

CAMPARI®

AMERICANO*

1 fl oz Campari

1 fl oz red Vermouth

Top Soda

Pour all the ingredients into a glass filled with ice. Garnish with a slice of orange. Campari recommends Cinzano Rosso.

Best glass: highball

Notes: The famous Americano was invented in Milan, where it was known as *Milano-Torino* – a reference to its two main ingredients. It was renamed Americano after the American tourists who were fond of the drink during prohibition.

* Official cocktail of the IBA (International Bartending Association). IBA cocktails are prepared all over the world according to this original recipe.



NEGRONI *

¾ fl oz of Campari

¾ fl oz Red Vermouth

1/3 fl oz gin

Pour all the ingredients into a tumbler with some ice. Garnish with a slice of orange. Campari recommends Cinzano Rosso.

Best glass: highball

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NEGRONI SBAGLIATO (WRONG NEGRONI)

A variant that is loved even by devotees of the classic Negroni . Ideal for anyone who likes a bit of 'fizz' but does not want to forgo a strong and characterful flavour.

¾ fl oz of Campari

¾ fl oz Red Vermouth

Top Pinot Chardonnay

Pour all the ingredients into a tumbler with some ice. Garnish with a slice of orange. Campari recommends Cinzano Rosso and Cinzano Pinot Chardonnay.

Best glass: highball

Notes: The Negroni Sbagliato, a variant of the classic Negroni, is now as well known as the original. The difference is that gin is replaced by sparkling wine. Lighter than the original, it was invented in Milan's historic 'Bar Basso'.



SHAKEN CAMPARI

2 fl oz Campari

Ice

Shake the Campari and pour it into a cocktail glass, preferably a pre-chilled one.

Best glass: cocktail glass



CAMPARI ON THE ROCKS

2 fl oz Campari

Pour the Campari into a glass filled with ice

Best glass: rock



CAMPARI®

CAMPARI ORANGE*

1 ¼ fl oz Campari;

4 fl oz orange juice

Pour the Campari and the orange juice directly into the glass.

Best glass: juice glass

Notes: the Campari Orange or **Garibaldi** is one of the simplest cocktails, but is as well known as it is old, based on Campari and orange juice. It can be drunk both as an aperitif and as a long drink. The name is a tribute to the Italian hero Giuseppe Garibaldi in fact the red of the Campari recalls his red jacket, and the oranges his landing in Sicily.



CAMPARI MOJITO

1 ¼ fl oz Campari;

½ lime

Mint

2 tablespoons of cane sugar

Dash of soda

Best glass: juice glass

Put the sugar and the half lime, cut into segments, in a glass. Crunch it until the sugar has dissolved. Add some mint leaves and crush them gently. Fill the glass with crushed ice. Pour the Campari, add a dash of soda and stir. Garnish with a sprig of mint.

Notes: Campari Mojito is also known as **Italian Mojito**.



CAMPARI & SODA (or Campari seltz)

1 part Campari

4 parts soda water

Best glass: double rock

Build the cocktail in a double rock glass. Garnish with a slice of orange.

