

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 Campari, Cinzano 1757 Vermouth, Bulldog Gin, Orange Peel	16
St. Agrestis Arancio Brooklyn St. Agrestis Inferno Bitter, St. Agrestis Amaro, Greenhook Ginsmiths Gin, Lemon Peel	16
Carpano Ambrato Milano Carpano Bitter, Carpano Antica Formula Vermouth, Fernet Branca, Mint Leaf	16
Bordiga Rosato Piemonte Bordiga Gin, Bordiga Red Vermouth, Bordiga Bitter, Rosemary	16
Glep Rosso Piemonte Bitter Rosso Spinto, Vermouth Rosso Vandalo, Amaro Grinta, Lime Peel	16
Luxardo Bianco Veneto Luxardo Bitter Bianco, Luxardo Gin, Luxardo Maraschino Cherry, Montanaro Vermouth Bianco, Fabbri Cherry	16
Neversink Negroni d’Oro New York Neversink Gin, Neversink Apple Aperitif, Neversink Bourbon	18

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

DALLA CUCINA 17

A collection of kitchen and garden inspired cocktails.

Peperoni Dolci

Vulcanica Sicilian Vodka, Sweet Pepper Shrub, Lemongrass, Lemon, Egg White

Rucola Spumante

Coletti Prosecco, Olive Leaf Liqueur, Arugula, Bergamot

Sedano Piccante

Celery and Peppercorn-Infused Gin Mare, Borgogno Bianco, Orange Bitters

Melone Salato

Bacardi White Rum, Cantaloupe Purée, Prosciutto, Extra Virgin Olive Oil, Lemon

COME UNA VOLTA 17

Cocktails from the past, still present.

French 75

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

BOLLICINE Sparkling	<i>gl</i>	<i>qrt</i>
Trento DOC , Ferrari Trentino-Alto Adige 100mi NE	18	31
Lambrusco Sorbara	22	37
Cantina della Volta Emilia-Romagna 100mi SE		
Prie Metodo Classico 2018 , Ermes Pavese	25	43
Lombardia 50mi SE		
Lambrusco “Blanc des Noirs” 2011	35	60
Francesco Bellei Valle d’Aosta 100mi N		
BIANCHI White	<i>gl</i>	<i>qrt</i>
Cortese “Ti Voglio Bene” 2020	19	32
Daniele Ricci Piemonte 60mi SW		
Chardonnay “Borgo Faleiro” 2021 , Massimo Coletti	20	34
Veneto 80mi SW		
Derthona Timorasso , Borgogno Piemonte 80mi SW	35	60
Nova Domus 2017 , Terlano Trentino-Alto Adige 100mi NE (Pinot Bianco, Chardonnay, Sauvignon Blanc)	40	68
MACERATO Orange	<i>gl</i>	<i>qrt</i>
Derthona Timorasso “San Leto” 2016	40	68
Daniele Ricci Piemonte 60mi SW		
ROSATO Rosé	<i>gl</i>	<i>qrt</i>
Solerose 2021 , Fontanafredda Piemonte 80mi SW (Nebbiolo, Barbera, Dolcetto)	18	31
ROSSI Red	<i>gl</i>	<i>qrt</i>
Barbera “Terra” 2021 , Walter Massa Piemonte 80mi SW	16	28
Langhe Rosso “Sonvico” 2000 , La Barbatella Piemonte (Barbera, Cabernet Sauvignon) 80mi SW	20	34
Langhe Freisa 2020 , Borgogno Piemonte 80mi SW	23	39
Langhe Nebbiolo , Olek Bondonio Piemonte 70mi W	25	43
Fumin 2015 , Chateau Feulliete Valle d’Aosta 100mi N	25	43
Grignolino “Back Grin” 2018 , Fabio Gea Piemonte 45mi SW	25	43
Roero Riserva 2016 , Valfaccenda Piemonte 60mi SW (Nebbiolo)	30	51
Barbaresco 2016 , Fratelli Barale Piemonte 70mi SW	30	51

BAROLO WEEKS Sip the Wine of Kings

Lauded as the “King of Wines and the Wine of Kings”, Barolo is made with 100% Nebbiolo, a prized grape variety grown in certified areas in the northern region of Piemonte. Discover one of Italia's most prestigious and celebrated wines.



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

Langhe Rosato “Solero” 2021 (Nebbiolo)	16	27
Roero Arneis “Pradalupo” 2021	17	31
Langhe Nebbiolo “Ebbio” 2019	19	32
Alta Langa “Contessa Rosa” (Pinot Noir, Chardonnay)	19	32
Bricco San Piero 2013 , Ruggieri Corsini Montforte d’Alba	30	51
Bricco Amrigo 2017 , Bruna Grimaldi Roddi	30	51
Villero 2013 , Pugnane Castiglione Falletto	30	51
Contadin 2016 , Bricco Maiolica Diano d’Alba	30	51
Barolo “Serralunga” 2018	35	60
2015 , Fontanafredda Serralunga d’Alba	35	60
2016 , Crissante Alessandria La Morra	35	60
Massara 2013 , Castello di Verduno Verduno	35	60
2019 , Fratelli Barale Barolo Proper	35	60
Barolo M.G.A. 2016	45	77
Barolo La Villa 1997	50	85
Barolo Lazzarito 2000	55	94
Barolo La Rosa 2005	60	102
Barolo Riserva 2010	75	106

Coravin poured

Vigneto Garretti 2017 , La Spinetta Grinzane Cavour	38	65
Ravera 2012 , Flavio Roddolo Novello	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

FONTANAFREDDA BAROLO FLIGHTS

“Benvenuti a Fontanafredda” Barolo Flight (MGA, Riserva) • 95

“Innamorerai con Fontanafredda” Barolo Cru Flight
(La Villa, Lazzarito, La Rosa) • 99

BIRRE ITALIANE

ALLA SPINA On Tap

Baladin “Nazionale” Blonde Ale 6.5% abv Piemonte	10
Torch & Crown “Strada” Italian Style Pilsner 4.6% abv Brooklyn	10
SingleCut “18 Watt” IPA 5% abv Queens	10
Evil Twin “It Takes Two to Mango” Gose Brewed with Mango 6.5% abv Brooklyn	11

IN BOTTIGLIA Bottled

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

GRANDI BIRRE Bottles for the Table 25.4 fl oz

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