

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	17
Campari, Cinzano 1757 Vermouth, Bulldog Gin, Orange Peel	
St. Agrestis Arancio Brooklyn	17
St. Agrestis Inferno Bitter, St. Agrestis Amaro, Greenhook Ginsmiths Gin, Lemon Peel	
Carpano Ambrato Milano	17
Carpano Bitter, Carpano Antica Formula Vermouth, Fernet Branca, Mint Leaf	
Bordiga Rosato Piemonte	17
Bordiga Gin, Bordiga Red Vermouth, Bordiga Bitter, Rosemary	
Luxardo Bianco Veneto	17
Luxardo Bitter Bianco, Luxardo Gin, Luxardo Maraschino Cherry, Montanaro Vermouth Bianco, Fabbri Cherry	
Winestillery Rubino Siena	18
Winestillery London Dry Gin, Winestillery Toscana Vermouth, Winestillery Toscana Bitter	
Fred Jerbis d’Oro Piemonte	18
Fred Jerbis Gin 43, Fred Jerbis Bitter, Fred Jerbis Vermut Rosso 25	

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

MARTINI RIVISITATI 18

A collection of uniquely crafted martinis

Gimlet

Portofino Gin, Kaffir Lime, Cucumber

Dirty Martini

Winestillery Vodka, Gorgonzola Stuffed Olives, Olive Juice

Espresso Martini

Espresso, Spiced Syrup, Caffè Borghetti, Vulcanica Vodka

Vesper

Lillet Blanc, Barr Hill Gin, Matchbook Vodka, Fennel Leaf

COME UNA VOLTA 17

Cocktails from the past, still present

Amalfi 75

Malfy Gin, Pallini Limoncello, Luxardo Maraschino, Angostura, Prosecco

Sidecar

Cognac, Cointreau, Fresh Lemon Juice, Orange

Wicker Plane

Bourbon, Blood Orange, Agave, Nonino, Thyme

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

Fever Tree Tonic, Blood Orange, Rosemary

Agrumato

Fever Tree Tonic, Lemon, Lavender

Milano Mule

Fever Tree Ginger Beer, Grapefruit, Lime

Cocco

Seedlip Grove, Coconut, Fig Syrup, Cranberry

ul vin al bicèr

WINES BY THE GLASS

Nearly all the wines on this menu were produced and bottled within 200 miles of Milano. Available by the **glass** (5 fl oz), by the **quartino** (8.5 fl oz), and **bottle by request**.

BOLLICINE Sparkling	<i>gl</i>	<i>qrt</i>
TrentoDOC , Ferrari Trentino 100mi NE	18	31
Lambrusco Sorbara 2016	22	37
Cantina della Volta Emilia Romagna 100mi SE		
Prie Metodo Classico 2018 , Ermes Pavese	25	43
Valle d'Aosta 50mi SE		
Lambrusco "Blanc des Noirs" 2011	35	60
Francesco Bellei Emilia Romagna 100mi SE		
BIANCHI White	<i>gl</i>	<i>qrt</i>
Roero Arneis 2020	18	31
Valfaccenda Piemonte 100mi SW		
Langhe Bianco 2021	18	31
Roagna Piemonte (Chardonnay, Nebbiolo) 70mi W		
Grüner Veltliner 2018	19	32
Manni Nössing Trentino Alto-Adige 146mi NE		
Colli Tortonesi Timorasso Derthona 2020	22	37
Fontanafredda Piemonte 80mi SW		
Timorasso "San Leto" 2018 , Daniele Ricci Piemonte 60mi SW	40	68
MACERATO Orange	<i>gl</i>	<i>qrt</i>
Malvasia "Orange" 2021 , Le Vigne di Zamò	20	34
Friuli-Venezia Giulia 200mi SE		
ROSATO Rosé	<i>gl</i>	<i>qrt</i>
Langhe Rosato "Solero" 2021 , Fontanafredda	16	28
Piemonte (Nebbiolo) 80mi SW		
ROSSI Red	<i>gl</i>	<i>qrt</i>
Barbera "Raimonda" 2019	16	28
Fontanafredda Piemonte 80mi SW		
Perricone "Vigna del Core" 2019 , Feudo Montoni Sicilia 590mi S	18	31
Teroldego "Lezer" 2021 , Foradori Alto Adige 100mi NE	19	32
Pelaverga 2021 , Fratelli Alessandria Piemonte 80mi SW	19	32
"Pecoranera" 2004 , Tenuta Grillo Piemonte 55mi SW (Freisa, Dolcetto, Barbera, Merlot)	20	34
Langhe Nebbiolo 2020 , David Fletcher Piemonte 70mi W	22	37
"Palistorti" 2019 , Tenuta di Valgiano Toscana 140mi SE (Sangiovese)	25	43
Grignolino "Bis-Esto" 2021 , Valfaccenda Piemonte 60mi SW	25	43
Roero Riserva 2016 , Valfaccenda Piemonte 60mi SW	30	51

