

*Ristorante*  
**FRESCOBALDI**  
L O N D O N

## CLASSIC COCKTAILS

# Classic Cocktails

£12.<sup>00</sup>

## Daiquiri

LIGHT RUM, SUGAR, LIME JUICE

*1905 in El Floridita, legend has it, two mineworkers developed this cocktail and named it Cuban Daiquiri after the beach they were on.*

*Daiquiri was a favourite with writer Ernest Hemingway.*

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## Negroni

MARTIN MILLER'S GIN, CAMPARI BITTER,  
ANTICA FORMULA CARPANO

*In 1920 at bar Casoni in Florence, the Count Camillo Negroni asked the bartender to replace the soda with gin in the Americano cocktail and the Negroni was born.*

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## The Boulevardier

BOURBON WHISKEY, BITTER CAMPARI,  
ANTICA FORMULA CARPANO

*In 1927- this drink made its first appearance on the bar guide, Barflies and Cocktails written by Harry MacElhone. Harry made this drink for the editor of The Boulevardier.*

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## Manhattan

RYE WHISKEY, MANCINO AMARANTO,  
ANGOSTURA BITTERADE

*This cocktail was created for Lady Churchill in 1874 during a party held for politician Samuel J. Tilden. There are 2 more version of this classic:*

*Dry Manhattan with dry vermouth, and the Perfect Manhattan with dry and sweet vermouth.*

## CLASSIC COCKTAILS

### Margarita

TEQUILA, COINTREAU, LIME JUICE, SALT

*There are three sources for the classic Margarita, we are using Carlos Herrera's method from 1947. This has the perfect balance of sweet and sour.*

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### Sidecar

COGNAC, COINTREAU, LEMON JUICE

*Harry MacElhone created this cocktail at his own bar in Paris, for an eccentric captain, who after World War II fell head over heels in love with his sidecar. One evening he decided to bring his beloved sidecar into the bar.*

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### Whiskey Sour

BOURBON WHISKEY, LEMON JUICE, SUGAR SYRUP, EGG WHITE

*There are many types of sours but the whiskey sour is the boss of its category. Traditionally, this drink contains a spoonful of egg white, which formed a frothy head.*

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### Sazerac

RYE WHISKEY, PEYCHAUD'S BITTERS, ABSINTHE, SUGAR CUBE

*It is one of the oldest cocktail recipes and dates back to 1838. Many events have influenced this drink such the prohibition era, with more than 200 years of history. There are two known ways of making this drink, one with cognac and the other with rye whiskey.*

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### Stinger

COGNAC, WHITE CRÈME DE MENTHE

*This famous New York nightcap dates back to the late nineteenth century. It is said there is only one drink can follow a Stinger.....another Stinger!!!!*

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### Cosmopolitan

VODKA CITRON, COINTREAU, CRANBERRY JUICE, LIME JUICE

*Created by Cheryl Cook in the 80's, it was originally made with Absolute Citron, Triple Sec, Cordial Lime and a touch of Cranberry Juice just to make it a pretty pink!!!!*

CLASSIC ITALIAN APERITIVO COCKTAILS

# Classic Italian Aperitivo Cocktails

£9,00

## Americano

MANCINO AMARANTO, CAMPARI BITTER, SODA WATER

*Originally named the Milano-Torino. This drink was created in Turin at Gaspare Campari's Bar in 1861. It was later named Americano as it was a very popular drink with the Americans.*

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## Bellini

FRESCOBALDI BRUT, FRESH PEACH PUREE

*The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice. He named the drink Bellini, due to its unique pink colour, which reminded him of a saint's toga in a painting by Giovanni Bellini.*

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## Aperol Spritz

APEROL, FRESCOBALDI BRUT, SODA WATER

*The Spritz was born during the Hapsburg domination in Venice in the 1800s, with an infinite variety of possible additions (Aperol, Campari, Cynar, Bitters...)*

