

*“Malto*

*Buono”*

# L.M. LIQUORI

FALL 2020

## Cocktails

### AMERICANO

*Cocchi Americano, Cappelletti, fizzy water, orange 10.*

### NEGRONI

*Gin, Campari, Carpano Antica 12.*

### AMARO BOULEVARDIER

*Bourbon, Cardamaro, Cappelletti, orange peel 13.*

### NERO MANHATTAN

*Rye whisky, Averna, fancy cherry 14.*

### ITALIAN TUXEDO

*Bourbon, Cardamaro, chocolate bitters, smoked glass 12.*

### LITTLE ITALY

*Rye, Cynar, Cocchi Torino fortified wine 12.*

### MONTE SOUR

*Amaro Montenegro, house sour mix 10.*

### AMARO FORWARD

### PROSECCO FLOAT

*Prosecco with a scoop of local limoncello sorbetto 12.*

### HOUSE SPRITZ

*Aperol, Amore Prosecco, fizzy water, olive & orange 10.*

### AMARETTO SOUR

*Amaretto, Pineapple Sour, fancy cherry, orange 10.*

### COOL CHICCHI DI CAFFÉ

*Amaro, Tia Maria coffee liqueur, Amaretto, fresh cream 12.*

### PERA MARTINI

*Vodka, local pear, Amore Prosecco 14.*

### ORANGE WHIP

*Fresh Squeezed Orange Juice, Cappelletti, Aperol 13.*

### FUMO WRESTLER

*Tequila Reposado, house made chamomile cordial, charred cinnamon 14.*

### BELLA MELA

*Apple cider, vodka, amaro, rosemary-apple shrub 11.*

# AMARI

AMARO AVERNA . . . . .	9	CARDAMARO . . . . .	8
AMARO MONTENEGRO . . . . .	12	CYNAR . . . . .	8
APEROL . . . . .	11	FERNET . . . . .	7
CAPPELETTI . . . . .	9	ZUCCA . . . . .	8
CAMPARI . . . . .	8	AMARO OSCURA . . . . .	11

## “VOLO” DI AMARO.

CHOOSE ANY 3 AMAROS TO SAMPLE IN A FLIGHT FOR \$25

## GLOSSARY

**Fancy cherry** “from Italy”  
**Amaretto** “Almond liqueur”  
**Spritz** “Effervescent cocktail”  
**Pera** “Pear”

**Amaro** “Bitter”  
**Americano** “Bitter Style”  
**Chicchi di Caffé** “Coffee beans”  
**Smoking Jacket** “Tuxedo”

**APEROL** ~ lower on the bitter scale than Campari, has a bright-orange hue. Its flavor is most closely associated with rhubarb, bitter herbs and burnt orange, and its higher sugar content makes it sweeter and more approachable to bitter neophytes. At 22 proof, Aperol is a lighter spirit that’s perfect for brunch or early evening cocktails.

**AVERNA** ~ is a digestif amaro from Sicily. It was invented in 1868 by Salvatore Averna, and is primarily citrus flavored, but also contains other herbs and roots. It is colored with caramel. Averna is moderately sweet and moderately bitter, with a strong orange flavor.

**CAMPARI** ~ is crimson red; it derives its distinctive, mesmerizing color from a natural dye that was once famously sourced from cochineal insects, until 2006 when the company switched to artificial color. Campari is famous for its bittersweet taste—one marked by underlying flavors of cherry, cascarilla, clove, rhubarb, cinnamon and orange peel—and, at 48 proof, is the stronger of the two spirits. Campari is the signature ingredient in classic cocktails, such as the Negroni, Boulevardier, Americano, Bitter Spritz and Jungle Bird.

**CAPPELETTI** ~ Is an old family recipe, Americano Aperitivo is an herb & orange infused, Trebbiano-based drink from the Alto-Adige region of Italy. Mildly sweet, pleasantly bitter, and overflowing with herbs and orange.

**CARDAMARO** ~ is derived from wine. This silky-smooth version from Piedmonte utilizes Moscato as its base and flavors it with cardoons, a close relative of the artichoke. It has light, tangy, and herbaceous notes that make it a gentle amaro to down on its own.

**COCCHI TORINO 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. In order to emphasize its amber tone, the addition of sugar browned on fire emphasizes its amber tone, giving together with color also a special note to the taste: crunchy and cotton candy able to round all the bitter tastes without using vanilla. 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. A rich taste with vibrant notes of cocoa and bitter orange.

**COCCHI AMERICANO** ~ for its nature, represents the link between wine and liquors being a wine plus a small quantity of alcohol bittered (“amaricato”) by the infusion of precious herbs and spices: white wine, sugar, herbs and spices infusion in alcohol and in particular gentian flowers and leaves, Artemisia, Cinchona, bitter orange peel, elderflower and others. To produce Cocchi Americano, white wine is aromatized with the extracts obtained through a cold infusion in alcohol, then refined for balancing the spices’ aromas and tastes.