BAROLO The Wine of Kings

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.

Available by the **glass** (5 fl oz) and by the **quartino** (8.5 fl oz), and bottle by request.

Bricco Amrigo 2017 , Bruna Grimaldi Roddi	30	51
Contadin 2016 , Bricco Maiolica Diano d’Alba	30	51
Margheria 2013 , Franco Boasso Serralunga d’Alba	35	60
2016 , Crissante Alessandria La Morra	35	60
2018 , Fratelli Alessandria Monvigliero	35	60
2019 , Fratelli Barale Barolo Proper	35	60

Coravin poured

Vigneto Garretti 2017 , La Spinetta Grinzane Cavour	38	65
2015 , Brovia Castiglione Falletto	40	68
Ravera 2012 , Flavio Roddolo Novello	50	85
2017 , Elio Grasso Gavarini Chiniera	50	85

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

AMARONE DELLA VALPOLICELLA

Hailing from the northern region of Veneto, Amarone della Valpolicella is one of Italy’s most popular red wines. Unlike other wines, Amarone undergoes a very unique process prior to fermentation called *appassimento*: in late October, grapes are harvested and allowed to dry for around 120 days. Using partially dried grapes helps concentrate the juices and increases skin contact. This gives the wine a very ripe, full-bodied flavor with richness and depth.

Available by the **glass** (5 fl oz), by the **quartino** (8.5 fl oz), and bottle by request.

David Sterza 2016	40	64
Giovanni Ederle 2016	45	77
Allegrini 2018	60	102
Giovanni Pra 2010	70	120
Giuseppe Quintarelli “Ca de Merlo” 2014	75	128

AMARONE by the bottle

Giuseppe Quintarelli “Rosso dei Bepi” 2014	450
Romano Dal Forno 2001	880

Discover these wines—and hundreds more—at our wine shop, Eataly Vino (next door on 23rd Street), or online at NY.EatalyVino.com. Plus, don’t miss our next Vino Camp feature on Amarone from December 1-3!

BIRRE ITALIANE

ALLA SPINA On Tap

- Catskill Brewery “Nightshine”** 10
Black Lager | 5.5% abv | Catskill, NY
- Torch & Crown “Strada”** 10
Italian Style Pilsner | 4.6% abv | Brooklyn, NY
- SingleCut “18 Watt”** 10
IPA | 5% abv | Queens, NY
- Evil Twin “It Takes Two to Mango”** 11
Gose Brewed with Mango | 6.5% abv | Brooklyn, NY

IN BOTTIGLIA Bottled

- Peroni “Nastro Azzurro”** 8
Lager | 5.1% abv | Lombardia
- Birra Dolomiti “Rossa” Dobbio Malto** 9
Double Malt | 6.7% abv | Veneto
- Baladin “Superfloreale”** 10
Belgian-Style Tripel | 8% abv | Piemonte
- Baladin “Nazionale”** 11
Blonde Ale | 6.5% abv | Piemonte
- Birrificio Almond 22 “Remartello”** 12
IPA | 5.3% abv | Abruzzo

GRANDI BIRRE Bottles for the Table 25.4 fl oz

- Baladin “Nora” Spiced Ale** 40
Spiced Ale | 6.8% abv | Piemonte
- Baladin “Al-iksir”** 40
Belgian Strong Ale | 10% abv | Piemonte
- Birrificio Grado Plato, “Chocarrubica”** 50
Oatmeal Stout | 7% abv | Piemonte
- Siemàn “Istà”** 50
Oak-aged Farmhouse Ale with Tai Rosso grapes
5.1% abv | Veneto
- Siemàn Funky Rose** 50
Wild Berliner-Style Weisse Ale with Tai Rosso grapes
3.9% abv | Veneto