



# GUIDE TO ITALIAN LIQUEURS



## BRANCA MENTA

EST. 1960 ITALY

STYLE: MINT LIQUEUR

Mint oil provides the prominent flavor, backed by menthol and a bit of cocoa and eucalyptus. Branca Menta is traditionally consumed over ice or as a chilled shot but can be worked into highballs and cocktails.

WHITE ITALIAN

- 1 ½ oz. Branca Menta
- 1 ½ oz. Half-and-half
- 2 oz. Strong, cold coffee

In a double old-fashioned glass filled with ice, add ingredients. Stir until combined and garnish with a mint sprig.

30% ALC/VOL \$30.99



## LIMONCELLO

EST. 1900 AZZURRA

STYLE: LEMON LIQUEUR

Limoncello is a liqueur flavored with the famous Amalfi lemons. Lemon liqueur is said to be good for digestion and is an essential finishing touch to a Campanian meal. Limoncello is usually served cold. Some prefer it at room temperature, even stirred in tonic water or champagne.

LIMONCELLO COLLINS

- 1 oz. Gin or vodka
- 3/4 oz. Limoncello
- 1/4 oz. Freshly squeezed lemon juice

In a cocktail shaker with ice, combine all ingredients and shake until chilled, (20 seconds) and strain into a tall glass with fresh ice. Top with 4 ounces club soda. Garnish with a bunch of lemon wheels.

28% ALC/VOL \$19.99



## STREGA

EST. 1860 BENEVENTO

STYLE: HERBAL LIQUEUR

Strega is the Italian word for "witch," and legends of witchcraft in Benevento date back to 500 AD. Strega is considered a digestive, and its yellow color comes from saffron. A slightly sweet, semi-viscous herbal liquor with a bold, complex flavor with a slight inky scent. The palate has flavors of mint, anise, juniper, fennel, and honey followed by touch of heat from the alcohol.

STREGA PINK WITCH

- 2 oz. Gin
- 1 oz. Strega
- 4 oz. Pink grapefruit juice

Shake with ice and strain into a tall glass.

40% ALC/VOL \$38.99



## COCCHI DI TORINO VERMOUTH

EST. 1891 PIEDMONT

STYLE: SWEET VERMOUTH

The original recipe of Giulio Cocchi calls for the use of herbs such as Cinchona and rhubarb which lightly colour of brown the beautiful clear wine. The addition of sugar browned on fire emphasizes its amber tone. A thrilling vermouth, rich in sensations: among the herbs and the aromatizing spices, Artemisia and citrus are the protagonists with their balanced bitter and citrusy notes which characterize Cocchi style.

BOULEVARDIER

- 1 oz Bourbon
- 1 oz Cocchi di Torino
- 1 oz Compari

In a old fashioned, add ingredients. Stir and enjoy.

16% ALC/VOL \$19.99



## CARDAMARO

EST. 1960 PIEDMONT

STYLE: WINE-BASED AMARO

Cardamaro is a wine-based aperitif, infused with cardoon and blessed thistle (two artichoke relatives), then aged in oak. The result has the richness and weight of sweet vermouth, and only a gentle herbal bitterness, a rich liqueur with wintry notes of fresh pine, roasted nuts and dried fruit, tied together by a subtle smokiness. Sip Cardamaro straight or on the rocks, but even better incorporated into cocktails.

CARDA-GRAPEFRUIT

- 1 ½ oz. Cardamaro
- 2 oz. Fresh grapefruit juice
- 2 oz. Club soda

In a tall glass with ice, combine ingredients. Give a quick stir and garnish with a grapefruit slice.

17% ALC/VOL \$22.49



## AMARO NONINO

EST. 1933 FRIULI

STYLE: GRAPPA-BASED AMARO

Amaro Nonino is a grappa-based digestive amaro. Nonino is less sweet, less bitter, and lighter in texture. It is infused with a blend of herbs, spices and roots, including gentian, saffron, licorice, rhubarb, sweet and bitter orange, tamarind, quassia bark, chinchona bark, and galenga. It is aged for 5 years in oak barrels, giving it a unique flavor. Serve over ice with an orange peel in a rocks glass.

THE REANIMATOR

- 1 ½ oz. Straight rye whiskey
- 1 ½ oz. Amaro Nonino

In a glass, combine ingredients. Garnish with a thin-cut lemon peel.

35% ALC/VOL \$54.99



## APEROL

EST. 1919 PADUA

STYLE: HERBAL LIQUEUR

Bright orange in color, Aperol has a unique taste thanks to the secret recipe, which has never been changed. Infusions include bitter and sweet oranges and many other herbs and roots in perfect proportions. It can be served over ice or in a variety of mixed drinks. Hundreds of thousands of Aperol Spritzers are consumed in the Veneto region every day.

APEROL SPRITZ

- 3 parts Prosecco
- 2 parts Aperol
- 1 splash of Club soda

In a tall glass with ice, add ingredients and garnish with a slice of orange.

11% ALC/VOL \$23.99



## CYNAR

EST. 1952 VENETO

STYLE: HERBAL AMARO

Cynar is an Italian bitter aperitif made from 13 herbs and plants. Predominant and most unusual amongst them is the artichoke, Cynara scolymus, from which the drink is named. Cynar is dark brown in color and has a bittersweet flavor. Cynar can be drunk as either an aperitif (generally over ice), or mixed with orange juice. Because of its artichoke component, Cynar is also regarded as a digestive.

