

"Malto

"Buono"

L.M. LIQUORI

Cocktails

THE CLASSICS

<i>Martini</i>	14
<i>Negroni</i>	12
<i>Boulevardier</i>	12
<i>Manhattan</i>	15
<i>Spritz</i>	10
<i>Americano</i>	11

AMARO
FORWARD

NERO MANHATTAN

*George Dickel Rye Whisky,
Carpano Antica, fancy cherry* 15.

AMARO BOULEVARDIER

*Jim Beam Black, Cardamaro,
Cappelletti, orange peel* 12.

IL CAPO

*Social House Vodka, Green
Chartreuse, lime, cranberry,
Campari ice* 12.

CIOCCOLATO NEGRONI

*Mezcal, Tawny Port,
Punt e Mes, Cacao Syrup,
Chocolate Bitters* 13.

POSTO PUNCH

*Cardamom sugar, lemon,
pomegranate, apple,
w. Bacardi Rum* 12.

STAGIONE DEL SIDRO

*Queen Charlotte Rum,
Calvados, Spiced Cider, Apple
Purée, Cardamom Bitters* 14.

MIELE E LIMONE

*Empress Gin, lemon
and honey* 15.

FICO FUMANTE

*Dewars, fig preserves, orange
bitters, Laphroaig mist* 15.

MARGARITA ERBOSA

*Lunazul Reposado, Yellow
Chartreuse, cane sugar
and lime* 12.

ALICE'S SOUR

*Elijah Craig, honey, lemon
w. a Pinot Noir
floater on top* 13.

AMARI

AMARO AVERNA	9	CARDAMARO	8
AMARO MONTENEGRO	12	CYNAR	8
APEROL	10	FERNET	7
CAPPELETTI (WHEN AVAILABLE)	9	ZUCCA	8
CAMPARI	8	AMARO OSCURA	11

“VOLO” DI AMARO.

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

GREAT FOR APERITIVO!

GLOSSARY

Stagione
Cioccolato
Fico
Posto

“season”
“chocolate”
“fig”
“Place i.e. bar or restaurant”

Amaro
Americano
Miele
Nero

“Bitter”
“Bitter Style”
“Honey”
“Black”

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 color the brown beautiful clear wine. In order to emphasize its amber tone, the addition of sugar browned on fire, 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.