Orange Bitters

## Whiskey Sour ■ 9.50

Bulleit Bourbon with Lemon, Sugar & Aromatic Bitters

## *Forbidden Fruit Sour* ■ 9.75

Apple and Honey mixed with Havana 7 Year Rum for an alluring sweet but sour tippie

## *Bumboozle* 9.75

A smoother twist on the Classic Mai Tai with Bumbu Original Rum, Almond Syrup, Chambord, Lime & Pineapple served straight up

## Old Fashioned ■ 9.25

Bulleit Bourbon stirred with Sugar & Aromatic Bitters

## Godfather ■ 9.00

Bulleit Bourbon & Disaronno Amaretto stirred and finished with Orange Peel

## Negroni ■ 9.25

Our popular house gin Malfy Original stirred with Campari & Sweet Vermouth

**Also available in Rhubarb & Pineapple flavours**

## *Italian Job* ■ 10.00

**Grappa's favourite** rich and complex drink, perfectly balances Diciotto Lune Grappa with Limoncello and a hint of Disaronno. Shaken with basil and served on the rocks

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## *Black Forrest Gateau* 10.00

A dark and decadent slice of heaven, we mix Kraken Black Cherry with Dark Chocolate Liqueur & Raspberry

## *Tiramisu* ■ 10.00

Our take on the famous Italian dessert. Kraken Coffee shaken with fresh Espresso, Chocolate & Milk. Topped with Cream

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## Classic Margarita 9.25

El Jimador Tequila with Cointreau, Lime & Agave

## Spicy Margarita 9.50

Chilli Tequila infused in house with Cointreau, Lime & Agave

## *Maple Margarita* ■ 9.75

Maple Syrup with El Jimador Tequila, Cointreau & Lime for a sweeter take on the Classic

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## ALCOHOL FREE

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## Virgin Mojito 5.25

Crisp and cooling Mint, Lime, Sugar & Soda

## Virgin On The Beach 6.00

Fresh & vibrant, the perfect summer sipper. Cranberry, Pineapple, Lime & Strawberry Syrup, topped with Watermelon Redbull

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## HAPPY HOUR

*2 for 12.00*

## MIX & MATCH

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# S P I R I T S

25ml

## V O D K A

<b>Absolut</b> 40%	<b>4.60</b>
Plain   Vanilla   Raspberry	
<b>Masons</b> 40%	<b>5.20</b>
<b>Haku</b> 40%	<b>5.40</b>

## G I N

<b>Malfy</b> 41%	<b>4.60</b>
Original   Rosa   Mandarin	
<b>Arber</b> 41%	<b>5.20</b>
Rhubarb   Pineapple	
<b>Hendricks</b> 41%	<b>4.80</b>
<b>Roku</b> 43%	<b>5.40</b>

## W H I S K E Y

<b>Jack Daniels</b> 41%	<b>4.60</b>
Original   Honey	
<b>Bulleit Bourbon</b> 45%	<b>4.80</b>
<b>Jamesons</b> 40%	<b>4.80</b>
<b>Monkey Shoulder</b> 40%	<b>5.20</b>
<b>Smokey Monkey</b> 40%	<b>5.40</b>
<b>Hibiki</b> 43%	<b>9.50</b>

## T E Q U I L A

<b>El Jimador</b> 40%	<b>4.60</b>
<b>Olmecca Altos</b> 38%	<b>4.80</b>
Silver   Gold	
<b>El Rayo</b> 40%	<b>5.40</b>

## R U M

<b>Havana</b> 40%	<b>4.60</b>
3 Year   Spiced	
<b>Havana 7</b> 40%	<b>5.00</b>
<b>Kraken</b> 40%	<b>5.20</b>
Original   Cherry	
<b>Bumbu</b> 40%	<b>6.80</b>
<b>Bumbu XO</b> 40%	<b>7.80</b>
<b>Diplomatico Exclusiva</b> 40%	<b>9.00</b>

# S P R I T Z

<b>Aperol</b>	<b>7.50</b>
Aperol, Prosecco, Soda	
<b>Berry Tequila</b>	<b>8.00</b>
Tequila, Raspberry, Prosecco, Soda	
<b>Disaronno</b>	<b>7.50</b>
Disaronno, Lemon, Prosecco, Soda	
<b>Limoncello</b>	<b>8.00</b>
Limoncello, Prosecco, Soda	
<b>Hugo Spritz</b>	<b>8.00</b>
Elderflower, Mint, Prosecco, Soda	
<b>Bicicletta</b>	<b>8.00</b>
Campari, Prosecco	

## L I Q U E U R

25ml

<b>Amaro Montenegro</b> 23%	<b>4.00</b>
<b>Vecchio Amaro</b> 35%	<b>4.25</b>
<b>Aperol</b> 11%	<b>3.75</b>
<b>Campari</b> 25%	<b>3.75</b>
<b>Martini</b> 15%	<b>3.75</b>
<b>Italicus</b> 20%	<b>4.00</b>
<b>Limoncello</b> 22%	<b>4.00</b>
<b>Disaronno</b> 28%	<b>3.75</b>
<b>Cointreau</b> 40%	<b>4.00</b>
<b>St Germain</b> 27%	<b>3.75</b>
<b>Chambord</b> 16%	<b>4.00</b>
<b>Malibu</b> 18%	<b>3.75</b>
<b>Peach Snapps</b> 17%	<b>3.75</b>
<b>Kahlua</b> 16%	<b>3.75</b>
<b>Baileys</b> 17%	<b>3.75</b>
<b>Bumbu Cream</b> 15%	<b>4.25</b>
<b>Pistachio Crema Alpina</b> 17%	<b>4.00</b>
<b>Jägermeister</b> 35%	<b>3.75</b>
<b>Sambuca</b> 38%	<b>3.75</b>

## B E E R

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### Draughts

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Birra Moretti 4.6% 5.75

Beavertown Neck Oil 4.3% 5.90

Guinness 4.2% 5.80

### Bottles

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Baladin Nazionale 6.5% 7.00

Baladin IPA 5.5% 7.00

Corona 4.5% 4.80

Menebrea 4.8% 5.00

Peroni 5.0% 4.80

Peroni 0.0% 4.50

## C I D E R

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### Draughts

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Inches 4.5% 5.60

### Bottles

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Baladin Sidro 4.7% 7.00

Old Mout Kiwi & Lime 4.0% 5.50

Old Mout Pineapple 4.0% 5.50

Old Mout Berries & Cherries 4.0% 5.50

Old Mout Berries & Cherries 0.0% 5.00

## S O F T D R I N K S

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Pepsi 2.50 | 3.75

Diet Pepsi 2.25 | 3.50

Lemonade 2.50 | 3.75

San Pellegrino 3.25

Limonata | Blood Orange | Pomelo

Red Bull 3.50

Regular | Sugar Free | Tropical | Watermelon

Marlish Tonic 2.75

Light | Elderflower | Ginger Ale

Juice 2.00

Apple | Orange | Pineapple | Cranberry

J20 3.25

Apple & Raspberry | Orange & Passionfruit

Acqua Panna Spring 75cl 3.00

San Pellegrino Sparking 75cl 3.00

## C O F F E E

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Espresso 2.25

Americano 2.25

Macchiato 2.50

Flat White 3.00

Cappuccino 2.75

Latte 2.75

Mocha 3.25

Hot Chocolate 3.25

+ 0.50 Syrup + 0.50 Extra Shot

## T E A

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Breakfast Tea 2.50

Herbal Tea 2.50

Green | Ginger | Chamomile | Peppermint