

NEGRONI WEEK

BAR 45



NEGRONIS AROUND THE WORLD

Ciao,

We are stirring things up for Negroni Week. In partnership with Campari and Wolfgang Puck's global celebration of this iconic cocktail. To make things even more delicious, every Negroni will be served with its perfect partner, a meatball and lets be honest, who doesn't love a meatball.

Through out the week we will be throwing a couple of parties with some of my friends from around the world.

SEPTEMBER 24

From Mexico, 14th best bar in North America - Bar Mauro

SEPTEMBER 25

From Italy, 33rd best bar in the world - Drink Kong

BAR 45 invites you to sip with purpose. Every Negroni ordered contributes $\pounds 1$ to Slow Food, a charity championing good, clean and fair food for all. So go ahead, enjoy the bittersweet classic you love, knowing each glass is raising spirits in more ways than one.

Salutel

Enrico Perri

BAR 45, Bar Manager

CLASSIC NEGRONI

Campari, Tanqueray Gin, Antica Formula

CHOCOLATE NEGRONI

£20

£20

Botanist gin with a special version of our Campari infused with cocoa beans, Cocchi Barolo Chinato vermouth and Antica Formula Finished with 45 No.1 – bergamot and chocolate

CHESTNUTS NEGRONI

£28

Ginepraio gin, Vermouth Bianco di Prato, Campari and homemade chestnut syrup, aged in an amphora for a smooth palate. Finished with $45\ \text{No.2}$ – thyme and camomile

ALL SERVED WITH A WAGYU OR VEGGIE MEATBALL AND MARINARA SAUCE.



CLASSIC NEGRONI Campari, Tanqueray Gin, Antica Formula	£20
NEGRONI 1929 Tequila Enemigo blanco, Campari infused with coca nibs, sweet vermouth, strawberry	£20
SBAGLIATO BIANCO Tequila Enemigo blanco, vermouth infused with rosemary and lemon peel, white bitter, prosecco	£20
NEGRIXTLE Tequila Enemigo Blanco, Campri infused with pixtle, coffee liqueur, sweet vermouth	£20

ALL SERVED WITH A SEABASS TARTLET, KING'S CAVIAR.





CLASSIC NEGRONI Campari, Tanqueray Gin, Antica Formula	£20
RED GIMLET Seatrus Gin, Campari, Kong cordial, Muyu chinotto	£20
CODEX Seatrus Gin, Campari, Cynar, Mancino rosso amaranto, crème de cacao, strawberry yoghurt	£20
BITTER BLOOM Seatrus Gin, Campari, capper and grapefruit cordial, Cocchi dry, Savoia American	£20
ALL SERVED WITH A CHESTNUT MUSHROOM, BLACK TRUFFLE CROQUETTE.	