

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, Cinzano 1757 Vermouth,
Bulldog Gin, Orange Peel

St. Agrestis Arancio | Brooklyn 16
St. Agrestis Inferno Bitter, St. Agrestis Amaro,
Greenhook Ginsmiths Gin, Lemon Peel

Carpano Ambrato | Milano 16
Carpano Bitter, Carpano Antica Formula
Vermouth, Fernet Branca, Mint Leaf

Bordiga Rosato | Piemonte 16
Bordiga Gin, Bordiga Red Vermouth,
Bordiga Bitter, Rosemary

Glep Rosso | Piemonte 16
Bitter Rosso Spinto, Vermouth Rosso
Vandalo, Amaro Grinta, Lime Peel

Luxardo Bianco | Veneto 16
Luxardo Bitter Bianco, Luxardo Gin, Luxardo Maraschino
Cherry, Montanaro Vermouth Bianco, Fabbri Cherry

Fred Jerbis d’Oro | Friuli 18
Fred Jerbis Bitter, Fred Jerbis Vermouth,
Fred Jerbis Gin, Blood Orange Peel

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.

“Franciacorta” Cocktail

Divella Franciacorta Dosaggio Zero, Demerara, Angostura Bitters, Lemon Twist

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

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

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	18	72
50mi SE	Monte Rossa, Franciacorta Nature Lombardia	20	80
100mi SE	Terrevive, Lambrusco Rosato Emilia-Romagna	21	84
80mi SW	Fontanafredda, Alta Langa 2016 Piemonte	25	100

BIANCHI Whites

100mi NE	Abbazia di Novacella, Sylvaner 2019 Alto Adige	16	64
100mi S	Daniele Ricci, "Ti Voglio Bene" 2020 Piemonte (Cortese)	18	72
70mi SW	Roagna, Langhe Bianco 2018 Piemonte (Chardonnay, Nebbiolo)	20	80
100mi S	Borgogno, Ciolli Tortonesi "Derthona" 2019 Piemonte	25	100
45mi SW	Chardonnay "Palme" 2018, Ezio T. Piemonte	30	120

ARANCIO Orange

100mi S	Daniele Ricci, Il Giallo di Costa 2018 Piemonte	25	100
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ROSATO Rosé

80mi SW	Proprieta Sperino Rosa del Rosa 2021 (Nebbiolo)	18	72
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ROSSI Reds

100mi N	Donnas, Nebbiolo "Barmet" 2018 Valle d'Aosta	16	64
100mi S	Tenuta Grillo Pecoranera 2004 Piemonte (Fresia, Dolcetto, Barbera)	20	80
90mi SW	Olek Bondonio, Rosso Giulietta 2018 Piemonte (Pelaverga)	20	100
70mi SW	Roagna Barbera D'Alba 2016 Piemonte	23	92
100mi NE	Malvira, "San Guglielmo" 1995, Roero Piemonte (Barbera, Croatina, Nebbiolo)	25	100
70mi SW	Santa Vittoria, Barbaresco 2015 Piemonte	25	100
45mi SW	Fabio Gea, Grignolino "Back Grin" 2018 Piemonte	25	100
80mi W	Luigi Ferrando, Carema 2017 Piemonte (Nebbiolo)	40	160

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.

Fontanafredda, 2015 Serralunga d’Alba	25	100
Elvio Cogno, Cascina Nuova 2013 Novello	27	108
Bruna Grimaldi, Bricco Amrigo 2017 Roddi	27	108
Pugnane, Villero 2013 Castiglione Falletto	30	120
Bricco Maiolica, Contadin 2016 Diano d’Alba	30	120
Mauro Molino, 2017 La Morra	30	120
Brezza, “Cannubi” 2014 Barolo Proper	40	160

Coravin poured

La Spinetta, Vigneto Garretti 2017 Grinzane Cavour	40	160
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

UMBRIA: Hidden Treasures of Italy

Landlocked between Lazio and Abruzzo is one of Central Italy’s most exciting places for wine: Umbria. Here the whites of Grechetto are bright and refreshing, and the reds of Sangiovese and Sagrantino make for some of the most underappreciated wines in all of Italy.

PAOLO BEA

References in the archives of Montefalco, Umbria, document the presence of the Bea family in this locality as early as 1500. This tiny estate is the classic Italian *fattoria*, producing wine, raising farm animals and working the land. Discover these featured wines—and hundreds more—at our wine shop next door and online at NY.EatalyVino.com.

Bianchi

Umbria Bianco IGT “Santa Chiara” 2019 (Grechetto, Malvasia, Chardonnay, Sauvignon, Garganega)	25	100
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Rosso

Umbria Rosso IGT “Rosso de Veo” (Sagrantino) 2015 or 2016	25	95
Montefalco Rosso “San Valentino” (Sangiovese, Montepulciano, Sagrantino) 2014, 2015, or 2016	30	115
Montefalco Rosso “Pipparello” (Sangiovese, Montepulciano, Sagrantino) 2012, 2015, or 2016	45	185
Sagrantino di Montefalco “Pagliaro” 2016	50	195
“Cerrette” 2015	75	295

BIRRE ITALIANE

ALLA SPINA On Tap

Birrificio Baladin, “Nazionale” Pale Ale (6.5% <i>abv</i>) Piozzo, Italy	10
Birrificio del Ducato, “Via Emilia” Unfiltered Pilsner (4.9% <i>abv</i>) Soargna, Emilia-Romagna	10
Birrificio Almond 22, “Pink” IPA with Pink Peppercorns (6.2% <i>abv</i>) Pescara, Abruzzo	12
Birrificio Italiano, “La Fleurette” Spiced Ale (3.8% <i>abv</i>) Lurago Marinone, Lombardia	12

IN BOTTIGLIA Bottled

Peroni, “Nastro Azzurro” Lager (5.1% <i>abv</i>) Vigevano, Lombardia	8
Birra Dolomiti, “Rossa” Dobbio Malto Double Malt (6.7% <i>abv</i>) Pedavena, Veneto	9
Birrificio Baladin, “Superfloreale” Belgian-Style Tripel (8% <i>abv</i>) Piozzo, Piemonte	10
Birrificio Almond 22, “Remartello” IPA (5.3% <i>abv</i>) Pescara, Abruzzo	12
Birrificio Grado Plato, “Strada San Felice” Amber Ale with Piemontese Chestnuts (7% <i>abv</i>) Chieri, Piemonte	14

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
Baladin, “Al-iksir” Belgian Strong Ale (10% <i>abv</i>) 750 ml Piozzo, Piemonte	40
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
Siemàn Funky Rose Berliner-Style Weisse Ale with Tai Rosso grapes (3.9% <i>abv</i>) 25.4 fl oz Vicenza, Veneto	50