GINO
D'ACAMPO

Malfy Masterclass

£35 PER PERSON

Get a hands-on, behind-the-bar experience. Mix it up & make some classic Italian serves.

Master the tricks of the trade With your own dedicated bartender to guide you, learn to shake, mix, & stir a range of our signature cocktails.

WELCOME DRINK

MALFY ARANCIA GIN & MEDITERRANEAN TONIC
(Low & no alcohol options also available)

COCKTAILS TO MAKE

IF MY GRANDMOTHER HAD WHEELS
Malfy Originale gin, Aperol, watermelon, raspberries, pink grapefruit & lime
(Low & no alcohol options also available)

LIGURIAN LEMON DROP
Malfy Limone gin, Bepi Tosolini limoncello, yuzu, elderflower & lemon
(Low & no alcohol options also available)

NEGRONI
Malfy Originale gin, Campari & Carpano Classico vermouth
(Low & no alcohol options also available)

PAIRED WITH A SELECTION OF APERITIVO

(Three per person)

CERIGNOLA OLIVES (VE)

BRUSCHETTA AL POMODORO
Heritage tomato & basil on toasted ciabatta (VE)

PECORINO CHUNKS
Truffle honey

BRUSCHETTA AL PROSCIUTTO DI PARMA
Parma ham, spicy 'nduja, honey, pistachio on toasted ciabatta

BRESAOLA
Rocket, pecorino

ARANCINE AL RAGÙ
Crispy fried risotto ball filled with a slow cooked beef ragù, mozzarella & basil

MALFY G.Q.D.I. GIN GIN (ITALY)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our cocktails. Detailed allergen information is available on request.