

beverage menu

bar
MILANO
by EATALY

NEGRONI

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 Bar Milano we honor this cocktail with different mono-branded versions. Each Negroni is built using spirits from a celebrated producer and the result is a rainbow of colors and a plethora of tastes.

Campari Tradizionale Piemonte	16
Campari, Carpano Vermouth, Bulldog Gin, Orange Peel	
Luxardo Bianco Veneto	16
Luxardo Bitter Bianco, Luxardo Gin, Luxardo Maraschino Cherry, Montanaro Vermouth Bianco, Fabbri Cherry	
Carpano Ambrato New York	16
Carpano Bitter, Carpano Antica Formula Vermouth, Fernet Branca, Mint Leaf	
Bordiga Rosato Piemonte	16
Bordiga Gin, Bordiga Red Vermouth, Bordiga Bitter, Lemon Peel	
Glep Rosso Piemonte	16
Bitter Rosso Spinto, Vermouth Rosso Vandalo, Amaro Grinta, Lime Peel	
Fred Jerbis d’Oro Friuli	18
Fred Jerbis Bitter, Fred Jerbis Vermouth, Fred Jerbis Gin, Peach Slice	

Enjoy in a Bormioli Glass

Bar Milano uses Bormioli Brands glassware to serve our libations.



Based in Italy, Luigi Bormioli and Bormioli Rocco use the finest natural resources and proprietary technologies to create superior glass products for homes and businesses around the world. The results are beautiful and durable tablewares, bottles and jars to bring style to your table!

COCKTAILS

HERB-INFUSED 16

A collection of housemade spirits infused as mother nature changes.

Salvia

Sage Liqueur, Corsair Rye Whiskey, Fig Reduction, Bitter

Camomilla

Housemade Chamomile Liqueur, Portofino Gin, Italicus, Puréed Bartlett Pears, Lemon

Curcuma

Turmeric Liqueur, Desolas Mezcal, Passion Fruit Liqueur, Fresh Juiced Oranges, Ginger

Coriandolo

Cilantro Liqueur, Vulcanica Vodka, Rhubarb Liqueur, Demerara, Lime, Cilantro

COME UNA VOLTA 16

Cocktails from the past, still present.

Daiquiri

La Favorite Rhum Agricole, Fresh Lime, Demerara

Sidecar

Cognac, Cointreau, Fresh Lemon juice, Orange

Vesper

St. George Gin, True Vodka, Borgono Bianco, Lemon

Mint Julep

High West Bourbon, Demerara, Angostura, Mint

Singapore Sling

Portofino Gin, Benedictine, Grand Marnier, Luxardo Maraschino, Pineapple Juice, Lime, Angostura, Coconut

MOCKTAILS 12

Add: Gin, Vodka, Tequila, Mezcal, Rhum, Bourbon +6

Tonico

Sanpellegrino Tonica
Oakwood, Blood Orange,
Rosemary

Agrumato

Sanpellegrino Tonica
Citrus, Lemon,
Lavender

Milano Mule

Sanpellegrino Ginger Beer,
Grapefruit, Lime

Cocco

Seedlip Grove, Coconut, Fig
Syrup, Canberry

ul vin al bicèr

WINES BY THE GLASS

All the wines on this menu were produced and bottled within a 100 mile radius of Milano.

SPUMANTI Sparkling

100mi NE	Ferrari, Trento DOC Trentino-Alto Adige	16	64
100mi SW	Ca d'Gal, Moscato d'Asti "Sant'Ilario" Piemonte	18	72
100mi SE	Terrevive, Lambrusco Rosato "Per Franco" Emilia-Romagna	19	76
50mi SE	Monte Rossa, Franciacorta Nature "Coupe" Lombardia	20	80

BIANCHI Whites

95mi S	Terenzuola, Colli di Luni 2019 Liguria (<i>Vermentino</i>)	14	56
100mi NE	Falkenstein, Riesling 2018 Trentino-Alto Adige	18	72
100mi S	Roagna, Langhe 2019 Piemonte (<i>Chardonnay, Nebbiolo</i>)	20	80
100mi S	Borgogno, Derthona "Timorasso" 2018 Piemonte	25	100

ARANCIO Orange

100mi S	Ezio Voyat, Moscato Secco 2008 Valle d'Aosta	20	80
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ROSATO Rosé

80mi SW	Santa Vittoria, Roero "Vittoria" Piemonte (<i>Nebbiolo</i>)	16	64
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ROSSI Reds

90mi SW	Elio Altare, Dogliani 2017 Piemonte (<i>Dolcetto</i>)	14	56
80mi E	Villa Calicantus, Bardolino Classico "Soracuna" 2018 Lombardia (<i>Corvina</i>)	15	60
100mi NE	Untermoserhof, Lagrein Riserva 2016 Trentino	16	64
50mi S	Dringenberg, Rossese di Dolceacqua 2018 Liguria	18	72
100mi E	Massimago, Valpolicella "Profassio" Veneto	25	100
70mi SW	Olek Bondonio, Barbaresco "Roncagliette" 2017 Piemonte (<i>Nebbiolo</i>)	25	100
65mi SW	Valfaccenda, Roero Riserva Valmaggioro 2014 Piemonte (<i>Nebbiolo</i>)	35	140
80mi W	Luigi Ferrando, Carema 2017 Piemonte (<i>Nebbiolo</i>)	40	160

ZITTO E BEVI Let us do the choosing and pairing for you

Tell us the color you prefer or the dishes you are eating and we'll use our 800-label wine list and expertise to curate the best wine experience for you. Each includes three (5 fl oz) wines.

