

## THE ITALIAN COLLECTION AT BALTHAZAR

### **GOLDEN NEGRONI**

*Campari & Cinzano Orancio,  
Sipsmith Gin & Poire William*  
9.50

### **MARTINEZ NO.3**

*Cinzano '1757' & Sipsmith Gin  
Maraschino & Angostura Bitters*  
*Citrus*  
9.50

### **SO EASY**

*Aperol & Four Roses Single Barrel  
Cocchi Americano*  
*Citrus*  
9.50

### **THE LAZY AFTERNOON**

*Cynar & Martini Rosato  
Sipsmith Gin & Lemon Juice*  
*Soda*  
9.50

### **AVERNA EVENING**

*Averna Amaro & Woodford Reserve  
Crème de Mure  
Blackberry & Smoky Whisky*  
9.50

### **ITALIAN WIDOW**

*Braulio & Sipsmith Gin  
Yellow Chartreuse*  
*Citrus*  
9.50

### **CAMPARI 25%**

*Created in 1860 by Gaspare Campari in Novara, Italy.  
Campari's unique profile includes bitter orange, woodruff,  
rosemary, lemon, gentian, quinine,  
cassia, cardamom, cinnamon, orris root, tansy, angelica, fennel,  
wormwood and about 50 more botanicals.  
Sweet, bitter, alkali, acidic and complex.*

### **CINZANO 1757 16%**

*Inspired by over 250 years of vermouth experience, Cinzano 1757 is an attribute to its founding fathers, Giovanni and Carlo Stefano Cinzano, who started their business in Turin in 1757.*

*This small batch vermouth begins with the secret Cinzano Rosso recipe and is infused with specially selected herbs.*

*Slightly spicy, dried fruits, round and smooth, notes of wood, tobacco and liquorice. Ending with pleasant bitterness of Artemisia (a bushy, perennial shrub).*

### **APEROL 11%**

*Originally produced by the Barbieri Company, in Padua. Aperol was originally created in 1919, it became popular after World War II. Milder and less bitter than its cousin Campari. Light and refreshing with orange citrus and herbal notes (bitter orange, gentian, rhubarb, and cinchona) with hints of rhubarb. Woody, herbal undertones and a mildly bitter orange finish.*

### **CYNAR 16.5%**

*Cynar is an Italian bitter or amaro, that has artichoke as its base ingredient an infusion that contains a secret combination of 13 herbs and plant extracts. Aromas of liquorice, molasses, cinnamon bark, vanilla pod, clove, mint and eucalyptus, with the overall feeling being earthy.*

*Originally launched in 1952, the popularity of the drink grew steadily, but really took off in the 1960s thanks to a series of television adverts by esteemed film director Ernesto Calindri. Despite being somewhat recent, there is not much to find in regards to its origins.*

### **AMARO AVERNA 29%**

*Created in 1868 by Salvatore Averna in Caltanissetta, Sicily, the recipe is said to have existed for much longer. It was created at the Benedictine Abbeys in Normandy. Salvatore came from a family of successful textile merchants.*

*He was a supporter of the Convent of St. Spirito's Abbey, who in 1859 presented him with recipe for an infusion that was popular among many of the abbeys at the time. He started to produce Averna in 1868.*

### **BRAULIO 21%**

*Is from the Alpine region of Valtellina near the Swiss border and was created by the botanist Dr. Francesco Peloni, in 1875. The botanicals used include gentian, juniper, wormwood, and yarrow. Herbaceous, and piney, it has a floral character with a distinct menthol note. Intense concentration medicinal spice.*

*Refreshing, with a pungent bitterness.*

*There are at least nine others that remain a secret. These botanicals were traditionally gathered on a hillside named Bormio, hence its inclusion on the bottle. Unique among amari is its finishing—Braulio is aged in Slavonian oak for two years prior to bottling.*