

# COCKTAIL FEST



7/22-8/7

## SUMMER DRINKS AT TRATTORIA MILANO WITH CAMPARINO

### MILANO-TORINO \$10

Campari, Sweet Vermouth

### CAFFÈ CORRETTO \$10

Ramazzotti Sambuca, Espresso

### CAMPARI SPRITZ \$12

Campari, Prosecco,  
S. Pellegrino Soda Water, Orange

### SBAGLIATO ROSA \$12

Campari, Cocchi Americano Rosa, Prosecco

### CAMPARI SHAKERATO \$16

*The elegance of simplicity, the shaken Campari represents the maximum of the aperitif, it's velvety and creamy with a bitter taste*

### LUXARDO BITTER BIANCO SHAKERATO \$16

Luxardo Bitter Bianco, Grapefruit

### IN-HOUSE BARREL-AGED NEGRONI \$18

*Aged in-house for 6 weeks the classic cocktail takes on a softer, rounder mouthfeel*

### NEGRONI BIANCO \$18

*A classic with an elevated twist*  
Malfy Limone Gin, Luxardo Bitter Bianco,  
Silvio Carta Vermouth Bianco

### CORPSE REVIVER NO.2 \$18

Luxardo Triplum, Tawse Gin,  
Cocchi Americano, Lemon

EATALY

# CAMPARINO

## Where the History of the Aperitivo Became a Legend

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Since 1915, this Milan institution has been a destination for cocktail lovers all over the world. Opened by Davide Campari (of the family who invented the eponymous bitter spirit), Camparino gained recognition for an innovative tap system that delivered perfectly chilled soda water from the cellar to the bar. It quickly became a hub for early evening cocktails among Milan's artists and intellectuals.

Today, Camparino is often credited for inventing the aperitivo. It regularly ranks on San Pellegrino's list of the 50 best bars in the world and head bartender Tommaso Cecca is internationally recognized for his inventive twists on the classic aperitivo. For Cocktail Fest, Eataly's beverage team partnered with Tommaso to serve a limited run of his signature drinks. Try them while you can! After August 21, you'll have to visit Milan to get your hands on them.