THE TORONTO

- 4 oz. Bulliet rye
- 1 ½ oz. Cynar
- 2 tsp. Simple syrup
- 4 dashes Forest Floor bitters

Add ingredients to a cocktail shaker and fill with ice. Shake until well chilled, about 20 seconds. Strain into two coupe glasses.

16.5% ALC/VOL \$29.99



## CAMPARI

EST. 1852 MILAN

STYLE: HERBAL LIQUEUR

Campari is a complex blend of herbs and spices with orange as the predominant flavor. Gaspar Campari opened a café in Milan in 1867 and served his customers a creation of his own. The drink with its marked bitterness and striking red color was known as 'bitter Campari.' To this day only a few privileged employees in Milan know the true secret of Campari ingredients.

NEGRONI ON THE ROCKS

- 1 oz. Gin
- 1 oz. Campari
- 1 oz. Sweet Vermouth

Combine ingredients in an old-fashioned glass filled with ice; stir to combine, twist a thin piece of orange peel over the drink for aromatics and use the twist as garnish.

24% ALC/VOL \$38.99



## RAMAZZOTTI

EST. 1815 MILAN

STYLE: AMARO

Ausano Ramazzotti created the formula for Ramazzotti. His creation, a sweet, plant-based liqueur, proved an immediate success. The recipe contains neither coloring nor artificial additives and is still secret today. Its most distinctive flavors are the Sicilian sweet oranges, bitter oranges from Curaçao, star anise and cardamom.

ITALIAN COKE

- 1 ½ oz. Sweet Vermouth, Carpano Antica Formula
- 1 ½ oz. Ramazzotti
- 2 dashes Angostura bitters
- 2 oz. Soda water
- 1 twist Lemon peel

Build in a Collins glass with ice. Top with soda water and garnish with lemon peel.

30% ALC/VOL \$23.99



## MIRTO

EST. 9<sup>TH</sup>C. SARDINIA

STYLE: MYRTLE BERRY LIQUEUR

Tremontis Mirto is a unique Sardinian liqueur made from the distinctive myrtle berry. A deep red color, it abounds with bittersweet aromas and flavors of eucalyptus, juniper, and allspice. Enjoy as a digestive, a companion to dessert, or a unique ingredient in creative mixology.

CREEP

- 1 ½ oz. Campari
- 1 ½ oz. Mirto
- 1 ½ oz. Grapefruit juice
- 2 dashes Orange bitters

Add all ingredients in cocktail shaker with ice, shake until shaker frosts, and strain into a highball glass.

30% ALC/VOL \$34.99



## AVERNA AMARO

EST. 1868 CALTANISSETTA

STYLE: SICILIAN AMARO

Averna Amaro is the perfect bottle to purchase if you are new to amaros. When the first sip rolls over your tongue, you'll first notice the sweetness, but then the herbal and bitter flavors come out to play. It is also an amaro that is perfect for a dessert-like experience. The rich brown liquid hold flavors of licorice and citrus combined with chocolate, and vanilla.

BLACK MANHATTAN

- 2 oz. Bourbon
- 1 oz. Averna
- 1 dash Angostura bitters

Stir with ice and strain into a chilled cocktail glass. Garnish with a cherry.

29% ALC/VOL \$32.99



## MONTENEGRO

EST. 1896 BOLOGNA

STYLE: HERBAL AMARO

Named in honor of Princess Elena of Montenegro, its flavors include orange zest, cinnamon, gentian, cacao, and several herbaceous and vegetal notes that can be hard to pin down. Think parsley and cucumber—it all works amazingly well together.

THE MONTE MULE

- 2 oz. Amaro Montenegro
- 3 oz. Ginger beer
- 1 oz. Lime juice

Pour all ingredients in an ice-filled mule mug and stir gently. Garnish with a lime wedge.

23% ALC/VOL \$32.99



## MARASCHINO LIQUEUR

EST. 1821 TORREGLIA

STYLE: FRUIT LIQUEUR

The cherries are processed and distilled like brandy and combined with pure cane syrup before it is aged. It is a clear, dry liqueur made from Marasca cherries. Crushed cherry pits give it a subtle bitter almond flavor. Maraschino liqueur should not be confused with the juice from Maraschino cherries or other sweeter cherry liqueurs. It is typically bottled in a straw-coated bottle.

PLAY ON WORDS

- 1 oz. Gin
- 1 oz. Luxardo
- 1 oz. Sweet Vermouth
- 1 oz. Lime juice

Combine in an old-fashioned glass over ice.

32% ALC/VOL \$21.99



## FERNET-BRANCA

EST. 1845 MILAN

STYLE: AROMATIC AMARO

Fernet is a type of amaro, a bitter, aromatic spirit. Saffron is just one of the over 40 herbs and spices used to make Fernet-Branca. The health-enhancing properties of Fernet-Branca have made it the favored "digestivo" at tables across the world. Traditionally served straight up at the end of a meal, it aids in digestion and cleanses the palate.

THE HANKY PANKY

- 1 ½ oz. Gin
- ½ oz. Sweet Vermouth
- ½ oz. Fernet Branca

Stir with ice and strain into a chilled cocktail glass. Garnish with a cherry.

39% ALC/VOL \$37.99

