

# COCKTAIL FEST

AUG 5 - 21



## SUMMER SIPS

\$10

### THE MOST VINTAGE

Campari, Soda Fever Tree, Orange Slice

### ITALIAN GIN AND TONIC

Malfy Gin con Limone and Fever Tree Tonic

### INDOVINATO

Bitter Bianco Luxardo, Vermouth, Prosecco

### CAPRI SPRITZ

Limoncello Pallini, Prosecco, Pellegrino Sparkling Water

### BUBBLY HIBISCUS

Ramazzotti Rosato, Prosecco, Soda

## CAMPARINO COCKTAILS

### SIESTA IN GALLERIA VITTORIO EMANUELE

\$17

Tequila Blanco, Campari, Grapfruit, Lime

### THE OAXACAN BIRD

\$18

Mezcal Espadin , Campari Smoked  
Pineapple Syrup, Lime, Mint

### IL CLASSICO PERFEZIONISTA

\$18

Portofino Gin, Campari, Terra Vermouth Blend

### ASK THE DUST (FOR 2)

\$29

Toki Japanese Whiskey, Amaro ciociaro, Creme de Cacao,  
Angostura & Jerry Thomas Bitter

E A T A L Y × **CAMPARI**

# CAMPARINO

## Where the History of the Aperitivo Became a Legend

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Since 1915, this Milan institution has been a destination for cocktail lovers all over the world. Opened by Davide Campari (of the family who invented the eponymous bitter spirit), Camparino gained recognition for an innovative tap system that delivered perfectly chilled soda water from the cellar to the bar. It quickly became a hub for early evening cocktails among Milan's artists and intellectuals.

Today, Camparino is often credited for inventing the aperitivo. It regularly ranks on San Pellegrino's list of the 50 best bars in the world and head bartender Tommaso Cecca is internationally recognized for his inventive twists on the classic aperitivo. For Cocktail Fest, Eataly's beverage team partnered with Tommaso to serve a limited run of his signature drinks. Try them while you can! After August 21, you'll have to visit Milan to get your hands on them.