

THE
ALCHEMY
OF
NEGRONI
TWISTS



CAMPARI

The Alchemy of Negroni Twists

CAMPARI

Enjoy Responsibly.

About this book.

Few cocktails have inspired as many reinterpretations as the Negroni. Built on a perfectly balanced structure, it has become a timeless template for creativity across the global bar scene.

At the center of every variation lies Campari — the unmistakably red heart of every Negroni — whose distinctive character gives the cocktail its identity while allowing endless possibilities for interpretation. By evolving the surrounding elements, bartenders continue to explore new expressions of this iconic drink while respecting its legacy.

This collection brings together a series of high-level Negroni Twists created by renowned bartenders. More than a set of recipes, it offers a perspective on how a classic cocktail can remain both timeless and contemporary, serving as a source of inspiration for future variations.





Top image:
Caffè Casoni, Florence
Bottom image:
Count Camillo Negroni



The Birth of an Icon.

The Negroni was born in Florence in 1919, when Count Camillo Negroni asked bartender Fosco Scarselli to strengthen his Americano by replacing soda water with gin. A cosmopolitan and adventurous figure, Count Negroni had spent years abroad, including time in the United States, where he was exposed to the emerging cocktail culture of the early 20th century.

Upon returning to Florence, he brought with him a taste for stronger, spirit-forward drinks — an influence that led to the creation of what would become an icon.



This simple twist created a perfectly balanced cocktail made of Campari, sweet vermouth, and gin — combining bitterness, sweetness, and botanical complexity into a timeless serve. Initially known as “the Count’s Americano,” the drink quickly gained popularity, as patrons began ordering “what the Count usually has,” eventually leading to the name Negroni.

Over the decades, its straightforward structure and distinctive flavor made it a global icon, inspiring countless variations while maintaining its original identity.

Today, the Negroni is one of the most celebrated cocktails worldwide, recognized for both its heritage and its versatility — remaining a perfect balance between tradition and creative reinterpretation.



Negroni as a canvas for creativity.

The Negroni stands as one of the most iconic cocktails in the world — an enduring symbol of balance, simplicity, and sophistication.

Built on the harmonious combination of Campari, sweet vermouth, and gin, its classic structure has remained unchanged over time, defining a timeless reference point in the art of mixing.

Yet, it is precisely this clarity of structure that makes the Negroni a powerful canvas for creativity. With only three core elements, each component becomes an opportunity for exploration: spirits can shift, vermouths can evolve, and new layers of flavor can be introduced, all while maintaining the essential role of Campari at its heart.

Across decades and cultures, bartenders have reinterpreted the Negroni through both subtle adjustments and bold innovations — replacing base spirits, introducing unexpected ingredients, or applying new techniques. From simple twists to more complex constructions, these variations expand the drink's expressive potential without compromising its identity.

This unique balance between structure and freedom is what makes the Negroni one of the most reimagined cocktails in the world.

It invites experimentation while demanding respect, allowing each interpretation to reflect local ingredients, seasonality, and personal vision.

A drink rooted in tradition, yet endlessly open to reinvention — where every twist is a new expression of a timeless classic.

A Negroni is only a Negroni
with Campari at its heart.

At the heart of every Negroni twist lies the same unmistakable foundation: CAMPARI.

With its vibrant red color and distinctive bitterness, Campari defines the identity of the cocktail and remains the constant element in every reinterpretation.

Alongside Campari, vermouth provides the balance and structure that have always characterized the Negroni, preserving the drink's essential harmony.

The third component is where the bartender's creativity comes into play. By introducing a different base spirit or ingredient, the character of the cocktail can evolve while maintaining its recognizable DNA.

Finally, garnishes, aromatics, and other finishing touches add aroma, texture, and personality — transforming a classic structure into a distinctive Negroni twist.



“When creating a variation
on the Negroni, it’s important
to respect the history
of the cocktail.
Add your own twist,
but always keep the legacy
in mind.”

JESSICA SANCHEZ

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VIZINHO GASTROBAR
Rio de Janeiro
BRAZIL

The collection.

RITUALE

"The Negroni evokes the aperitivo as a shared daily ritual. This variation connects it to a more intimate moment: cold afternoons, hot chocolate and a touch of liqueur. Through its ingredients, the drink brings together collective tradition and personal memory."



DARIO
TORTORELLA

L'ANTIQUARIO
Naples - ITALY



FLAVOR

Strong · Flavorful · Spicy

INGREDIENTS

CAMPARI	30 ml
Courvoisier VSOP	20 ml
Del Professore Red Vermouth	30 ml
Dark crème de cocoa	10 ml
Cocoa bitters	2 dashes
Vaporized Liqueure Strega	Garnish

METHOD

Serving:
Stir all ingredients with ice in a mixing glass until well chilled, then strain into a Nick & Nora glass, or into a rocks glass over a large ice cube.
Finish with vaporized Liqueure Strega.

MADAME SCOLARO

"Six years ago in a bar, I met Madame Scolaro. Every Saturday, same table, always champagne first. Even through cancer, she returned, elegant and resilient. I introduced her to Pineau, and it became her ritual. Like a Negroni, she showed me that consistency creates meaning and ritual becomes memory. Rituals define the bar: a Negroni isn't just a drink, it's consistency, memory, and connection poured into every glass."



