Valentine's Day Classic Cocktails: Italian Style

Bring a touch of Italian romance to your Valentine's Day this year with Campari's range of classic cocktails – to transport you to Milan for the night... without the expense! Whether you are celebrating with an evening of dinner and drinks out, or choosing to bring the romance to your dining room, these Campari signature serves are stylish but simple to make. You can even pair them with food to create the perfect aperitivo moment.

Campari has three key serves which can be easily made at home:

- **The Milanese G&T;** an Italian twist on a British classic, will transport you to an aperitivo bar in Milan
- **The Negroni;** the perfect pre-dinner aperitivo will help to set the mood and bring a slice of Italian style to your evening
- **The Americano;** if old school Hollywood Glamour is more your style then the Americano is the leading cocktail in a romantic role, tall and bubbly with a twist, this cocktail is made to be in the opening scene or closing credits of your evening

The classic Campari cocktails can be recreated at home with a handful of simple ingredients, following the easy recipes listed below. Alternatively for ease and convenience, Campari's pre-mixed Negroni RRP £19.00 is available at a Waitrose near you now.





The Milanese G&T

Tall glass with cubed ice 25ml Campari 25ml Bulldog Gin Top with tonic water Squeeze if fresh lime Garnish with a lime wedge

The Negroni

Rocks glass filled with cubed ice 25ml Campari 25ml Bulldog Gin 25ml Cinzano Rosso 1757 Vermouth Garnish with an orange twist



The Americano

Tall glass filled with cubed ice 25ml Campari 25ml Cinzano Rosso 1757 vermouth Top with soda water Garnish with a lemon slice