



Welcome to the „**Capri American Bar**“

h 16:00 - 24:00



"There can't be good living where there is not good drinking."

Benjamin Franklin

ENJOY OUR COCKTAILS...

Aperitivi

Aperol/Campari Spritz

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

Asian Spritz

(Green Melon Liqueur, Prosecco Extra Dry, Ginger Syrup, Bitter Lemon)

Hugo

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

Ginger Hugo

(Prosecco Extra Dry, Ginger Syrup, Fresh Mint Leaf, Lime Juice, Soda Water)

Rossini

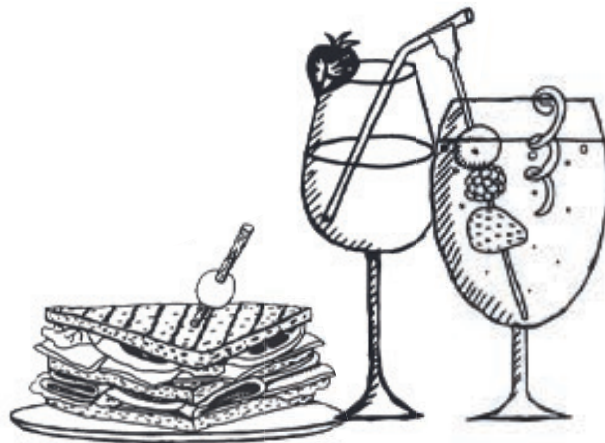
(Prosecco Extra Dry, Fresh Strawberry Puree)

Campari Orange

(Bitter Campari, 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“ and our twists.

„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)



The Barman's Twists

„ROSMARY“

(Red Bitter Infused with Thyme & Rosemary, Red Sweet Vermouth Berto, Punt & Mes, Braulio, Gin Mare)

„CHOCOLAT“

(Bitter Campari, Red Sweet Vermouth Del Professore, Crème de Cacao Blanc, Hazelnut Liqueur, Gin Tanqueray, Cocoa Bitter)

„RED HOT CHILLY PEPPER“

(Bitter Campari, Red Sweet Vermouth Berto, Green Chilli Liqueur, Gin Ophir, Tabasco, Fresh Pepper Berries)



Villa Capri Signature

„WILLY WONKA“

(Spiced Rum, Chocolate Bitter, Coffee Liqueur, Sugar Syrup, Soda Water)

„ITALIAN MOJITO“

(Vodka Infused with Basil, Lime Juice, Brown Sugar, Fresh Tomato Pieces, Fresh Basil Leaf, Soda Water)

„CREAMY ORGASM“

(Salty Caramel Vodka, Hazelnut Liqueur, Crème de Cacao Blanc, Cocoa Bitter, Heavy Cream)

„GOLDEN HOUR“

(Rum Gold, Cinnamon Liqueur, Lime Juice, Apple Juice, Sugar Syrup, Ginger Syrup)



„LOVE IS IN THE AIR“

(Vodka, Vanilla Liqueur, Crème de Cacao Blanc, Cocoa Bitter, Passion Fruit Juice, Soda Water, Strawberry Mix)

„SPICY COLADA“

(Rum Infused with Chilli, Odk Cocout Mix, Cocoa Bitter, Pineapple Juice)

„HAZELNUT MARTINI“

(Hazelnut Liqueur Frangelico, Khalua Coffee Liqueur, Caffè Espresso, Cocoa Bitter, Sugar Syrup)

„MANGO N. 5“

(Rum Pablic Gold, Tropical Tea, Lime Juice, Odk Mango Mix)



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

„JAPAN ICED TEA“

(Vodka, White Rum, Gin, Green Melon Liqueur, Lemon Juice, Sugar Syrup, Bitter Lemon)

„BASIL SMASH“

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

„LONG ISLAND ICED TEA“

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

„LORENZO'S MULE“

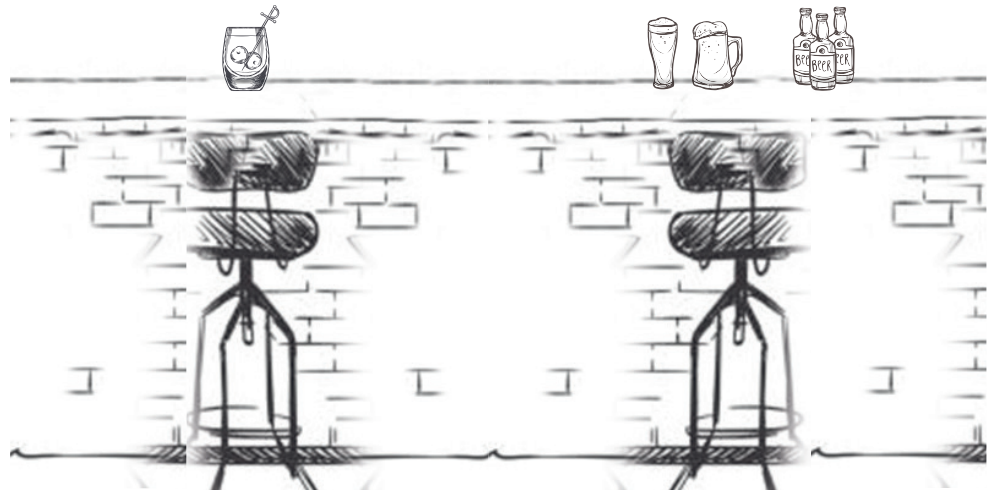
(Gin Roby Marton, Ginger Beer, Mediterranean Tonic, Lime Juice, Fresh Mint Leaf, Fresh Jamaican Pepper Barries)