JASMINE
BOUYER

EQUAL PARTS
London - UK

EQUAL PARTS



FLAVOR

Round · Slightly Tannic · Nutty

INGREDIENTS

CAMPARI	25 ml
Courvoisier VSOP	25 ml
Dark chocolate Pineau	25 ml
Saline solution	1 dash
Walnut bitters	1 dash
Hazelnut	1 piece

METHOD

Preparation:

Mix 1 part dark chocolate liqueur with 2 parts Pineau des Charentes Vieux.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into a rocks glass over one large ice cube. Garnish with a hazelnut.

COMPADRE

"A point of contact between two worlds, Europe and South America, it is a perfectly matched and balanced mix of vermouth and the most wanted Italian citrus in the world. Created at Camparino in 2019, it is recognized all around the world as the most balanced Mexican Negroni ever."



TOMMASO
CECCA

CAMPARINO
Milan - ITALY

CAMPARINO



FLAVOR

Bitter · Salty · Sweet · Sour

INGREDIENTS

CAMPARI	35 ml
Montelobos Espadín Mezcal	20 ml
Chinotto liqueur Quaglia	15 ml
Del Professore Red Vermouth	15 ml
Agave syrup	5 ml
Angostura	2 dashes
Kaffir lime and bergamot spray essence Santabianca	Garnish

METHOD

Serving:
Stir all ingredients with ice in a mixing glass until well chilled, then strain into an Old Fashioned or Negroni glass.
Finish with kaffir lime and bergamot spray.

CANTEEN NEGRONI

“You know what’s better than a regular Negroni? It’s the Canteen Negroni, of course!

A classic Negroni may take some getting used to, and our Canteen Negroni is a great entryway into the world of this delicious cocktail. It has everything you love about a Negroni, but taken up a notch to make it brighter, fruitier and more vibrant — made with gin, Campari infused with more citrus flavors, and port wine infused with sweet spices like Mace & Allspice!”



PRANTIK
HALDAR

THE BOMBAY CANTEEN
Mumbai - INDIA

THE
BOMBAY
CANTEEN



FLAVOR

Citrusy · Spiced · Bittersweet · Fruity · Smooth · Fresh

INGREDIENTS

Citrus CAMPARI:	30 ml
<i>Campari</i>	750 ml
<i>Dried lemon balm leaf</i>	40 g
<i>Lemon peel</i>	1 lemon
<i>Sichuan peppercorn</i>	2 g
<i>Black peppercorn</i>	2 g
<i>Coriander seeds</i>	2 g
London Dry Gin	30 ml
Spiced Port:	30 ml
<i>Cockburn's Reserve Port</i>	750 ml
<i>Cinnamon</i>	4 g
<i>Allspice berries</i>	4 pcs
<i>Mace</i>	2 g
Lemon peel	Garnish

METHOD

Preparation:

For the citrus Campari, crush the spices, add all ingredients to a vacuum bag and cook sous-vide at 50°C for 2.5 hours. Strain through a coffee filter, bottle and refrigerate for up to 1 month.

Prepare the spiced Port following the same process. Refrigerate for up to 2 weeks.

Serving:

Chill a mixing glass with ice, then discard it. Keep a rocks glass chilled. Stir all ingredients with ice in a mixing glass, then strain over a block of ice in the rocks glass. Express a lemon peel over the drink and use it as garnish.

FLORA

"Flora was inspired by the landscape work of Roberto Burle Marx, who used Brazilian biomes to break from European garden traditions. The cocktail visually and sensorially represents flora, with earthy and woody notes symbolizing soil — gin infused with mulungu wood and cipó-cravo, vermouth with beetroot, finished with Campari."

Priscila Muniz Silva



PRISCILA
MUNIZ

TOT BAR
Piracicaba - BRAZIL

.TOL.



FLAVOR

Earthy · Woody · Bitter · Layered

INGREDIENTS

CAMPARI	40 ml
1757 Red Vermouth infused with beet	25 ml
Bulldog Gin infused with mulungu wood and cipó-cravo	25 ml
Umbu jam, carrot sprouts and a fresh-herb tincture perfume	Garnish

METHOD

Preparation:

Infuse 1 L Gin with 50 g mulungu wood and 50 g cipó-cravo for 7 days at room temperature.

For the beetroot-infused Vermouth, blend 1 raw beet with 1 L Red Vermouth, then filter if needed.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into a rocks glass filled with ice. Garnish with umbu jam, carrot sprouts and a fresh-herb tincture perfume.

COBOGORÓ

"The tribute is to the cobogó, a Brazilian architectural element: a perforated block that lets light and air pass. COBOGORÓ is a Sbagliato — bubbles echo airflow, and guaraná replaces sparkling wine. The hexagonal glass references Brazilian modernism, where the cobogó is an icon."

Alieksey B. S.



ALIEKSEY
MACHINSKY

MYKOLA
Curitiba - BRAZIL



FLAVOR

Ripe Fruit · Herbal · Bitter · Woody

INGREDIENTS

CAMPARI	35 ml
Amburana cachaça infused with Cumari Guaraci pepper	20 ml
Jurubeba Leão do Norte boosted with preserved jurubeba	35 ml
House-made guaraná soda	90 ml
Skewer of "naughty fruit mix"	Garnish

METHOD

Preparation:
Infuse 700 ml Amburana cachaça with 0.7 g Cumari Guaraci pepper for 48 hours at room temperature.

