



Welcome to the „Capri American Bar“

h 16:00 - 24:00



*“There can’t be good living where there’s not
good drinking.”*

Benjamin Franklin

ENJOY OUR COCKTAILS...

Aperitivi

APEROL/CAMPARI SPRITZ

(Aperol/Bitter Campari, Prosecco Extra Dry, Soda Water)

LIMONCELLO SPRITZ

(Limoncello, Prosecco Extra Dry, Soda Water, Fresh Mint Leaves)

HUGO

(Prosecco Extra Dry, Elderflower Liqueur, Lime Juice, Mint Leaves, Soda Water)

GARDA SPRITZ

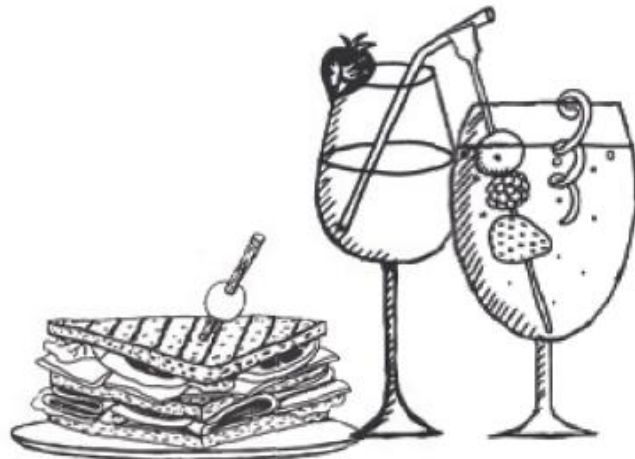
(Aperol\Campari, Prosecco Extra Dry, Cedrata Tassoni, Lemon Juice)

CAMPARI ORANGE

(Bitter Campari, Fresh Orange Juice)

CAMPARI SODA

(Bitter Campari, Soda Water)



Negroni

One of the most famous and revisited cocktails, an Italian icon, created by the „Count Camillo Negroni“ and the barman of the Casoni „Fosco Scarselli“ in Florence in the early decades of the 1900’s.

Bitter, Vermouth and Gin mixed together to create a perfect balance of flavours and aromas. Ladies and gentlemen, here is the „Negroni“.

THE CLASSIC

(Bitter Campari, Red Sweet Vermouth, Gin)

AMERICANO

(Bitter Campari, Red Sweet Vermouth, Soda Water)

SBAGLIATO

(Bitter Campari, Red Sweet Vermouth, Prosecco Extra Dry)



Villa Capri Signature

RASPBERRY CAPRI

(Vodka, Triple sec, Raspberry Syrup, Lemon Juice, Soda Water)

GREEN FIZZ

(Gin, Basil Leaves, Fresh Lime Juice, Sugar Syrup, Soda Water)

MILANO PALOMA

(Campari Bitter, Grapefruit Soda, Fresh Lime Juice,)

HAZELNUT MARTINI

(Hazelnut Liqueur, Coffee Liqueur, Caffè Espresso, Cocoa Bitter)



Our Gin Selection

GIN LONEWOLF LIME E CACTUS FROM UK

An avant-garde gin that is distilled with the „queen of the night“, a cactus flower that only appears in the dark. The fruity and fresh notes of the gin combined with lime and cactus make of this spirit a unique experience to try.

GIN DEL PROFESSORE „CROCODILE“ FROM ITALY

This unique gin embodies the spirit of the Italian herbal tradition. Made in Piemonte with the best natural ingredients, harvested on the hills and mountains surrounding the distillery. Distinguished by notes of vanilla, Jamaican pepper and exotic spices.

MONKEY 47 FROM GERMANY

The first impression is a pure scent of juniper, followed by a spicy and intense citrus note and a sweet floreal aroma. A gin with a very decisive flavour, but at the same time harmonious, complex and balanced, with an end to discover.

ROBY MARTON FROM ITALY

In the first process the alcohol is distilled with the juniper, in the second phase a cold infusion is made with the various botanicals. A complex gin, well structured and dry, with hints of juniper, licorice and ginger, followed by delicate citrus notes.



HENDRIX FROM UK

Refreshing gin with a strong character and floreal aroma, due to the essence of German cucumber and Bulgarian rose petal oil. This spirit combines two separately distilled gins. The first one is intense, oily, with juniper notes; the other is light, sweet and floreal

GIN PORTOFINO FROM ITALY

Gin Portofino contains 21 ingredients carefully selected for their intense aromatic properties. Juniper, lemon, lavender, rosemary, marjoram, sage, iris, rose and other local botanicals all hand-picked on the hills of Portofino. A pure taste of Italy.

