



**SPECIAL
PRICE**

LUXARDO

CONTE CAMILLO | 120

A timeless classic, created by Count Camillo Negroni in Florence. Bold, balanced, and unforgettable.



CATERINA | 140

Elegant and refined like Caterina de' Medici. A lighter, floral, and sophisticated interpretation of the Negroni.



MARCO POLO | 140

The great explorer who brought spices to Europe. A fiery, adventurous, spicy take on the classic.



KALDI | 150

A rich twist inspired by Kaldi, the Ethiopian goatherd who discovered coffee's secret energy.



**ENJOY A PERFECT EVENING WITH
NEGRONI, DELICIOUS BITES**

SPECIAL SELECTIONS

SMOKED SALMON, AVOCADO BUTTER | 120

Smoked and marinated salmon served over crouton with avocado and butter

RISOTTO VERMOUTH PRAWN SCALLOP | 180

Carnaroli rice vermouth and bisque gently seared scallop and prawn

TORTELLI CACIO PEPE TARTUFO | 190

Homemade ravioli filled with cacio and pepper, topped with 4gr of fresh winter truffle

PIZZA 4 FORMAGGI E TARTUFO | 220

White pizza base, mozzarella cheese, brie and gorgonzola truffle oil and 4gr of fresh winter truffle

TAGLIOLINI PARMIGIANO TARTUFO | 190

Homemade tagliolini pasta tossed in a parmesan truffle sauce and 4gr of fresh winter truffle

GUANCIA DI MANZO E CIOCCOLATA | 290

Slow braised beef cheek, chocolate juice, hazelnuts crumble, and buttery mashed potatoes

Florence, Italy

1919

History of the Drink

Created in 1919 by Count Camillo Negroni in Florence, Italy, when he asked for a stronger Americano.

Ingredients

*1 oz Gin | 1 oz Bitter |
1 oz Sweet Vermouth*

Serving

*Serve over ice in a rocks glass
with an orange wheel*