

HOW TO ITALIANIZE AN AMERICAN COCKTAIL



Tales of The Cocktail: September 22, 2020

ITALICUS ROSOLIO DI BERGAMOTTO

Italicus is a Rosolio liqueur made in Torino with Calabrian bergamot and Sicilian cedro blended with a neutral Italian spirit. It's 20% alcohol by volume and other ingredients include chamomile, lavender, gentian, yellow roses and melissa balm - all from Italy.

Appearance: Straw color

Aroma: Honeyed sweetness with rooty bitterness

Taste: Chewy orange, lemon gum, citrus, lavender, rose and just a touch of bitter

Aftertaste: Lemon and lavender



ITALICUS SGROPPINO

1 Scoop of lemon sorbet

1.5 oz. (45ml.) Italicus Rosolio di Bergamotto

1.5 oz. (45ml.) Prosecco

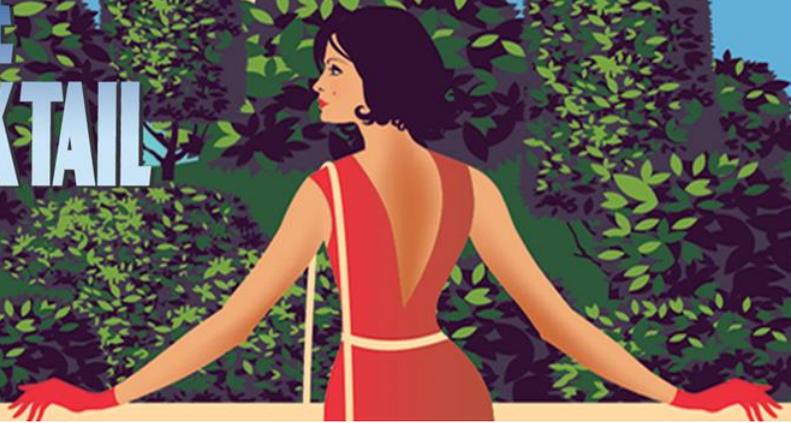
Place the scoop of lemon sorbet inside of a chilled coupe and pour the remaining two ingredients on top. Garnish with a citrus zest.

Classic Cocktails Inspiration: French 75/Classic Sgroppino

The Italian connection: This drink is made with all-Italian ingredients and showcases that approachable luxury of the simple "affogato" technique.



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SAMBUCA MELETTI

Careful blending and the use of pure anise flavors, cultivated in the fertile lands of Ascoli Piceno, elevate Meletti's Sambuca to a superior dimension of elegance.

Appearance: Crystal clear

Aroma: Cracked black peppercorn, flowery, anise and licorice

Taste: Rich black pepper, aniseed, and toffee flavors

Aftertaste: Black pepper and sweet bark coating your palates



ANETOLO MOJITO

1 oz. (30ml.) Light rum

1 oz. (30ml.) Meletti Sambuca

1 oz. (30ml.) Fresh lime juice

1 oz. (30ml.) Italian sparkling water

"Build" directly in a rocks glass. Add ice and stir to mix the ingredients. Garnish with a lime and a mint top.

Classic Cocktail Inspiration: Mojito/Hugo

The Italian connection: This drink becomes so simply Italian by transforming a Mojito into a *Spritz* (or a *Hugo*). No mint to muddle and served in the quintessential Aperitivo-style wine glass.



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AMARO MONTENEGRO

A traditional amaro distilled in Bologna, Italy bottled at 23% abv. It is made from a secret blend of 40 botanicals that are boiled, macerated, and distilled into six base notes with distinct flavor profiles. At the end, one final fundamental ingredient, called Premio, is added.

Appearance: Golden amber with bright copper highlights

Aroma: Mandarin, cola candy, fresh coriander, and white pepper

Taste: Starts slightly sweet and then turn gently bitter with notes of orange zest, coriander, cherry, and vanilla

Aftertaste: Bitter-citrusy



MONTENEGRO OLD FASHIONED

(Recipe from Bua Bar in East Village)

2 oz. (60ml.) Bourbon

1 oz. (30ml.) Amaro Montenegro

2 Dashes Pimento Bitters

Stir the ingredients and strain over fresh ice in a rocks glass. Zest and garnish with an orange peel.

Classic Cocktail Inspiration: Old Fashioned

The Italian connection: This drink becomes Italian with addition of the Montenegro replacing the sugar/angostura. The amaro adds bright citrus notes and the no-muddle mixing gives it that everyday approachability.



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PALLINI LIMONCELLO

A natural liqueur that has been crafted by the Pallini family in Italy, made from prized *Sfusato* lemons which are exclusive to the Amalfi coast.

Appearance: Cloudy, slightly milky, yellow

Aroma: Lemon zest, faint anise

Taste: Lemon and marzipan

Aftertaste: Lemon zest, slightly sweet



SFUSATO SOUR

1.5 oz. (45ml.) Bourbon

1 oz. (30ml) Pallini Limoncello

.75 oz. (22.5ml) Lemon juice

1 oz. (30ml.) Egg white

Shake vigorously for 15 seconds. Pour over fresh ice in a rocks glass. Garnish with an orange and a cherry floating on the cocktail's foam.

Classic Cocktail Inspiration: Whiskey Sour

The Italian connection: This sour-style cocktail finds its southern-Italian twist thanks to the *Sfusato* lemon from the Amalfi Coast used to make Pallini Limoncello.