



LIFT YOUR ITALIAN SPIRITS

Bar Convent Brooklyn, Italian Spirits Webinar Series: August 31, 2020: Vintage Italian Cocktails

Ingredients:

2 oz. (60ml) Gin
.75 oz. (22.5ml) Triple Sec
.25 oz. (7.5ml) Blue Curaçao

Method: Stir ingredients and strain into a chilled cocktail glass. Garnish with a lemon peel

Note: This drink has been an Italian nightclub staple for over 30 years – No clear history on who invented it

ANGELO AZZURRO



ASMARA



Ingredients:

.5 oz. (15ml) Luxardo Bitter Rosso
1.5 oz. (45ml) Gin
1 oz. (22.5ml) Bianco Vermouth

Method: Stir ingredients and strain into a chilled cocktail glass. Garnish with a lemon peel

Note: This drink was recently discovered in a 1947 Italian cocktail book: *Cocktails Portfolio*

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Ingredients:

1 oz. (30ml) Liquified Dark Chocolate (or Gianduja)

2 oz. (60ml) Espresso Coffee

.5 oz (15ml) Fresh Cream

.5 oz (15ml) Poli Chiara di Moscato

Method: Layer the first 3 ingredients in the order above – Float the Grappa.

Note: Historical hot drink served in Piedmonts bars and cafés dating back to the 18th century. The Grappa is optional.

BICERIN

(Corretto)



BICICLETTA



Ingredients:

3 oz. (90ml) Crisp White Wine

1 oz. (30ml) Luxardo Bitter Rosso

1 oz. (30ml) Soda or Seltzer

Method: Prepare directly over ice in a wine glass. Garnish with a lemon or orange peel.

Note: Invented in Northern Italy sometime during Italian fascism (1922 and 1943). It is also known as *Aragosta* in other areas.

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Ingredients:

1.5 oz. (45ml) Gin

.75 oz. Dry Vermouth (Or Riesling/Rhine)

.75 oz. Luxardo Bitter Rosso

Method: Stir ingredients and strain into a chilled cocktail glass. Garnish with a lemon peel.

Note: This drink was invented at the *Orvm* Bar inside the Westin Excelsior Rome in 1950 by Barman Giovanni Raimondo.

CARDINALE



GARIBALDI



Ingredients:

1.5 oz. (45ml) Luxardo Bitter Rosso

4.5 oz. (130ml) Fresh orange juice

Method: Prepare directly over ice in a tall glass. Garnish with half orange slice tucked on the side of the glass.

Note: This drink became popular in the 1980's and is now found on cocktail lists across Italy. It was named after Italian revolutionary Giuseppe Garibaldi.

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Ingredients:

- 4 oz. (120ml) Prosecco
- 1 oz. (30ml) Elderflower syrup
- 1 oz. (30ml) Soda or seltzer

Method: Prepare directly over ice in a wine glass. Sprinkle 6 mint leaves and stir them in. Garnish with a mint top and a lime wheel.

Note: Originated in Trentino-Alto Adige and was created in 2005 by Roland Gruber at the San Zeno Wine & Cocktail Bar in Bolzano.

HUGO



LLOYD ROYALE

Ingredients:

- 1 oz. (30ml) Poli Chiara di Moscato
- .5 oz (15ml) Cognac
- .5 oz (15ml) Maraschino Liqueur
- .5 oz (15ml) Lemon juice
- .5 oz (15ml) Orgeat
- 2 Dashes orange bitters

Method: Shake ingredients & strain into a chilled cocktail glass. Garnish with a lemon peel.

Note: First seen in the 1936 Italian Cocktail book "Mille Mixture" by Elvezio.



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LIFT YOUR ITALIAN SPIRITS

Ingredients:

3 oz. Crisp white wine,
1 oz. (30ml) Luxardo Bitter Rosso or Casoni
1814 L'Aperitivo
2 oz. (60ml) Soda or seltzer

Method: Prepare directly over ice in a wine glass. Garnish with a lemon peel.

Note: First introduced in Brescia. Some people maintain it pre-dates the Spritz. Pirlo means "fall" in the dialect of Brescia. The term comes from the falling when the red liqueur splashes into the white wine.

PIRLO



PUCCINI



Ingredients:

8 Fresh Tangerine segments
 $\frac{3}{4}$ oz Mandarin Liqueur
Top with Prosecco

Method: Muddle the tangerine segments in a shaker. Add liqueur and shake with ice. Fine strain into chilled flute. Top with the Prosecco.

Note: Named after the composer of Madame Butterfly. Popular in Northern Italy where it is also made without the mandarin liqueur.

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Ingredients:

1 oz. (30ml) Cocchi Vermouth di Torino

1 oz. (30ml) Luxardo Bitter Rosso

1 oz. (30ml) Prosecco

Method: Pour ingredients into a rocks glass over ice and gently stir. Garnish w/ orange wheel in the glass.

Note: This drink was created in the late 1980s by Mirko Stocchetto at his Bar Basso in Milan. When making a Negroni he (allegedly by mistake) reached for a bottle of spumante instead of gin.

SBAGLIATO



VENETIAN SPRITZ Ingredients:

3 oz. (90ml) Prosecco

2 oz. (60ml) Casoni 1814 L'Aperitivo

1 oz. (30ml) Soda or seltzer

Method: Pour ingredients into a red wine glass over ice and gently stir. Garnish with an orange slice.

Note: Created sometime in the 1800's in the territory of Lombardy-Venetia. The Hapsburg soldiers stationed there would add sparkling water to the wine of Veneto to make it lighter.



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