

Churchill  
THE CHURCHILL BAR

presents



•SECRET COCKTAIL BAR•

## EXCLUSIVE GUEST BARTENDING COCKTAIL MENU

### ‘NDUJONI

Bitter Fusetti  
Dry vermouth, crispy pepper & sun-dried tomatoes  
Homemade distilled Nduja

*Notes: inspired by the classic aperitivo like CARDINALE or NEGRONI, it focuses on Gastronomy with our homemade spirit of Nduja. The cocktail has spicy and savoury notes. It is served in a short tumbler and garnished with dry tomato.*

### COPACABANA

Bitter Fusetti  
Cachaca  
Ginepraio gin  
Mango and tonic water  
Pink peppercorn salt

*Notes: this tropical long drink represents an exciting journey to Brazil with a hint of bitter dry. Garnished with pink peppercorn salt.*

### FUSETTONE

Bitter Fusetti  
Three Cents Pink Grapefruit Soda

*Notes: Garibaldi style aperitif, low on alcohol and quite zesty with a bittersweet finish. Garnished with a wedge of grapefruit.*

### FUSETTI AND BOTTURA

Bitter Fusetti  
Vermouth e lamponi  
Ginepraio gin  
Balsamic vinegar, Raspberry vinegar, verjus and Saba  
Grana Padano foam

*Notes: this is a tribute to Chef Bottura, winner of The World's 50 Best Restaurants in 2018, with ingredients inspired by the Emilia Romagna region and some of his masterpiece dishes. The combination of red fruit and grapes in a beverage is considered one of the best pairings from an Agriculture and Gastronomy point of view.*

### VIA FUSETTI EVERYWHERE

Bitter Fusetti  
Extract of melon  
Strawberry & tamarillo wine

*Notes: carbonated drink, refreshing and seasonal, that brings back memories of Spritz with elements redolent of watermelon.*