

# F I U M E

**All £14**



Enjoy a Classic Negroni from our Bar Menu, or explore our inventive twists, expertly crafted by the talented teams at D&D London

## **MONTENEGRONI**



Campari, Malfy Rosa Gin, Amaro Montenegro, Mandarin & Bergamot Soda

**Creator: Mo Fady, Bar Manager at South Place Hotel**

## **NEGRONI DI CHIARA**



Campari, Malfy Rosa Gin, Champagne Cordial, Martini Ambrato

**Creator: Chiara Saffiro - Assistant Bar Manager at Orelle, Birmingham.**

## **PIÑA NEGRONI**



Pineapple Infused Campari, Banana Infused Vault Rosso Vermouth, Koko Kanu Coconut Rum

**Creator: Edward Frost - Bar Manager at Butler's Wharf Chop House**



Scan here to visit the official D&D Negroni Week website.



Our bespoke Negroni menu emerged from a fun and creative company-wide challenge. Top bar teams from D&D restaurants crafted unique twists on this classic cocktail, with finalists showcasing their creations in a spirited competition to discerning judges at Campari House. The result? Three exceptional Negroni variations now grace our exclusive menu, celebrating the exceptional talent and creativity of our teams.

Partnering with Campari, we've transformed Negroni Week (globally celebrated 16-22nd September) into a month-long celebration so guests can enjoy these exclusive twists across our restaurants, embodying D&D London's commitment to pushing boundaries and delivering extraordinary experiences.



**DRINK RESPONSIBLY DRINKAWARE.CO.UK**