

ELABORATO CON  
VINI ITALIANI  
SELEZIONATI ED ESTRATTI  
DI ERBE  
STAGIONATI IN TINI  
DI LEGNO

# CAFFÈ TORINO

VERMOUTH  
DI TORINO

VERMOUTH & APERITIVO



## APERITIVO TIME

### CAFFÈ TORINO

The name Caffè Torino is derived from a renowned Turin inn, the birthplace of the modern Vermouth. Torino blossomed in the 19th Century. Rebuilt in the Italian Baroque style, it was filled with ornate and stylish Caffès where the region's famous Vermouth di Torino could be enjoyed.

This marked the beginning of the 'aperitivo moment', a great tradition that soon spread to the rest of Italy. Remaining loyal to the simplicity of the original Caffè-style 'Vermoutino' served with a splash of soda water, orange and lemon, in this version we use tonic and garnish with grapes as a reminder of the world class Piemontese wine region.



## THE NEGRONI OF THE FUTURE

With the evolution of the palate moving towards more complex flavours, the ever-bitter, challenging Negroni has become the dominant star of cocktail menus across the world. If you don't believe us go to Dante in New York City as the key example, where you will find an array of Negroni interpretations starting with the "Negroni on tap".

Believed to have been invented in Florence, Italy circa 1919 at Caffè Rivoire, although there is an on-going debate regarding its origin, the Negroni calls for equal

parts of sweet Vermouth, bitter and London dry gin. Since the day of its birth, bartenders of all generations have played around with the drink, adding new ingredients, experimenting with the ratios and processes, and as a result challenging the traditional recipe without distorting the heritage. Just to name a few, The Boulevardier, Negroni Bianco and Sbagliato are examples of this experimentation.

Cocktails are constantly evolving from their classic forms thanks to innovative minds,

forget about your comfort zone, the most adventurous bartenders and chefs are pushing boundaries, unleashing their creativity to create emotional connection, breaking rules and juxtaposing tradition with a dose of irreverence as innovative world awarded chef Massimo Bottura says.

It is not surprising that Class magazine awarded 'Best Drink of 2016' to Bar Termini's Robusto Negroni, a bottle-aged drink, cooked using the sous-vide method to deepen and intensify the flavour. The Robusto Negroni is then served straight from the freezer to avoid further dilution so that one can enjoy a well-rounded Negroni from the first to the last sip. Although this seems to be far away from our standard Negroni on the rocks, according to Luca Picchi, head bartender at Caffè

Rivoire, ice wouldn't have been extensively available in Italy in the 1920s, so he believes the first Negroni was most likely served in small shot glasses.

In order to bring a new life to the Negroni, it is important to understand and respect the cultural story of the ingredients and of the drink. We need to preserve the heritage, whilst discarding traditional thinking in the interest of creating the future. The Negroni has been turned into caviar pearls by molecular mixologists, carbonated, aged in wooden casks, served in ready to drink bottles, infused with amberggris and coffee and might well be sent into space soon! Where will the future take it? How do you imagine The Negroni of the future? We shouldn't be afraid to experiment, "Innovation is tradition that hasn't happened yet".



# ANGLER RESTAURANT

**LED BY EXECUTIVE CHEF, GARY FOULKES, ANGLER IS A DAZZLING MICHELIN-STARRED RESTAURANT ON THE TOP FLOOR OF SOUTH PLACE HOTEL.**

An ever-changing menu has seafood at its heart, featuring only seasonal and carefully sourced produce. With passion and precision, Gary meticulously curates each dish to celebrate the taste and textures of the ingredients, using a variation of techniques, flavouring and seasoning. To complement, the Head Sommelier has compiled an extensive wine list of bottles from both the new and old world.

For special occasions, Angler's Chef's View is a semi-private table seating up to 14, showing our chefs at work and vistas of iconic City landmarks such as The Gherkin and the Salesforce Tower (previously The Heron Tower).



## THE SOUTH PLACE HOTEL

South Place is a luxury hotel in the City of London, it is both a favourite neighbourhood and international destination. Boutique and fresh-faced, 80 bedrooms have been designed by Conran + Partners, blending modern technology with comfort. Perfect for those travelling for work or play.

Conran's iconic signature continues throughout; across the ground floor Chop House, the Michelin-starred rooftop restaurant, the bars, dens and terraces. Meeting and event spaces of varying size, and the spa & gym also feature their creative stamp.

Inspired details and playful touches mirror the vibrant neighbourhood, a deft mixture of the contemporary City, London's most historic quarters and the achingly cool East End. During the week the hotel exudes stylish business buzz and at the weekend it slips into something more elegant.

## VERMOUTH

A type of fortified wine, vermouth is aromatised (given its taste) by aromatic plants and herbs. It is not entirely clear where the first vermouth was made: in France or Italy. What is certain is that the drink came into being in the eighteenth century and that it was based on a German wormwood-fortified wine.