Serving:
Add all ingredients directly to a rocks glass, top with guaraná soda and stir gently. Garnish with fruit skewers.

MARIPOSA VERDE

"Inspired by Fernando Fernán Gómez's film "La lengua de las mariposas," this Negroni blends memory, learning, and emotion in a cocktail that defies expectations. A green Negroni that celebrates difference: what is different is not bad, it is necessary, and it can transform our way of seeing the world."



FREDERICK
CASTILLO

SSSPRESSO
Madrid - SPAIN



FLAVOR

Bitter · Round · Floral · Herbal · Balanced

INGREDIENTS

CAMPARI	30 ml
Bulldog Gin fat-washed with smoked cheese	30 ml
Red Vermouth infused with lavender and elderflower	30 ml
Matcha tea, ceremonial grade recommended	2.5 g
Matcha tea foam	Garnish

METHOD

Preparation:

Infuse Vermouth with lavender and elderflower for 20 minutes at room temperature.

Fat-wash Gin with smoked cheese in the freezer for 24 hours.

Prepare the matcha tea foam.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into the serving glass.

Top with matcha tea foam.

VITA LENTA NEGRONI

"A tribute to the authentic Italian spirit, where every detail is ritual and slowness becomes a daily luxury, to be savored without rush, like an endless golden hour. A sip that slows time, where herbal and floral notes intertwine with refined bitterness, evoking sunlit afternoons, quiet piazzas, and unhurried gestures."



MARCO
MASIERO

LUBNA
Milan - ITALY



FLAVOR

Mediterranean · Bold · Herbal · Floral

INGREDIENTS

CAMPARI	30 ml
London Dry Gin fat-washed with olive oil and jasmine-flower	30 ml
Del Professore Vermouth	20 ml
Marsala	10 ml
Caper berry	Garnish

METHOD

Preparation:

For the fat-washed Gin, heat the olive oil, remove from heat, add jasmine flowers and infuse for 4 minutes. Filter and let cool.

Combine Gin with 150 ml jasmine-flower olive oil in a vacuum bag, seal and cook sous-vide at 60°C for 2 hours. Let cool, freeze for 12 hours, then filter through a coffee filter and bottle.

Serving:

Stir with ice and strain into a rocks glass over a large ice cube.

CASTAGNONI

"Inspired by the land and its bounty, tequila — with its green, herbal notes — pairs beautifully with the chocolate notes of cocoa and the sweetness of chestnuts. An excellent cocktail to enjoy alongside spicy food. Always serve it well chilled and with a generous amount of salt on the rim of the short glass."



LUDOVICO
DE BIAGGI

BASA
Buenos Aires - ARGENTINA



FLAVOR

Herbal · Lightly Spicy · Dry · Bitter · Round · Earthy · Balanced · Long Finish

INGREDIENTS

CAMPARI infused with cashew nuts	35 ml
Espolòn Tequila	35 ml
Red Vermouth infused with cocoa nibs	35 ml
Ranch salt:	as needed
Coarse salt	100 g
Powdered chicken bouillon	100 g
Smoked paprika	20 g
Onion powder	20 g

METHOD

Preparation:

Infuse 150 g cashew nuts with 500 ml Campari in a vacuum bag. Cook sous-vide at 60°C for 30 minutes. Chill in an ice bath, fine strain and refrigerate.

Repeat the same process with 100 g cocoa nibs and 500 ml Vermouth.

Prepare the ranch salt by combining coarse salt, powdered chicken bouillon, smoked paprika and onion powder. Store in an airtight container.

Serving:

Moisten the rim of a short glass, coat with ranch salt and remove excess. Chill a mixing glass with ice, discard excess water, then stir the cocktail ingredients until well chilled. Fine-strain into the prepared glass over one large ice cube.

MOUNTAIN NEGRONI

"A Negroni shaped by alpine moods: balsamic depth from Braulio and thyme meets wild red fruit. Inspired by high-altitude stillness, sharp herbs contrast with fleeting berry sweetness. Served ice-cold, it reflects the clarity and edge of mountain landscapes."

Giumelli Space



MIRCO
GIUMELLI
SWITZERLAND



FLAVOR

Bitter · Herbal · Balsamic · Lightly Fruity

INGREDIENTS

CAMPARI	25 ml
Del Professore Red Vermouth	30 ml
Gin infused with red fruit	25 ml
Braulio	5 ml
Thyme water	25 ml
Thyme sprig	Garnish

METHOD

Preparation:

For the red fruit-infused gin, combine 750 ml gin with 75 g raspberries and 125 g strawberries, finely cut. Vacuum-seal and infuse at room temperature for 24 hours, then filter and store the infused gin.

For the thyme water, bring 1 L water to a boil, add 10 g fresh thyme and infuse for 6–8 minutes in a closed container. Filter and allow to cool.

Pre-batch the cocktail and freeze, keeping all elements extremely cold to preserve structure and aromatic precision.

Serving:

Pour directly over a large ice cube in a rocks glass, without stirring or adding dilution. Garnish with a thyme sprig.

HOJI-TEA NEGRONI

“Crafted with 300-year-old heritage hojicha from Kyoto. A complex, velvety cocktail where the deep-roasted notes of green tea meet the bitterness of coffee and the richness of chocolate. Elegant, bold, and timeless.”