GIN MARE FROM SPAIN

Gin with a “Mediterranean” flavour. Juniper and thyme dominate, with a distant note of olive. In this gin you can find also an aftertaste of basil, rosemary, thyme and coriander. It is one of the fewest herbaceous gins.

MALFI ROSA FROM ITALY

It is very sweet and soft. The notes of pink grapefruit stand out, combined with the sweetness of rhubarb supported by juniper and other botanicals. The taste of grapefruit is persistent and makes the distillate almost juicy.

Cocktails

PALOMA

(Tequila, Fresh Lime Juice, Pink Grapefruit Soda)

BASIL SMASH

(Gin, Basil Leaves, Fresh Lime Juice, Sugar Syrup)

LONG ISLAND ICED TEA

(Vodka, White Rum, Gin, Triple Sec, Lemon Juice, Sugar Syrup, Coca Cola)

JUNGLE BIRD

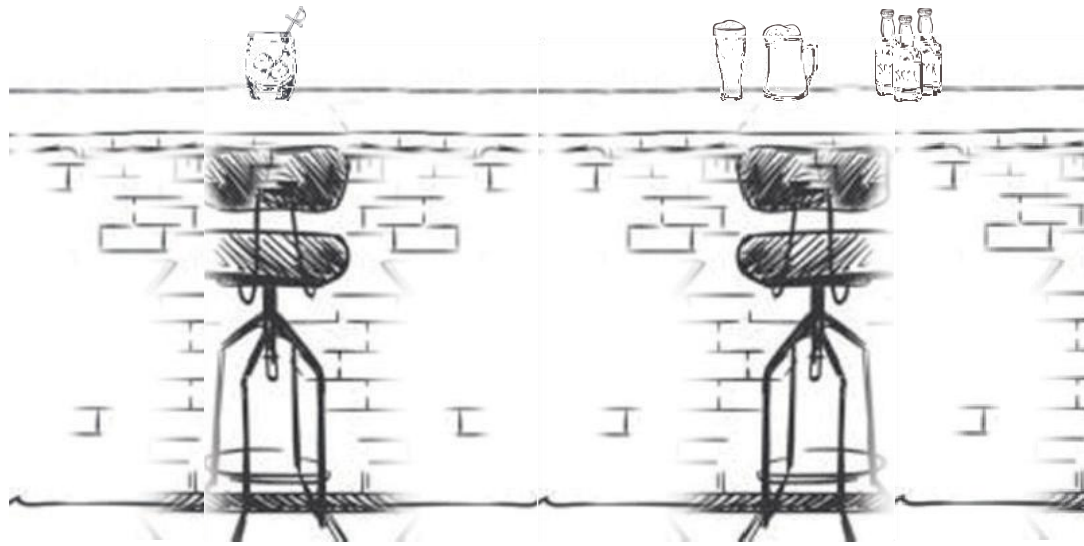
(Jamaican Rum, Campari, Pineapple Juice, Fresh Lime Juice, Sugar Syrup)

ESPRESSO MARTINI

(Vodka, Coffee Liqueur, Caffè Espresso, Sugar Syrup)

OLD FASHIONED

(Wild Turkey 101, Angostura Bitter, Sugar Syrup, Soda Water)



MOJITO

(White Rum, Sugar Syrup, Fresh Lime Juice, Mint Leaves, Soda Water)

WHISKEY SOUR

(Whiskey, Lemon Juice, Sugar Syrup)

DAIQUIRI

(White Rum, Fresh Lime Juice, Sugar Syrup)

