



BOISDALE

EST. 1989

The
**NEGRONI
BAR**

THE ART OF
BITTERSWEET ELEGANCE



THE STORY OF THE NEGRONI



The story of the Negroni begins in nineteenth-century Italy, where aperitivo culture was born from the simple marriage of bitters and vermouth.

Bartenders in Milan and Turin created the Milano-Torino, a bittersweet cocktail that became the foundation of one of the world's greatest cocktail families.

As American travellers embraced Italy's vibrant café culture, soda water was added to the Milano-Torino, creating the lighter and refreshing Americano.

In 1919, Count Camillo Negroni famously asked bartender Fosco Scarselli at Caffè Casoni in Florence to strengthen his favourite Americano by replacing the soda with gin. The result was a perfectly balanced cocktail that has become one of the world's most celebrated classics.

More than a century later, the Negroni continues to inspire bartenders across the globe. This menu celebrates both its rich heritage and its continued evolution through classic recipes and contemporary interpretations.



The CLASSICS



AMERICANO

12

Berto Bitter, Berto Rosso Vermouth, Soda

This is where the story starts. Bitter and vermouth are softened with a splash of soda, giving you something light and easy rather than heavy. Think of it as a Negroni before the volume gets turned up.

Bright and low proof. Good for the first hour of the evening, before things get more serious.



CLASSIC NEGRONI

14

Highclere London Dry Gin, Campari, Berto Rosso Vermouth

Equal parts gin, Campari and vermouth, made the same way Count Negroni asked for it back in 1919. A hundred years of variations haven't improved on it. Every other Negroni on this menu, ours included, gets measured against this one.

Stirred, not shaken. Served over ice with an orange twist, exactly as tradition demands.



BARREL AGED LEGACY

16

Classic Negroni aged in American Oak Barrel, served straight up

Our Classic Negroni, left to rest in American oak for several weeks. The wood pulls out notes of vanilla, toffee and a touch of char, softening the sharper edges of the original into something rounder and calmer. Served straight up, so nothing dilutes what the oak has done.

Best taken slowly. It rewards a bit of patience.

The BOTANICAL COLLECTION



WHITE NEGRONI

15

Whitley Neill Distiller's Cut London Dry Gin, Bergamot, Luxardo Bitter, Berto Bianco Vermouth

A paler, more fragrant take on the original. Bergamot brings a citrus note that's close to Earl Grey tea, and bianco vermouth swaps out the raisiny sweetness of Rosso for something lighter and more floral. Still bitter enough to earn its name.

Delicately bittersweet, finishing on citrus blossom.



BEEKEEPER'S GARDEN

16

Hendrick's Gin, Beesou Aperitif, Berto Bianco Vermouth, Cucumber, Mint, St-Germain Elderflower Liqueur, Luxardo Bitter

Our White Negroni, reworked with an English garden in mind. Cucumber and mint keep it cool, Beesou and elderflower bring a honeyed sweetness, and a touch of Luxardo bitter stops it tipping too far into dessert territory. Probably the prettiest drink on the menu, and one of the hardest to get right.

Garden fresh with a honeyed edge, still recognisably bitter.



RHUBARB BLOSSOM

15

Whitley Neill Rhubarb & Ginger Gin, Aperol, Venetian Aperitivo, Cocchi Rosa Vermouth, Pink Grapefruit Soda

Tart rhubarb and ginger against rose vermouth and a sharp pink grapefruit soda. This is a Negroni built for a terrace table in summer: pale pink, refreshing, with just enough bitterness to remind you what family it belongs to.

Tart, rosy and easy to drink on a warm afternoon.

The WHISKY COLLECTION



CHOCOLATE BOULEVARDIER

16

Buffalo Trace Bourbon, Berto Bitter, Cocchi Torino Vermouth, Chocolate Bitters

The Boulevardier, the Negroni's American cousin, given a richer finish. Buffalo Trace bourbon brings caramel warmth, Torino vermouth adds depth, and a dash of Aztek Chocolate bitters rounds it out with a cocoa edge. Best enjoyed slowly, ideally somewhere near a fireplace.

