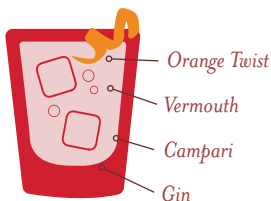


NEGRONI BAR

AT LA PIZZA & LA PASTA

BUILD YOUR OWN NEGRONI • 16

Are you a Negroni expert? Build your own from the selections below. Choose one spirit, one vermouth and a bitter for the perfect Negroni.



1 CHOOSE YOUR SPIRIT

BULLDOG GIN *Herbaceous & Spice*

BANHEZ MEZCAL *Smoky & Earthy*

JIM BEAM BOURBON *Rich & Pungent*

2 CHOOSE YOUR VERMOUTH

CINZANO ROSSO 1757 *Smooth & Soft*

COCCHI TORINO *Medium & Peppery*

CARPANO ANTICA *Complex & Full Body*

3 CHOOSE YOUR BITTER

CAMPARI *Classic, Mild & Persistent*

CARPANO BITTER *Fresh, Off Dry & Mild*

PUNT E MES *The Between Amaro & Vermouth*

the CAMPARI NEGRONI

The Negroni was invented by Count Camillo Negroni in Florence, Italy in 1919. Desiring a stronger than the usual “Americano,” he asked the bartender to substitute gin for soda water, thus creating a perfectly balanced flavor profile and the Negroni was born.

MOCKTAILS • 12

Cucumber Mint

Cucumber, Mint, Lemon,
Sparkling Water

Strawberry Fizz

Housemade Strawberry
Syrup, Lemon, Thyme,
Sparkling Water

HOUSE CLASSICS

NEGRONI • 16

Bulldog Gin, Campari, Carpano Antica Vermouth,
Orange Slice

NEGRONI BIANCO • 16

Star Keeper Gin, Cocchi Americano, Luxardo Bitter
Bianco, Lemon Peel

ECLECTIC MARGARITA • 16

Arette Tequila or Banhez Mezcal, Orange Liqueur,
Smokey Salt, Choice of House Made Syrup:
Beet, Strawberry, Cucumber Mint, or Agave

IL MORO • 16

Jim Beam Bourbon, Averna, Cherry Luxardo
Morlacco, Honey Syrup, Lemon Juice

CENTURY MULE • 16

Beluga Noble Vodka, Homemade Ginger Syrup, Soda

PAPER PLANE • 16

Jim Beam Bourbon, Aperol, Amaro Nonino, Lemon
Juice, Orchid

EASTSIDE • 16

Choice of Beluga Noble Vodka or Bulldog Gin,
Cucumber Mint Syrup, Lime Juice

LIGHT SIPS

APEROL OR CAMPARI SPRITZ • 15

Aperol, Prosecco, Sparkling Water, Orange Slice

6 P.M BEFORE AND AFTER • 15

Montanaro Aperitivo, Prosecco, Sparkling
Water Lemon Juice, Orange

SKUGNIZZ • 15

Pallini Limoncello, Prosecco, Sparkling Water,
Lemon Slice

ELDERFLOWER BLOSSOM • 15

St Germain, Prosecco, Sparkling Water, Mint Sprig

E A T A L Y

@campariusa • @eatalya