

imbibe and **CAMPARI** **Negroni Week**

FROM 21 - 27 SEP



COCO NERO 65

Roasted coconut-infused Dictador Rum, Campari, Jsotta Vermouth Rosso and Angostura bitters
Rich, tropical, spiced

FUMO DI FRAGOLA 65

Strawberry basil-infused Bombay Sapphire Gin, Campari, Jsotta Vermouth Rosso, Choya, mezcal and chocolate bitters
Fruity, bittersweet, smoky

THYME AFTER THYME 65

Rosemary & thyme-infused Bombay Sapphire Gin, Campari, Jsotta Vermouth Rosso, apricot brandy and peach bitters
Herbal, fruity, aromatic

KYOTO 65

Bombay Sapphire Gin, Campari, Jsotta Vermouth Rosso, oolong tea, peppercorn, orange, lychee and tonic
Fresh, floral, citrusy

SWEET ROAST 65

Coffee-infused Skinos, Campari, Jsotta Vermouth Rosso, amaro and cacao bitters
Rich, roasted, bittersweet

PORT NEGRONI 65

A rich interpretation of the classic Negroni, with Bombay Sapphire Gin and Campari complemented by a house-made red wine-sherry port infused with spice, sugar and vinaigrette. The result is a beautifully layered cocktail with notes of dark fruit, gentle spice and a subtle touch of acidity.

Barrel-aged for over one year

NEGRONCINI TASTING TRAY OF 3 65

Coco Nero, Fumo di Fragola & Thyme After Thyme



CÉ LA VI

CAMPARI

BOMBAY SAPHIRE

*All prices are in AED and inclusive of 10% service charge, 7% municipality fee, and 5% VAT.
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