



Two Negroni Cocktails You Never Thought Of



Bar-driven, Italian-inspired **Tratto Restaurant & Bar** in San Francisco's Union Square is a great spot for savoring this most perfect summer cocktail. Beverage Director & Asst. General Manger Cynthia Tran and Lead Bartender Ian Elizondo created two unique Negronis: the Clarified Negroni, a refreshing and strikingly clear cocktail made so by the clarification which pulls the color from the ingredients; and the Summer Solstice, the perfect contrast with a deep color and big flavors. These cocktails offer inspiration to any bartender looking for something new and exciting to offer their customers, and during Negroni Week with **No Kid Hungry** as the beneficiary partner, you've another reason to rethink your Negroni cocktail menu.

Clarified Negroni

Ingredients:

- Gin, Campari, Carpano Antica, Luxardo Bitter Bianco, Orange, Lime, milk
 - 1 oz Beefeater Gin
 - 1 oz Campari
 - 1 oz Carpano Antica
 - .5 oz Orange Juice
 - .25 oz Lime
 - .25 oz Luxardo Bitter Bianco
 - Milk
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Method: Combine everything but, milk and luxardo bitter bianco. Stir well. Add equal parts of milk (3.75) and let sit to clarify.

Glass: Etched, large rock

Garnish: Orange Peel

Cynthia's Inspo: One of our bartenders had been experimenting at home by clarifying different cocktails. With Negroni Week in full swing I started thinking about what we wanted to present this year. I really enjoyed the mouth feel of the clarified cocktail and wanted to somehow incorporate that into the Negroni. I haven't experimented with milk clarifying cocktails before so it was also something fun to learn. Milk clarifying had always been one of those things that didn't sit right to me. We are purposely adding milk to citrus and we want that to curdle? From a young age we were told curdled milk was bad. So it's taken me awhile to get to this point. So our first experiment was let's just make a Classic Negroni, add some citrus juice as the acid component and add milk to see if it will clarify and it worked and we really enjoyed the end product!

Summer Solstice

Ingredients:

- 1 oz Rittenhouse Rye
- 1 oz Bruto Americano
- 1 oz Cline Late Harvest
- Dash Saline
- Oban 14 rinse

Method: Stir

Glass: Cocktail Glass #2

Garnish: No Garnish

Cynthia's Inspo: After settling on the Clarified Negroni, I wanted to do something to contrast it. We have a light, refreshing cocktail so let's make something dark and heavy. I have had a few bottles left over of the Cline Late Harvest Mourvedre sitting in the restaurant cellar from a couple years ago when we used it for a pairing for the Feast of Seven Fishes. I was down in the cellar and decided to grab it to play around with. I was bouncing ideas off of the bartenders and we decided that we wanted to use a spicy rye to stand up to the sweetness of the wine and then Bruto Americano to play off the earthiness. It was lacking something so I added saline and another bartender added a Oban 14 rinse and it turned out amazing.

Tratto is spirited, bar-driven restaurant serving rustic Italian fare with modern sensibilities, Tratto means the stroke of a pen in Italian, a nod to the neighborhood's artistic history. The full bar features traditional Italian cocktails with a twist, house-made Italian Sodas and limoncellos, and beer and wine sourced from the best of the West Coast and Italy.