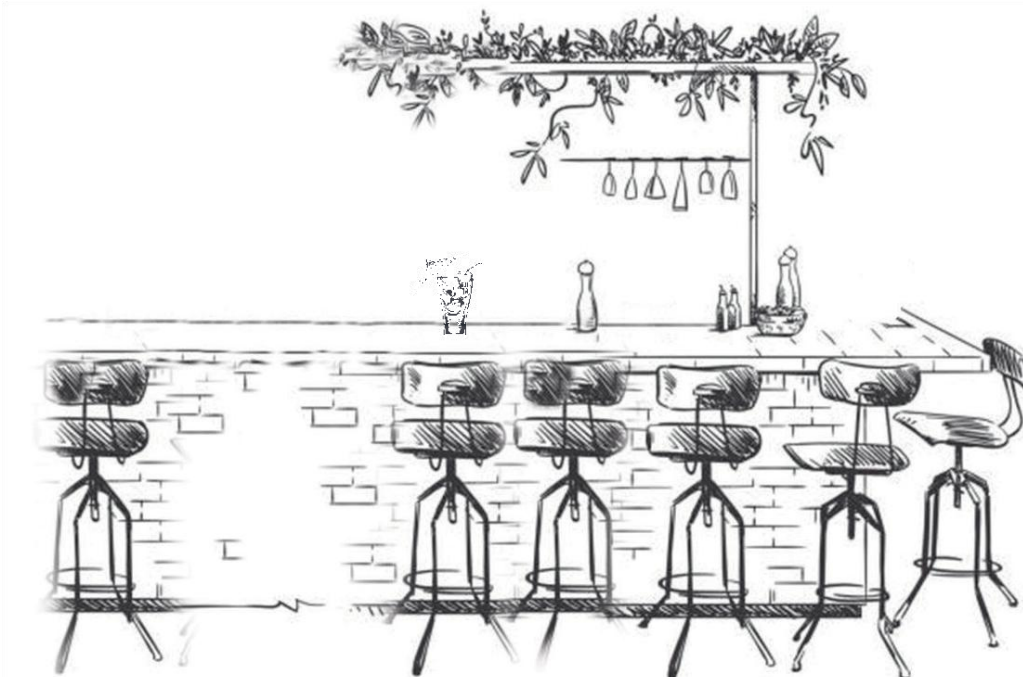
TOMMY'S MARGARITA

(Tequila, Fresh Lime Juice, Agave Syrup)

MOSCOW MULE

(Vodka, Fresh Lime Juice, Ginger Beer, Mint Leaves)

For other cocktails do not hesitate to ask the Barmen



Analcolici

SPRITZ 00

(Italian Spritz Syrup, Tonic Water)

SHIRLEY TEMPLE

(Tonic Water, Lemon Juice, Grenadine)

GREEN LIGHT

(Bitter Lemon, Mint Syrup, Lime)

VIRGIN MOJITO

(Sugar Syrup, Fresh Mint Leaves, Lime, Soda Water)

VIRGIN PIÑA COLADA

(Pineapple Juice, Coconut Syrup)

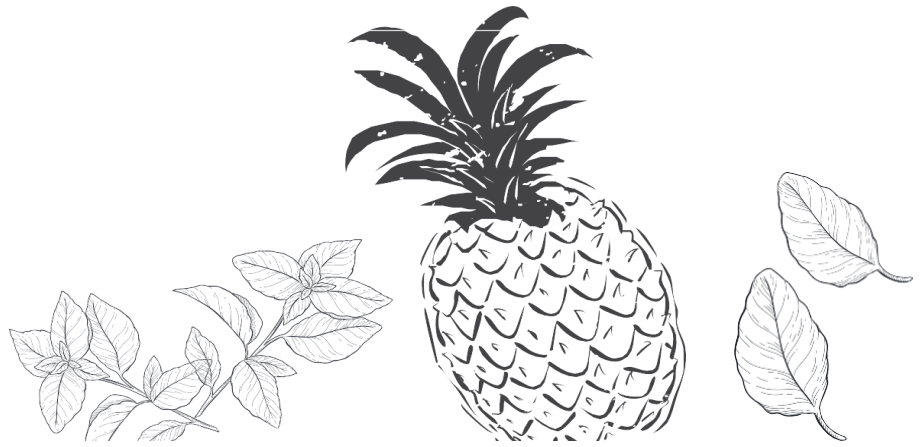
MANGO LADY

(Mango Mix, Orange Juice, Bitter Lemon)

VIRGIN HUGO

(Elderflower Syrup, Fresh Mint Leaves, Fresh Lime Juice, Soda Water)

For other mocktails do not hesitate to ask the Barmen



Grappa „Marolo“

Moscato

Barbaresco

Barbera

Barolo

Amarone

Cognac & Brandy

Remy Martin V.S.O.P

Courvasieur VS

Vecchia Romagna

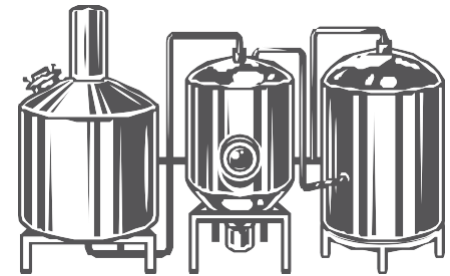


Rum

Zacapa XO

Zacapa 23

Appleton Estate 12y



Whisky & Whiskey

Lagavulin 16 15,00 €

Oban 14 12,00 €

Wild Turkey 101 8,00 €

Bulleit Rye 8,00 €

Jameson 5 8,00 €

Jack Daniel's 8,00 €

Bitter & Vermouth

Campari Bitter

Berto Red/White Vermouth

Professore Red/White Vermouth

Lillet Blanc/Rosé

Amari

Averna

Ramazotti

Fernet Branca/Branca Menta

Cynar

Amaretto di Saronno

Braulio

Jefferson

Liquori & Spiriti

Baileys

Limoncello

Mezcal

Tequila

Vodka

