

TERRA e MARE

SUMMER COCKTAIL MENU

NEGRONI

Equal parts gin, campari and Italian sweet vermouth, the Negroni was supposedly created in 1919 by barman Fosco Scarselli at the Caffè Casoni in Florence, when one of his regular customers, the Count Camillo Negroni, asked him to make an Americano, but to replace the soda water with gin. Whether the legend is true or not, the Negroni has evolved into a cult classic, known worldwide as the quintessential Italian "aperitivo" cocktail.

15

Over the years there have been many variations on the "classic" Negroni. Here are a few that we like.

Sbagliato Negroni	15
sweet vermouth, campari, prosecco, olives	
Sorrentino	15
sweet vermouth, limoncello, campari, topped with soda water	
Italian Job	15
mandarin napoleon, orgeat, benedictin, campari, lemon, tonic	

HOUSE SPECIALTIES

The Botanist	16
botanist gin, rosemary spring, thyme, basil, lime, fever-tree mediterranean tonic	
Scotland Yard	16
monkey shoulder whisky, honey, lemon, apricot brandy, bitters, egg white	
Cucumber Cosmo	16
effen organic cucumber vodka, fresh cucumber-green apple puree, st. germain, fresh lime juice	
Mediterranean Margarita	16
cazadores blanco tequila, lime, organic agave, lejaç crème de cassis, lavender bitters	
French Margarita	16
armagnac blanche, cointreau, lemon juice, honey syrup	
The Smuggler	16
dark rum, napa perfect passion fruit, pineapple, lime, grenadine, bitters	
Chimichanga	18
del maguey vida mezcal, lemon, honey, thai chill, topped with italian limonata	
Very Berry Mule	16
titos vodka, berries puree, fresh lime, bitters, topped with ginger beer	
Japanese Passion	18
nikka japanese gin, lichi juice, fresh ginger juice, cucumber puree	
Rosé Sangria	16
rosé wine, giffard pamplemousse liqueur, cranberry juice, grapefruit, raspberries	
The 1908	17
1908 lavender infused gin, st. germain, fresh lemon juice, juniper berries, fever tree tonic	
Tuscan Pear	18
gray goose la poire, williams pear purée, fresh lemon juice, prosecco	