



ROSSO



# APERITIVO

EXPERIENCE

## **PERFECT NEGRONI 11**

Ingredients: 25ml Vermouth Rosso, 25ml Bitter Campari, 25ml Dry Gin

The Negroni is back in a big way. Seductively vermillion, bracingly bitter, herbaceously complex, but still refreshing, it's no wonder the historic drink is experiencing a revival.

## **SPRITZ VENEZIANO 11**

Ingredients: 50ml Aperol, 75ml Prosecco, Soda

Nothing says summer like the sugary bitterness of an Aperol Spritz, except maybe an Aperol Spritz while lounging by a pool in a hot country.

## **BELLINI 9.5**

Ingredients: 25ml Peach Nectar, 100ml Prosecco

For lovers of cocktail and parties, if you have not heard of the famous Bellini cocktail then you should change your regular party venues. The Bellini is an Italian cocktail invented around 1934–1948 by legendary mixologist, Giuseppe Cipriani.

## **DIRTY MARTINI 11**

Ingredients: 50ml Gin, 15ml Vermouth dry, 15ml Olive Brine

A thousand bartenders across the 20th century must have dealt with customers who liked olives in their Martinis and requested something extra.

The Dirty Martini does seem to have been a favourite of Franklin Delano Roosevelt, 32nd president of the United States, from 1933 – 1945.

## **GODFATHER 11**

Ingredients: 15ml Amaretto di Saronno, 35ml Scotch Whisky

As with many cocktails, the origin of the Godfather's name is uncertain. The amaretto brand Disaronno claims the drink was the favourite cocktail of American actor Marlon Brando, known for playing the titular character in the popular film adaptation of Mario Puzo's *The Godfather*.

APERITIVO HOUR  
**2 FOR 1 DRINKS DAILY 5PM - 7PM**

## **CAMPARI COCKTAIL 9.5**

Ingredients: 35ml Bitter Campari, 25ml Vodka, Angostura

There are Campari cocktails and then there is the Campari cocktail. This is the most Campari-forward drink you can mix because the only other ingredients are vodka and a dash of Angostura Bitters.

## **NEGRONI SBAGLIATO 11**

Ingredients: 25ml Vermouth Rosso, 25ml Bitter Campari, 25ml Prosecco

There are a number of variations on the Negroni, the best known of which is probably the Negroni Sbagliato, meaning erroneous or bungled. This came about purely by accident. Aperitivo legend goes that the sbagliato was the result of a busy bartender in Milan, who simply picked up gin instead of sparkling wine when making a Negroni.

## **AMERICANO 10**

Ingredients: 25ml Vermouth Rosso, 25ml Bitter Campari, 25ml Soda water

The Americano is one of the legendary Italian cocktails with Campari. The cocktail was first served in the 1860`s at Garaspere Camparis bar in Milan. Legend has it that the Italians noticed that the drink was very popular among American tourists and hence changed its name to the Americano.

## **SGROPPINO COCKTAIL 9.5**

Ingredients: 25ml Vodka, 50ml Prosecco, 25ml Lemon Sorbet

Sgroppino Cocktail is an Italian drink that brings together some of our favourite tastes: Prosecco, vodka and sorbet!

## **ITALIAN MARGARITA 9.5**

Ingredients: 35ml Tequila Silver, 15ml Amaretto, 15ml Triple sec, 15ml Lime Juice

Margaritas have come a long way from the classic, this is our own Italian take on the Mexican tippie with delicious Amaretto.

APERITIVO HOUR  
**2 FOR 1 DRINKS DAILY 5PM - 7PM**

## **FOOD MENU**

### **TAGLIERI / BOARDS 10**

Served with home-made focaccia

Cold cut meats Board

Cheese Board

Mixed Board - Cold cut meats and Cheese

### **CICCHETTI**

Olive Ascolane 6

Aubergine Nuggets 6

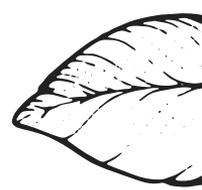
Polenta Chips 6

Mixed Cicchetti 10

APERITIVO HOUR  
**2 FOR 1 DRINKS DAILY 5PM - 7PM**



When in Rome, "do as the Romans do" is one of those maxims that tends to come in handy wherever you go, but it's especially informative in Italy where local festivals, seasonal eating, and a more relaxed pace of life are important parts of the culture. Perhaps our favourite Italian tradition is the Aperitivo, a drink or light meal that takes place at the end of the workday as a kind of warm up to dinner.



Despite the intensely regional character of Italian culture, this is one observance, along with Sunday mass and Football, that you will find in almost every single town and city in the peninsula. If you don't take part when you visit you are missing one of the quintessential cultural expressions of Italy, not to mention the best way to enjoy the sunset.



At Enoteca Rosso we strongly believe in traditions and sharing those customs with our loyal customers is a big part of our concept of giving the real Italian Aperitivo.

