

# Nonna's House Cocktails \$11



## **Negroni**

Gin, Sweet Vermouth, Campari.

Created at the Bar Casoni in Florence, Italy for Count Camillo Negroni, this cocktail has become a global cocktail staple and bartender's choice.

Earthy, Bitter, Balanced

## **Aperol Spritz**

Aperol, Sparkling Wine, Soda Water, Orange.

Created in 1919 in Italy, this cocktail has become world famous as the perfect aperitivo (before dinner drink).

Light, Bubbly, Refreshing

## **Manhattan**

Rye, Sweet Vermouth, Bitters.

The most famous cocktail in the world since its creation in 1880, as well as being the forefather to the martini, this simple mix of sweet and pepper spice has captivated hearts for decades.

Deep, Complex, Rich

## **Traditional Martini**

Gin or Vodka, Dry Vermouth, Orange Bitters, Lemon Peel.

Stirred not shaken (sorry 007!), the martini is the embodiment of simplicity and elegance.

Clean, Bright, Smooth

## **Old Fashioned**

Bourbon, Demerara, Bitters.

The first mixture to incorporate the original 1806 qualifications for a "cocktail": bitters, sugar, spirit. One of the oldest cocktails on record, it is loved the world over.

Bold, Deep, Sophisticated

## **Godfather**

Scotch, Amaretto, Bitters.

Named after the iconic 1972 film, and inspired by lead actor Marlon Brando's love for amaretto on the rocks, this cocktail pays fitting tribute to the masterpiece of cinema and acting that inspired it.

Sweet, Rich, Elegant

## **Mojito**

White Rum, Fresh Lime Juice, Mint, Sugar, Soda Water.

A favorite of Ernest Hemingway and beloved round the world, this cocktail is the definition of summertime bliss.

Refreshing, Invigorating, Bright

## **Tomi Collins**

Tequila, Fresh Lemon Juice, Sugar, Soda Water.

Traditionally made with Gin, the Collins is an original cocktail put together by the Father of Mixology, Jerry Thomas, in 1876.

Light, Clean, Bubbly