Wormwood is a bitter herb most famous for being used to make absinthe. From the German word Wermut (wormwood, or in Latin: *Artemisia absinthium*), the Italian vermouth and French vermouth were derived. The blending of wine with herbs is most strongly associated with the Italian region of Piedmont, which is where Martini set up production in 1863.

## LA STORIA NEGRONI

Or so the story goes: around the turn of the century there was a Count Camillo Negroni, something of a libertine who spent considerable time in the United States as a gambler and cowboy. After the first world war, he returned to Florence, Italy, where he was a mainstay at the Caffè Casoni.

There, in 1919, he ordered his Milano-Torino with gin instead of soda (most likely declaring, "I need more alcohol in my alcohol!"). This drink became so popular that people would start ordering the Milano-Torino the "Negroni way."

# THE MENU

## THE DRINKS MENU

### IL TORINESE - £11

Martini Rubino  
Martini Ambrato  
Martini Bitter  
Soda

### DIRTY SBAGLIATO - £11

Martini Ambrato  
Martini Bitter  
Olive  
Prosecco

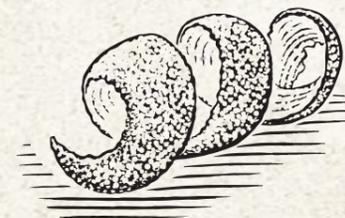
### SOUTHERN NEGRONI - £11

Martini Rubino  
Martini Bitter  
Gin



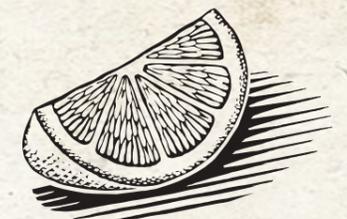
### VERMOUTH COCKTAIL - £11

Martini Ambrato  
Maraschino liqueur  
Orange bitters



### SOUTH PLACE SPRITZ - £11

Martini Rubino  
Lavender  
Grilled lemon  
Fever Tree mediterranean tonic Water  
Grilled lemon slice and lavender



## THE FOOD MENU

### TRUFFLE AND PECORINO NUTS - £4.50

### NOCELLARA DEL BELICE OLIVES - £4.50

### SICILIAN ARANCINI - £9.50

Crisp bolognese and aged parmesan risotto, summer truffle mayonnaise

### ITALIAN FLATBREAD "BIANCA" - £12.50

White sauce, prosciutto, taleggio, Umbrian truffle

### PUGLIAN BURRATA - £11.00

Grilled sourdough, olive oil, smoked anchovies

### FRITTO MISTO DI MARE - £14.00

Mixed fried seafood, garlic mayonnaise, lemon



#CAFFETORINO  
#MARTINEGRONI  
#PLAYWITHTIME

# MARTINI RISERVA SPECIALE

In 2015, Giuseppe 'Beppe' Musso, Martini's Master Blender and Ivano Tonutti, Master of botanicals, created two new Martini Vermouth expressions carrying the new protected designation of origin 'Vermouth di Torino'.

For the amber-coloured Martini Riserva Speciale Ambrato Beppe selected a handful of Italy's finest Moscato d'Asti vintage wines, and for the ruby-red Martini Riserva Speciale Rubino he chose the Nebbiolo, which is also used for the famous Barolo wines, with its unbeatable body and depth.

To produce the Riserva Speciale, the herbal and plant extracts are matured for two months in traditional Tino oak barrels. Ivano Tonutti, Martini's Master Herbalist, picked out no fewer than three different varieties of wormwood for the Riserva Speciale. He added a range of extracts including red sandalwood to the Rubino, and enriched the Ambrato with yellow cinchona, Chinese rhubarb and Roman chamomile.

Want to start creating your own Negroni? Buy a bottle of Martini Riserva Speciale and make the perfect one at home!

## TRY THIS AT HOME

*Martini Negroni*

- 30ml Martini Riserva Speciale Rubino
- 30ml Martini Bitter
- 30ml Gin
- Orange Wedge



Fill a tumbler with ice and pour all the ingredients over it. Finish with a wedge of orange.

For a Negroni Ambrato, replace the Martini Riserva Speciale Rubino with Ambrato, simple as that!



## CAFFÈ TORINO

ANGLER TERRACE AT SOUTH PLACE  
HOTEL IS OPEN MONDAY TO SATURDAY  
FROM 3PM UNTIL 2ND SEPTEMBER

#CAFFETORINO  
#APERITIVOTIME  
#SOUTHPLACEMAGIC

## THE PLAY WITH TIME TAGLINE

Martini's new tagline "PLAY WITH TIME" refers to how people lose all sense of time when having fun with friends during the aperitif. Time seemingly ceases to exist and turns into something fluid you can play around with.