京都



HIROYUKI
YAMADA

BEE'S KNEES
Kyoto - JAPAN



FLAVOR

Rich · Elegant · Bitter

INGREDIENTS

CAMPARI	10 ml
Gin infused with Hoji tea	20 ml
Sweet Vermouth	10 ml
Coffee liqueur	5 ml
Bitter liqueur	10 ml
Chocolate bitters	3 dashes
Homemade melted chocolate	Garnish

METHOD

Preparation:

Infuse 500 ml Gin with 20 g Hoji tea at room temperature for 15 minutes. Filter through a coffee filter and bottle.

Serving:

Stir all ingredients, except chocolate bitters, with ice in a mixing glass until well chilled, then strain into a rocks glass over a large ice cube. Add chocolate bitters on top and garnish with homemade melted chocolate.

D'ICI À LÀ

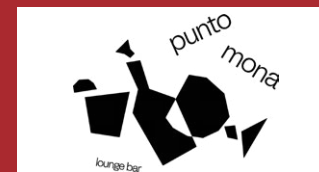
"There are cities you carry in your passport, and others you carry etched into your skin. For me, this cocktail is the impossible embrace between the winds of Cipolletti, the eternal glamour of Cannes, and the Italian blood that runs through my veins. It's a tribute to who I am: a son of Patagonia who now walks the red carpet, yet never stops smelling of apples and rain-soaked earth."

MONA GALLOSI



MONA
GALLOSI

PUNTO MONA
Buenos Aires - ARGENTINA



FLAVOR

Lush · Herbaceous · Bittersweet · Enveloping · Citrusy

INGREDIENTS

CAMPARI	25 ml
Cognac infused with almond	15 ml
Calvados	25 ml
Noilly Prat	30 ml
Yellow Chartreuse	5 ml
Lemongrass perfume	2 sprays
Calisson	Garnish

METHOD

Preparation:

For the Cognac infused with almond (yield: 220 ml), add 250 ml Cognac and 25 ml almond oil to a vacuum bag, then cook sous-vide at 55°C for 2 hours. Freeze for several hours, until the oil solidifies. Strain through a paper filter to remove the oil, leaving a smooth almond note without excess fat.

Serving:

Chill the glassware and mixing glass, discarding the excess water. Add all spirits to the mixing glass and stir with ice for 7 seconds. Strain into a fine whisky glass over a single 5x5 cm ice cube. Finish with lemongrass perfume and garnish with a calisson.

LILY

"Lily redefines the Negroni as an "everyone's drink," an easy but elegant cocktail. Inspired by a "what if" journey where Count Negroni travels to South America, it replaces gin with the bright, grape-forward spirit of pisco. Named after Italy's signature flower, Lily blends a Primitivo wine cordial with Campari for a soulful, timeless symphony."

John Patrick Poon



JOHN PATRICK
POON
HONG KONG



FLAVOR

Bittersweet · Floral · Fruity

INGREDIENTS

CAMPARI	30 ml
Fig-infused Pisco & Espolón Tequila Añejo	30 ml
Homemade cordial with wormwood & candied liquorice:	30 ml
<i>Primitivo</i>	250 ml
<i>Orange peel</i>	1/2 orange
<i>Sugar</i>	40 g
<i>Citrus acid solution</i>	65 ml
<i>Wormwood</i>	1.5 g
<i>Candied liquorice</i>	6.5 g
Chocolate-pistachio meringue	Garnish

METHOD

Preparation:

For the fig-infused Pisco & Tequila, wash, clean and halve 200 g figs, then muddle. Combine with 150 ml Pisco and 50 ml Tequila, cook sous-vide at 65°C for 90 minutes, then strain through coffee filters.

For the cordial, prepare a citrus acid solution with 3 g citrus acid and 120 ml water. Combine the citrus acid solution with Primitivo, sugar, and orange peel in a vacuum bag and cook sous-vide for 30 minutes. Add wormwood and candied liquorice, cold-macerate for 12 hours, strain through a coffee filter and bottle.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into a rocks glass over an ice block and garnish with chocolate-pistachio meringue.

FIG IT OUT

"A reinvented Negroni embraces summer in Mexico City: heat and rain dance in every sip. Fig leaf and coffee awaken a green freshness, while chocolate and its warm notes bring comfort. It's a drink that refreshes and soothes, like humid afternoons wrapping the city and memory beneath the constant, gentle rain."



GINA
BARBACHANO GARCÍA

HANKY PANKY
Mexico City - MEXICO



FLAVOR

Bitter · Floral

INGREDIENTS

CAMPARI	30 ml
Bulldog Gin	30 ml
Cinzano Rosso	20 ml
Cinzano Dry	10 ml
Cocoa bitters	2 dashes
Dried fig leaf	5 g
Coffee beans	3 g
Jocoque, fermented Mexican dairy	60 g
Honey	30 g
Cocoa nibs	2 pcs

METHOD

Preparation:

Combine jocoque with honey and cocoa nibs, then freeze.

Infuse the spirits with fig leaves and coffee for 10 minutes, then strain.

Serving:

For immediate service, stir all ingredients with ice in a mixing glass until well chilled, then strain into an Old Fashioned glass.

