

negroni

CLASSICO 16

The House Favourite

Rivo Gin, Campari, Carpano Classico

Spruce Moose

Aviation Gin, Punt e Mes, Berto Aperitivo

The Bat Cave

Tromba Tequila, Rinomato Bitter Scuro, Montanaro 6pm

Negroni Bianco

Gillo Gin, Luxardo Bitter Bianco, Silvio Cart Vermouth Bianco

Aperoni

Aperol, Tanqueray, Dry Vermouth

Hanky Panky

Tanqueray Gin, Cinzano, Fernet-Branca

Sub in Branca-Menta for

The Executive Decision

BARREL AGED 18

Barrel Aged Boulevardier

house-aged for 5 weeks in a 5 litre barrel

Maker's Mark Bourbon, Martini Rosso Vermouth, Campari

Barrel Aged Negroni

house-aged for 3 weeks in a 5 litre barrel

Tanqueray Gin, Martini Rosso Vermouth, Campari

The Big Smoke 20

a bold signature cocktail - and a nod to Toronto - that lives up to its name

Lagavulin, Campari, Cinzano

Once upon a time, Count Camillo Negroni asked a bartender at Bar Casoni in Florence, Italy, to “fix” his usual Americano – Campari, sweet vermouth, and club soda – by making it stronger. The bartender swapped club soda for gin, and thus the first Negroni was born. Garnished with a twist, the cocktail is still made with equal parts Campari, sweet vermouth, and gin.

Here at Trattoria Milano we honour, and reimagine, this cocktail with 10 different versions. Each Negroni is built using spirits from a celebrated producer, resulting in a plethora of unique flavours.

negroni

5.27.2022