Rich and dark, with a faint cocoa note. Closer to dessert than aperitif.



OLD PAL

18

Whistle Pig 6 Year Old Rye Whiskey infused with Orange & Pink Peppercorn, Noilly Prat Dry Vermouth, Campari

The Boulevardier's leaner, drier sibling. We infuse our own rye with orange and pink peppercorn for warmth and a bit of spice, then keep things dry with vermouth rather than sweet, so Campari's bitterness stays in charge. Bold and properly grown up.

Spiced rye and a bone-dry finish. A Negroni with some backbone.



THE NAKED NEGRONI

15

Naked Grouse Blended Malt, Drambuie, Discarded Sweet Cascara Vermouth, Berto Bitter

Built around Naked Grouse blended malt rather than gin, its sherry cask character is given a lift by Drambuie's spiced heather honey. Discarded's sweet cascara vermouth, infused with coffee cherries, adds a deep, fruity sweetness, and Berto bitter brings the citrus snap back into balance.

Honeyed, malty, with a whisper of coffee cherry.

GLOBAL INTERPRETATION



CUBANO

15

*Signature Blend of 7 Year Old Cuban Rum & Spiced Rum,
Bob Vanilla Bitters, Berto Bitter, Berto Rosso Vermouth*

Our own blend of aged Cuban and spiced rum, rounded out with vanilla bitters. A slower, warmer take on the Negroni, closer to a rum bar at dusk than an Italian aperitivo hour.

Warm, slightly smoky and best sipped slowly.



SMOKED NEGRONI

15

Quiquiriqui Oaxaca Mezcal, Berto Bitter, Berto Rosso Vermouth

Gin steps aside here for smoky Oaxacan mezcal, which brings a much earthier, more intense character to the usual bittersweet base. Not a subtle drink, but a memorable one.

Earthy, smoky and not shy about it.



FRENCH NEGRONI

15

*Thomas Hine Rare Cognac, Dubonnet Wine Aperitif,
Picon Amer Bitter*

Gin steps aside again, this time for rare Cognac. Dubonnet's wine-based sweetness and the herbal bitterness of Picon Amer give a very Italian idea a distinctly French accent: refined, aromatic and a little indulgent.

Cognac warmth with a herbal French finish.

APERITIVO & FLIGHT



APERITIVO SGROPPINO

14

Aperol, Blood Orange Sorbet, Prosecco

Part cocktail, part dessert. A scoop of tart blood orange sorbet melts slowly into Aperol and Prosecco, turning fizzier and more citrus-forward with every sip. Somewhere between an aperitivo and an affogato.

Cold, zesty and a little indulgent. Order it as a palate cleanser or a treat.



SBAGLIATO

14

Berto Bitter, Berto Rosso Vermouth, Prosecco

The story goes that the Sbagliato was invented by a bartender who reached for Prosecco instead of gin by mistake. True or not, the result is the Negroni's sparkling version: lighter, livelier and a bit too easy to drink.

Possibly the best mistake in cocktail history. Light, bright and bubbly.



NEGRONI FLIGHT

25

Three 50ml Serves

Classic Negroni | White Negroni | Smoked Negroni

Discover three distinctive expressions of the Negroni, from timeless tradition to bold contemporary interpretation.

A NOTE FROM THE TEAM

The Negroni is more than a cocktail. It's a timeless expression of balance, craftsmanship and hospitality. This menu is our tribute to one of the world's great classics, honouring its Italian roots while using some of the best British and Scottish ingredients we can find, alongside a few contemporary techniques.

Whether you're drawn to the simplicity of the Classic Negroni or want to try one of our own creations, we hope each glass tells its own story and makes for a memorable evening.

Slàinte & Salute
The Bar Team at Boisdale of Belgravia