For advance preparation, combine all ingredients, filter the mixture, add 30 ml water per serving, then bottle and refrigerate. At the time of service, pour directly into the glass.

DEVIATED NEGRONI

"Key drink of the ORIGIN'AL menu, celebrating original recipes and Albanian roots. Inspired by a journey starting on a Tuscan highway and ending in northern Albania, this Deviated Negroni blends fortified Kallmet with northern forest fruits, juniper raki from Kukës and Campari, recalling historic Albanian hospitality."

Sofokli Goli



SOFOKLI
CALI

NOUVELLE
VAGUE
Tirana
ALBANIA



FLAVOR

Bittersweet · Structured · Fruity · Vinous · Juniper

INGREDIENTS

CAMPARI	30 ml
Fortified Kallmet wine infused with northern forest fruits	30 ml
Juniper raki from the Kukës region	30 ml

METHOD

Preparation:

Infuse 700 ml fortified wine with 100 g fruit (e.g. wild berries). Rest overnight at controlled room temperature of 18–22°C to allow a balanced and clean extraction of aromas. Fine-strain to ensure clarity and stability.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into the serving glass over one ice cube.

DAWN OVER HILLS

"This cocktail begins far from the bar, in the hills of Northeast India. 7000 Steps Coffee grows slowly along a steep climb, shaped by rain and time. It meets bright Meghalaya strawberries, then Campari and Wild Turkey Bourbon — bittersweet, warm, bold — coming together as one journey in a glass."

di'



PRIYA
MILI

TERRA MAYAA
Guwahati - INDIA



FLAVOR

Layered · Bittersweet · Citrusy · Fruity · Fizzy

INGREDIENTS

CAMPARI	20 ml
Strawberry sous-vide	40 ml
Wild Turkey Bourbon	
Cold brew coffee	15 ml
Fresh lime juice	10 ml
Saline solution	2 drops
Grapefruit wedge	Garnish

METHOD

Preparation:

Combine 300 g fresh strawberries with 750 ml Bourbon, cook sous-vide at 60°C for 1 hour to extract depth and natural fruit character.

Prepare a 24-hour cold brew with 7000 Steps coffee to create a smooth, layered base.

Serving:

Add all ingredients to a mixing glass with ice. Balance the cocktail with dilution and finish with a nitro charge for a light, refreshing fizz. Garnish with a burnt grapefruit wedge.

THROUGH THE SILK ROAD

"This twist on a Negroni follows the path of spices and rare ingredients, a tribute to the connection between East and West. Saffron, galangal, pink pepper, and nashi meet Italian elegance and the classic Negroni identity, softened by a silky yogurt fat-wash. The Negroni structure remains intact, but gains a new layer of complexity."

Alessandro Cogoni



ALESSANDRO
COGONI

JO. BAR DE QUARTIER
Fribourg - SWITZERLAND

Jo.



FLAVOR

Silky · Spiced · Toasted

INGREDIENTS

Saffron CAMPARI	30 ml
Bulldog Gin with galangal and pink pepper, fat-washed with yogurt	30 ml
Del Professore Red Vermouth infused with nashi	30 ml
Rhubarb bitters	2 dashes
Nashi coin with sesame oil and seeds	Garnish

METHOD

Preparation:

Infuse 1 bottle Gin with 150 g galangal and 20 g pink pepper, fat-wash with 150 g yogurt overnight, then fine strain.

Infuse Campari with saffron for 4 to 6 hours at room temperature, using 1 g saffron per 1 L Campari.

Infuse Vermouth with nashi in a 3:1 ratio and cook sous-vide at 50°C for 2 hours.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into a rocks glass over ice. Garnish with a nashi coin finished with sesame oil and sesame seeds.

CONCERTO NEGRONI

"Concerto Negroni reimagines the classic as a musical composition, structured like a concerto where vermouth, Campari and the base spirit act as three movements in dialogue. Inspired by Vivaldi's Autumn, fig-leaf vermouth evokes harvest, while Campari acts as an intermezzo, quiet yet essential. Butter-washed porcini mezcal adds depth, expressing synesthesia."

宋昆博



CRIS
SONG

PONY UP
Shanghai - CHINA



FLAVOR

Full-bodied · Round · Ripe Fruit · Citrusy · Bitter · Earthy

INGREDIENTS

CAMPARI	25 ml
White Vermouth	25 ml
infused with fig leaves	
Porcini butter-washed	25 ml
Montelobos Espadín Mezcal:	
Mezcal	700 ml
Dehydrated porcini	60 g
Unsalted butter	250 g
Chenpi chocolate feuilletine:	Garnish
Egg white	30 g
Salt	2 g
Butter	30 g
Icing sugar	40 g
Flour	30 g
Chenpi	10 g
Dark chocolate	as needed

METHOD

Preparation:

Infuse 5 g dried fig leaves with 700 ml Vermouth and cook sous-vide at 52°C for 2 hours, then fine-strain.

For the porcini butter-washed Mezcal, brown unsalted butter with dehydrated porcini, stirring continuously until the butter browns and the bubbles become fine and dense. Remove from heat, add Mezcal and stir gently. Infuse for about 30 minutes, freeze overnight, then filter through a coffee filter.

