

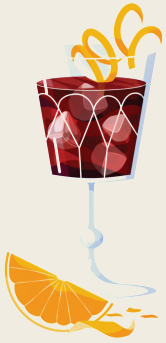
GIULIA

I T A L I A N

NEGRONI BAR

- \$20 EACH

We're celebrating the timeless Italian Negroni —with a few playful twists. From the classic to bold reimaginings, every sip is stirred with spirit.



CLASSIC NEGRONI

Gin / Campari / Sweet Vermouth
The one that started it all

BLOOD ORANGE BARREL-AGED NEGRONI

Malfy Blood Orange Gin / Campari / Sweet Red Vermouth
A citrus-kissed, barrel-aged riff on the original

NEGRONI AMARO SOUR

Tanqueray Gin / Bordiga Rosso Bitter / Amaro Montenegro
/ Orange Juice / Egg White
Smooth, bitter, and bright—with a silky sour finish

GOLDEN SBAGLIATO

Cappelletti Rosso / Cinzano Vermouth / Italicus Bergamotto / Prosecco
Bubbly, bright, and elegantly bittersweet

BLOSSOM SAKE NEGRONI

G'Vine Floraison Gin / Dewazakura Sake / Salers / Campari
/ Apricot Liqueur
Delicate and floral with a Japanese twist

THE JITNEY

Volando Mezcal / Campari / Coffee-Infused Dry Vermouth
/ Cinzano Bianco *Smoky, smooth, and just a little wild*

CARIBBEAN CONNECTION

Kraken Black Spiced Rum / Gran Classico / Carpano Antica
/ Aromatic Spices
Tropical soul with Italian spirit

TIKI BOULEVARDIER

Maker's Mark Bourbon / Italian Aperitif Blend / China-China
/ Pineapple Cordial / Coconut Cream
A bourbon lover's island escape

BENNY BLANCO (WHITE NEGRONI)

Bombay Sapphire Gin / Suze / Cocchi Americano Bianco / Lemon
Crisp, herbaceous, and beautifully pale