„ESPRESSO MARTINI“

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

„OLD FASHIONED“

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



„MOJITO“

(White Rum, Brown Sugar, Lime, Fresh Mint Leaf, Soda Water)

„WHISKEY SOUR“

(Whiskey, Lemon Juice, Sugar Syrup)

„DAIQUIRI“

(White Rum, Lime Juice, Sugar Syrup)

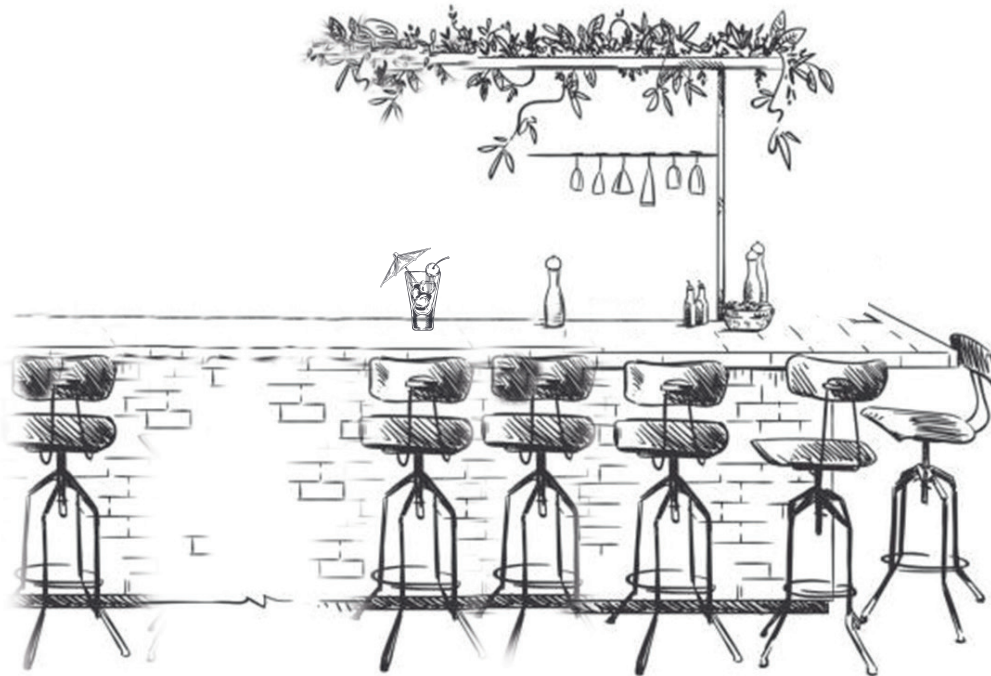
„RASPBERRY CAPRI“

(Vodka, Triple Sec, Lemon Juice, Raspberry Syrup)

„MOSCOW MULE“

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

For other cocktails don't hesitate to ask the Barman



Analcolici

Spritz 00

(Italian Spritz Syrup, Tonic Water)

Shirley Temple

(Tonic Water, Lemon Juice, Grenadine)

Green Light

(Bitter Lemon, Mint Syrup, Lime)

Virgin Mojito

(Brown Sugar, Fresh Mint Leaf, Lime, Soda Water)

Virgin Pina Colada

(Pineapple Juice, Coconut Syrup)

Virgin Moscow Mule

(Ginger Syrup, Lime Juice, Tonic Water)

Virgin Hugo

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



Grappa „Marolo“

Moscato

Barbaresco

Barbera

Barolo

Amarone

Cognac & Brandy

Remy Martin V.S.O.P

Courvasieur VS

Vecchia Romagna

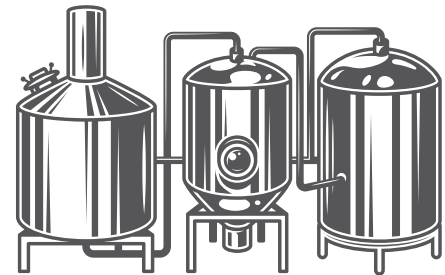


Rum

Zacapa XO

Zacapa 23

Appleton Estate 12y



Whisky & Whiskey

Lagavulin 16

Oban 14

Wild Turkey 101

Bulleit Rye

Jameson 5

Jack Daniel's

Bitter & Vermouth

Campari Bitter

Berto Red/White Vermouth

Professore Red/White Vermouth

Amari

Averna

Ramazzotti

Fernet Branca/Branca Menta

Cynar

Amaretto di Saronno

Braulio

Liquori

Baileys

Limoncello