For the chenpi chocolate feuilletine, blanch dried chenpi. Mix egg white, salt, butter, icing sugar and flour until smooth, spread on a silicone mat and bake at 150°C for 15 minutes. Cool, crush into small pieces, and mix with melted dark chocolate, roll into a thin sheet between silicone mats, place it in a mold and refrigerate until set.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into a rocks glass over an ice cube.
Garnish with chenpi chocolate feuilletine.



STARO SBAGLIATO

"At Bar Sathorn, each cocktail reflects a chapter of the house's past. Inspired by the Hotel Royal era, this drink reimagines the Negroni Sbagliato with Italian flavors like basil and lemon, lifted by cardamom. It begins bright and sparkling, then evolves as lemon-caper sorbet melts, adding fresh acidity and a gentle savory complexity."



MARCO
DONGI

BAR SATHORN
Bangkok - THAILAND



FLAVOR

Bitter · Sour · Savory · Fizzy · Balsamic

INGREDIENTS

CAMPARI	25 ml
Cinzano Dry Vermouth infused with cardamom	25 ml
Sweet basil wine:	25 ml
<i>Sauvignon</i>	1 L
<i>Sweet basil leaves</i>	12 g
<i>Citric acid</i>	1.5 g
<i>Malic acid</i>	1 g
CO ₂	as needed
Lemon & caper sorbet:	1 scoop
<i>Water</i>	600 ml
<i>Fresh lemon juice</i>	250 ml
<i>Sugar</i>	140 g
<i>Capers, salt-packed</i>	30 g
<i>Salt</i>	1 g
Green caper	Garnish

METHOD

Preparation:

Infuse 1 L Vermouth with 4 g cardamom for 3 hours, then filter.

Infuse Sauvignon with basil, citric and malic acid for 6 hours, then filter and bottle.

For the lemon-caper sorbet (yield: 1 L), blend water, lemon juice, sugar, capers and salt until smooth. Strain, chill and churn.

Serving:

Carbonate all ingredients except the sorbet with CO₂, ensuring the mixture is well chilled. Place one scoop of sorbet in a chilled coupe glass, pour the carbonated mixture over it and garnish with green caper.

NEGRONI TENTACLES

"A cocktail begins long before the first sip. It begins with a glance. It is the visual presentation that sets the tone: it promises flavor, stirs anticipation, and heightens emotions. For the guest, it's the magic of the moment; for the bartender, it's a chance to express themselves and transform a drink into a true work of art."



DMITRIY
SIMONCHUK

WHITE RABBIT
Moscow - RUSSIA



FLAVOR

Citrusy · Bittersweet · Herbal · Tart · Refreshing

INGREDIENTS

CAMPARI	15 ml
Bulldog Gin	45 ml
Yuzu Sake:	15 ml
Sake	600 ml
Yuzu purée	80 ml
Simple syrup 1.5:1	100 ml
Mandarin flavoring	0.25 ml
Aperol	15 ml
Jabara Liqueur	15 ml
Golden Kandurin Syrup	as needed

METHOD

Preparation:

For the Yuzu Sake, combine sake, yuzu purée, simple syrup, and mandarin flavoring.

For the Golden Kandurin Syrup, combine 10 ml simple syrup and 1 g Golden Kandurin.

Stamp an octopus shape into an ice cube.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled, then strain into a rocks glass over the stamped ice cube and pour the Golden Kandurin Syrup into the stamped shape.

SAYONARA

"A tribute to Fumio Nanri, trumpet icon of Japanese jazz. SAYONARA is a liquid memory from the former Kikuchi vinyl menu: with each drink, guests listen to Black & Blue, Nanri's final recording, turning the cocktail into a moment of listening, remembrance and farewell."



MANJA
STANKOVIC

MIMI KAKUSHI
Dubai - UAE

MIMI KAKUSHI



FLAVOR

Silky · Bittersweet · Citrusy · Umami · Coconut · Stone Fruit · Elegant

INGREDIENTS

CAMPARI	30 ml
Gin fat-washed with coconut oil	30 ml
Sweet Vermouth	15 ml
Umeshu	15 ml

METHOD

Preparation:

For the gin fat-washed with coconut oil, combine gently 700 ml gin with 120 g coconut oil and let rest for 12 hours, allowing the coconut fat to bind with the spirit. Freeze until the fat layer solidifies, then fine-strain to ensure a clean and stable texture while preserving a subtle coconut aroma.

Serving:

Stir all ingredients with ice in a mixing glass until well chilled and silky, then strain into a chilled Nick & Nora or coupe glass. Serve without garnish to focus on aroma, texture and the listening experience.

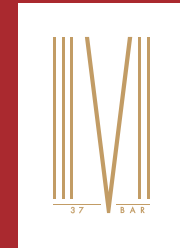
HO-LONG TEA

“Ho-Long Tea is built on one idea: light gathers people. In Italy, aperitivo and lanterns fill the piazza; in Korea, the Ho-Long lantern did the same. Campari becomes that red light. A Rosita with eoreum-infused tequila, watermelon-yuzu vermouth, and Korean pear sparkling. Not a drink, but a reason to stay.”