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## Mimosa

FRESCOBALDI BRUT, FRESH ORANGE JUICE

*It was invented circa 1925 in the Hôtel Ritz Paris by Frank Meier. It is probably named after the common name for the yellow flowers of *Acacia dealbata*, Mimosa.*

## CHAMPAGNE COCKTAILS

# Champagne Cocktails

£16.<sup>00</sup>

### Classic Champagne Cocktail

COGNAC, CHAMPAGNE,  
ANGOSTURA BITTER, SUGAR

*The first reference of this is in "Professor" Jerry Thomas' book Bon Vivant's Companion, in 1862. This version with cognac is consider to be the classic American version.*

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### Kir Royal

CHAMPAGNE, CRÈME DE CASSIS

*This drink is named after Major Félix Kir, who in the aftermath of WWII served this drink to visiting delegates at receptions.*

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### French 75

GIN, CHAMPAGNE, LEMON JUICE, SUGAR SYRUP

*Named after a 75-millimeter gun used by French and Americans during WWI, this cocktail made its first printed appearance in the 1920s in Harry MacElhone's ABCs.*

## MARTINI COCKTAILS

# Martini Cocktails

*It is the most famous and popular cocktails of all time. Thousands of protagonists in books and movies have successfully prepared and drank this drink describing it in great detail, often surrounding it with an aura of mystery, is consider to be the classic American version.*

**£12,00**

### Dry Martini Cocktail

MARTIN MILLER'S,  
VERMOUTH DRY

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### Vodka Martini

CHAMPAGNE,  
CRÈME DE CASSIS

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### Montgomery Martini

MARTIN MILLER'S,  
VERMOUTH DRY

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### The Vesper

MARTIN MILLER'S, VODKA,  
LILLET BLANC

### Dry Martini

GIN MARE, DRY VERMOUTH,  
OLIVES BRINE

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### Gimlet

MARTIN MILLER'S,  
CORDIAL LIME

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### Martinez

OLD TOM GIN, RED VERMOUTH,  
ORANGE BITTER, MARASCHINO

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### Espresso Martini

VODKA VANILLA, KAHLUA,  
SUGAR SYRUP, ESPRESSO COFFEE

FRESCOBALDI SPECIALS

# Frescobaldi Specials

£12.00

## Toscano Riserva

BOURBON WHISKEY, VINSANTO 40 ALTARI,  
PLUM BITTERS, SUGAR CUBE

*A perfect union from our dessert wine and whiskey, served in an Old Fashion glass, with zest perfume and notes of pastry. The perfect accompaniment to the traditional Tuscan pastries.*

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## Etrusco

COGNAC, TERRE MORE, HONEY SYRUP

*In ancient times it was considered a luxury drink. It is wine with honey and we like to raise with a touch of cognac, and serve it in a julep mug, completed with a dry orange slice, cloves and star anise.*

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## Amerigo Vespucci

VERMENTINO AMMIRAGLIA, LICOR 43,  
FRESH EXOTIC FRUIT

*Amerigo was one of the biggest navigator of all times and with inspiration from Tuscany, Spain and the new world we serve this cocktail in hi honour. Served in a Collins glass full of exotic experience.*

FRESCOBALDI SPECIALS

*Frescobaldi Specials*

£12.00

Frescobaldi Classico

MARTIN MILLER'S, FRESCOBALDI BRUT,  
LAVENDER SYRUP, PEYCHAUD'S BITTER

*This is a floral version of the classic Spritz.*

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VODKA, VERMENTINO WINE, AMARO DEL CAPO,  
BERGAMOT, GINGER SYRUP

*A powerful interaction from our Vermentino and the most important  
botanic in the perfume industry, the bergamot.*

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Mediterraneo's Fizz

GIN MARE, FRESCOBALDI BRUT, ROSEMARY SYRUP,  
PEAR, LEMON JUICE

*Just feel the Mediterranean breeze.*