Drink like the House of Visconti <i>An introduction to Northern Italian wine</i>	55
Drink like the House of Sforza <i>An intermediate journey through Northern Italian wine</i>	75
Drink like the House of Savoia <i>A chance to explore the exclusive side of Northern Italian wine</i>	125

BAROLO The Wine of Kings

*"Wine is cultivated and not manufactured like lifeless things."
- Luigi Veronelli*

Lauded as the "King of Wines and Wine of Kings," Barolo is made with 100% Nebbiolo, a prized grape variety grown in certified areas in the northern region of Piemonte.

G.D. Vajra, Albe 2017 Barolo Proper	25	100
Bruna Grimaldi, Bricco Amrigo 2015 Roddi	27	108
Pugnane, Villero 2013 Castiglione Falletto	30	120
Bricco Maiolica, Contadin 2016 Diano d'Alba	30	120
Mauro Molino, Gallinotto 2016 La Morra	33	132

Coravin poured

Elvio Cogno, Ravera 2014 Novello	35	140
Umberto Fracassi, Montoeto 2012 Cherasco	38	142
La Spinetta, Vigneto Garretti 2017 Grinzane Cavour	40	160
Fontanafredda, La Rosa 2013 Serralunga d'Alba	45	180
Elio Grasso, Ginestra Case Mate 2016 Montforte d'Alba	50	200
Fratelli Alessandria, Monvigliero 2015 Verduno	55	220

Barolo Flights

Under the Fog Cheraso, Roddi, Diano d'Alba	45
Elegance La Morra, Verduno, Barolo	55
Power & Grace Castiglione Falletto, Serralunga, Monforte	75
Tutti Comuni	225

Fontanafredda

Spread over 250 acres, Fontanafredda's Barolo Cru property within the territory of Serralunga d'Alba is the single largest contiguous wine estate in the Langhe hills of Piemonte—and it has a history to match. The estate was first purchased in 1858 by Vittorio Emanuele II, the first king of Italy, who cherished the native grape varieties of Dolcetto, Barbera, and Nebbiolo.

80mi SW	Alta Langa "Limited Edition" 2016, Sparkling	20	80
65mi SW	Roero Arneis "Pradalupo" 2019, White	16	64
70mi SW	Barolo "Silver Label" 2015, Red	25	100

BIRRE ITALIANE

ALLA SPINA On Tap

Birrificio Baladin, Nazionale White Ale (6.5% <i>abv</i>) Piozzo, Piemonte	8
Birrificio Almond 22, "Pink" IPA with Pink Peppercorns (6.2% <i>abv</i>) Pescara, Abruzzo	10
Birrificio Extraomnes, "Zest" Belgian-Style Pale Ale (5.3% <i>abv</i>) Varese, Lombardia	10
Birrificio Del Ducato, "Vieille Ville" Saison with Brettanomyces (6% <i>abv</i>) Soragna, Emilia-Romagna	12

IN BOTTIGLIA Bottled

Birra Dolomiti, "Rossa" Dobbio Malto Double Malt (6.7% <i>abv</i>) Pedavena, Veneto	8
Birrificio Grado Plato, "Strada San Felice" Amber Ale with Piemontese Chestnuts (7% <i>abv</i>) Chieri, Piemonte	10
Birrificio Almond 22, "Remartello" IPA (5.3% <i>abv</i>) Pescara, Abruzzo	10
Birrificio del Ducato, "Torrente Birra Fragrante" Unfiltered IPA (7% <i>abv</i>) Soragna, Emilia-Romagna	10
Birrificio Baladin, "Superfloreale" Belgian-Style Tripel (8% <i>abv</i>) Piozzo, Piemonte	10

GRANDI BIRRE Bottles for the Table

Birrificio Italiano, "Scires" Sour Ale brewed with Black Cherries (7% <i>abv</i>) 25.3 fl oz Lurago Marinone, Lombardia	34
Birrificio Baladin, "Xyauyu" Wood-aged Barley Wine (14% <i>abv</i>) 16.9 fl oz Piozzo, Piemonte	50
Birrificio Grado Plato, "Chocarrubica" Oatmeal Stout (7% <i>abv</i>) 25.3 fl oz Chieri, Piemonte	50
Siemàn "Istà" Oak-aged Farmhouse Ale brewed with Tai Rosso grapes (5.1% <i>abv</i>) 25.3 fl oz Vicenza, Veneto	50