Alice Kim



ALICE
KIM



37BAR
Seoul
SOUTH KOREA



FLAVOR

Bitter · Layered · Citrusy · Watermelon · Fruity · Fresh

INGREDIENTS

CAMPARI	30 ml
Eoreum-infused Tequila:	30 ml
Lychee flesh, frozen or fresh	350 g
Banana	500 g
Tequila	650 g
Burrito Durango	150 g
Ensamble Mezcal	
Pectinex	10 g
Citric acid	3 g
Unsweetened banana milk	500 g
Sweet Vermouth infused with watermelon and yuzu:	20 ml
Red-fleshed watermelon	as needed
Sweet Vermouth	300 g
Dry Vermouth	100 g
Yuzu peel	10 g
Korean pear sparkling soda	60 ml
Korean-inspired bean paste bonbon	Garnish

METHOD

For the sweet Vermouth infusion, separate watermelon red flesh from white rind. Dehydrate red flesh at 65°C for 16 hours, then cold-infuse 30 g with Sweet Vermouth in the refrigerator for 24 hours. Dehydrate white rind at 65°C for 10 hours, then cold-infuse 10 g with Dry Vermouth and yuzu peel in the refrigerator for 6 hours. Strain both infusions thoroughly, bottle, and store refrigerated at 0–4°C for up to 5 days.

For the Eoreum-infused Tequila, blend lychee flesh, banana, Tequila, Mezcal, Pectinex, and citric acid until fully homogenized. Pour the mixture into unsweetened banana milk and allow it to clarify and separate for at least 3 hours, preferably overnight. Filter slowly through a coffee filter until clear, then store refrigerated at 0–4°C for up to 5 days in a sealed bottle with minimal air exposure.

Serving:

Stir all alcoholic ingredients with ice in a mixing glass until well chilled, then strain over fresh ice. Top with Korean pear sparkling soda and stir gently. Garnish with Korean-inspired bean paste bonbon and serve in the Ho-Long light presentation.

NEZNAKOMKA [STRANGER]

"The "Stranger" cocktail is an ode to the main heroine of the cult film The Taming of the Scoundrel. Its floral aroma embodies femininity and tenderness — qualities that turn the protagonist's world upside down, compelling him to change. In every sip lies the mystery and strength that make her character so captivating."



EDUARD
BELENKO

SALT-KALE
Anapa - RUSSIA



FLAVOR

Floral • Citrusy • Herbal • Spiced • Bitter • Layered

INGREDIENTS

CAMPARI	30 ml
Red Cinzano	20 ml
Bulldog Gin infused with rosemary and grapefruit	15 ml
Cynar	5 ml
Rose & jasmine petal soda:	60 ml
Jasmine tea	300 g
Water	3 L
Rose syrup	300 ml
Lactic acid 80%	15 ml

METHOD

Preparation:

Infuse 500 ml Gin with 125 g grapefruit zest, avoiding the albedo, and 30 g rosemary. Cook sous-vide at 60°C for 2 hours, then filter.

Brew jasmine tea at 80°C for 15 minutes, add rose syrup and lactic acid, then chill and carbonate.

Serving:

Gently stir all ingredients with ice in an Italian glass until well chilled.

PAGO PAGO NEGRONI

"Pago Pago Negroni is an exotic twist on the classic, inspired by the vibrant harbor of American Samoa: a Negroni base enriched with exotic notes of coconut, pineapple and spices, finished with a Tiki Essence spray. Softer, rounder and more approachable, it drifts into an exotic, sun-soaked island mood. Fig & coco is one of my favorite Aperitiki combos!"

Alessandro D'Alessio



ALESSANDRO
D'ALESSIO



RITA'S TIKI
ROOM
Milan - ITALY



FLAVOR

Bitter · Fruity · Tropical · Spiced

INGREDIENTS

CAMPARI	30 ml
Aperol	15 ml
Del Professore Red Vermouth	20 ml
Tepache Gin:	10 ml
Bulldog Gin	450 ml
Fresh pineapple	450 g
Cinnamon stick	2 pcs
Star anise	1 piece
Cloves	4 pcs
Fig liqueur	10 ml
Coconut water	25 ml
Coconut oil	200 ml
Tiki Essence spray	Garnish

METHOD

Preparation:

For the Tepache Gin, combine Gin, fresh pineapple, cinnamon sticks, star anise and cloves. Cook sous-vide at 52.5°C for 1 hour, rest overnight, then strain and bottle.

Pre-batch all ingredients, using coconut water for dilution.

Pour coconut oil into an empty Campari bottle and swirl it over crushed ice until the oil turns into butter, creating a coconut-butter coating. Add the pre-batched drink and let it rest inside for at least 12 hours.

Serving:

Serve from the bottle, fine-strain to remove any ice shards, pour over an ice cube, and finish with Tiki spray.

UNLEASHED NEGRONI

"A drink born in the night, bringing breeze, edge, and warmth. Plum wine softens it with a hint of memory, while miso water adds a savory mystery. A true experience."



KONSTANTINOS
VASILAKOPOULOS

ABSTRACT
Athens - GREECE



FLAVOR

Umami

INGREDIENTS

CAMPARI	300 ml
Bickens London Dry Gin	300 ml
Dry Vermouth	200 ml
Jacked Wine	100 ml
Miso-infused water	100 ml
Diced dehydrated plums	250 g
Edible berry pâte de fruit tentacle:	Garnish
Leftover berries	300 g
Water	30 g
Sugar	200 g
Citric acid	23 g
Corn syrup	18 g
Pectin NH	40 g
Fleur de sel	6 g
Gum arabic	3 g
Water, for gum arabic	3 g

METHOD

Preparation:

For the miso-infused water, dissolve 15 g miso paste in 100 ml water and strain through a Superbag.

In a large vacuum bag, combine the dehydrated diced plums with the liquid ingredients.

Vacuum-seal to promote osmosis, repeating the process three times. Seal and refrigerate for 24 hours then strain through a coffee filter until clear.

For the berries pâte de fruit, add water to the berries and blend in the Thermomix. Dissolve the gum arabic in water.

Add all ingredients except the pectin NH to the Thermomix and mix at low temperature until homogenized. Add the pectin NH, increase to 110°C, and reduce slightly. Remove from the heat, transfer to a silicone mold and refrigerate.

Serving:

Stir the pre-batched cocktail with ice, strain into an Old Fashioned glass over one ice cube. Garnish with a berry pâte de fruit tentacle.

TRADITION AND REBELLION

"Tradition and Rebellion is a threshold, where the Negroni stops being repetition and becomes a story. Because without Campari there is no Negroni — and here, its heart is dressed in hibiscus, roasted fruit, and lemon-leaf perfume. It's not just a cocktail; it's a question: do you dare to drink the eternal in a single moment?"

Seba Garcia



SEBASTIAN
GARCIA

TRADITION & REBELLION
Buenos Aires - ARGENTINA

TRADITION
& REBELLION



FLAVOR

Bitter · Fruity · Floral · Citrusy · Strawberry · Quince · Herbal · Silky · Saline

INGREDIENTS

Roasted strawberry CAMPARI	30 ml
Bulldog Gin	22.5 ml
Cinzano Rosso Vermouth infused with hibiscus	22.5 ml
Acid Blend:	22.5 ml
Orange peel	4 oranges
Grapefruit peel	10 grapefruits
Lemon peel	10 lemons
Orange juice	135 ml
Grapefruit juice	270 ml
Lemon juice	270 ml
Milk	540 ml
Homemade Quince Jelly	15 ml
Saline solution	a few drops
Lemon leaves	10-15
Lemon leaf perfume	as needed

METHOD

Preparation:

Cold-infuse 500 g hibiscus in 1000 ml Vermouth for 48 hours, then strain.

Roast 470 g strawberries at 300°C for 3 minutes, then combine with 750 ml Campari and cook sous-vide at 65°C for 1.5 hours.

For the acid blend, weigh the citrus peels and prepare an oleo saccharum with an equal amount of sugar. Mix with the juices, then add milk heated to 82°C. Rest refrigerated for 24 hours, then filter through coffee filters.

For the quince jelly, cook fresh quinces over low heat with 30% of their weight in water, then add enough sugar to cover and 1 tbsp citric acid.

Prepare the saline solution with 90 ml hot water and 10 ml fine salt.

Sous-vide 500 ml Gin with 10-15 lemon leaves at 45°C for 1.5 hours. Strain, add 150 ml water and bottle.

Serving:

Shake all ingredients with ice, double strain into a chilled coupe glass, perfume with a lemon leaf and garnish with a coin-shaped lemon leaf.

LUMEN NEGRONI

"Lumen is flavor distilled into light. We deconstructed the classic Negroni to strip away color while focusing its essence. A transparent golden stream where smoky agave and warm spices collide with vivid citrus. It is a spectrum of depth hidden in clarity, finished with a blue raspberry glint. Pure energy, redefined through a modern lens."



VLADIMIR
ZAKHAROV

KOROBOK
Moscow - RUSSIA



FLAVOR

Bittersweet · Smoky · Earthy · Spiced · Botanical

INGREDIENTS

Spiced CAMPARI :	22 ml
<i>Campari</i>	500 ml
<i>Cassia</i>	10 g
<i>Cloves</i>	1.5 g
<i>Cardamom</i>	3 g
Montelobos Espadín Mezcal	7 ml
Espolón Blanco Tequila	15 ml
Citrus liqueur:	22 ml
<i>Mandarin juice</i>	300 ml
<i>Lime juice</i>	400 ml
<i>Abkhazian lemon juice</i>	400 ml
<i>Vodka</i>	800 ml
<i>Sugar</i>	350 g
<i>Abkhazian lemon zest</i>	50 g
<i>Lime zest</i>	30 g
<i>Timur pepper</i>	15 g
Whole milk (clarifying)	15 ml

METHOD

Preparation:

For the spiced Campari, vacuum-seal Campari and the spices and cook sous-vide at 63°C for 60 minutes. Cool, fine strain and bottle.

For the citrus liqueur (yield: 2 L), vacuum-seal vodka, juices, sugar, zest and Timur pepper and cook sous-vide at 60°C for 60 minutes. Cool, filter and bottle.

For the pre-batch, combine Mezcal, Tequila, and spiced CAMPARI then pour the spirit mixture into the milk (always pour alcohol into milk, not vice versa, to ensure proper curdling).

Add the citrus liqueur to trigger separation. Let rest for 5 minutes, filter through a coffee filter until clear, and store chilled at 4°C.

Serving:

Stir 80 ml of the batch over a block of ice for 10 seconds to reach the desired dilution. Serve in a chilled Old Fashioned glass and garnish with blue raspberry chocolate.



There is always another twist to discover.

CAMPARI

Enjoy Responsibly.

CAMPARI
