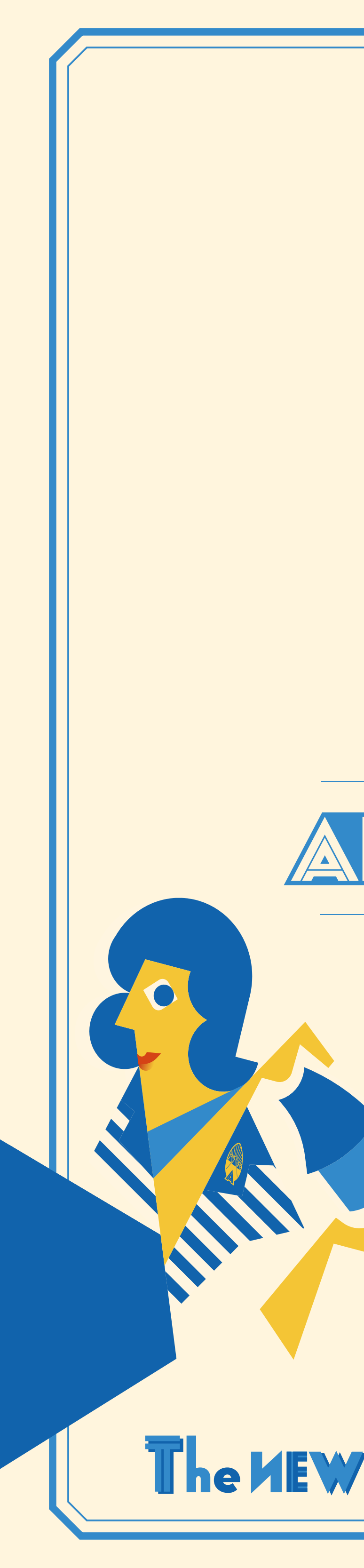
OUR COCKTAIL GUIDE

Amaretto
ADRIATICO
MADE ONLY IN ITALY



The NEW GeneRAtiOn AmAretto

ROASTED MULE

- 50ml
- Roasted Almonds
- Ginger Beer
- 30ml Lime Juice

Pour into your favourite highball glass
Add ice
Garnish with a sage leaf

PUGLIA COLADA

- 50ml **ADRIATICO** Bianco Crushed Almonds
- 100ml Pineapple Juice
- 30ml White Rum
- 30ml Lime Juice

ingredients vigorously
Pour over crushed ice in a highball glass
Garnish with a caramelised pineapple slice

ALMOND MARGARITA

- 50ml **ADRIATICO** Bianco Crushed Almonds
- 20ml Tequila
- 10ml Triple Sec
- 30ml Lime Juice

Shake the ingredients
Make a salt crust
Pour in a coupette

SMOKEY ALMOND

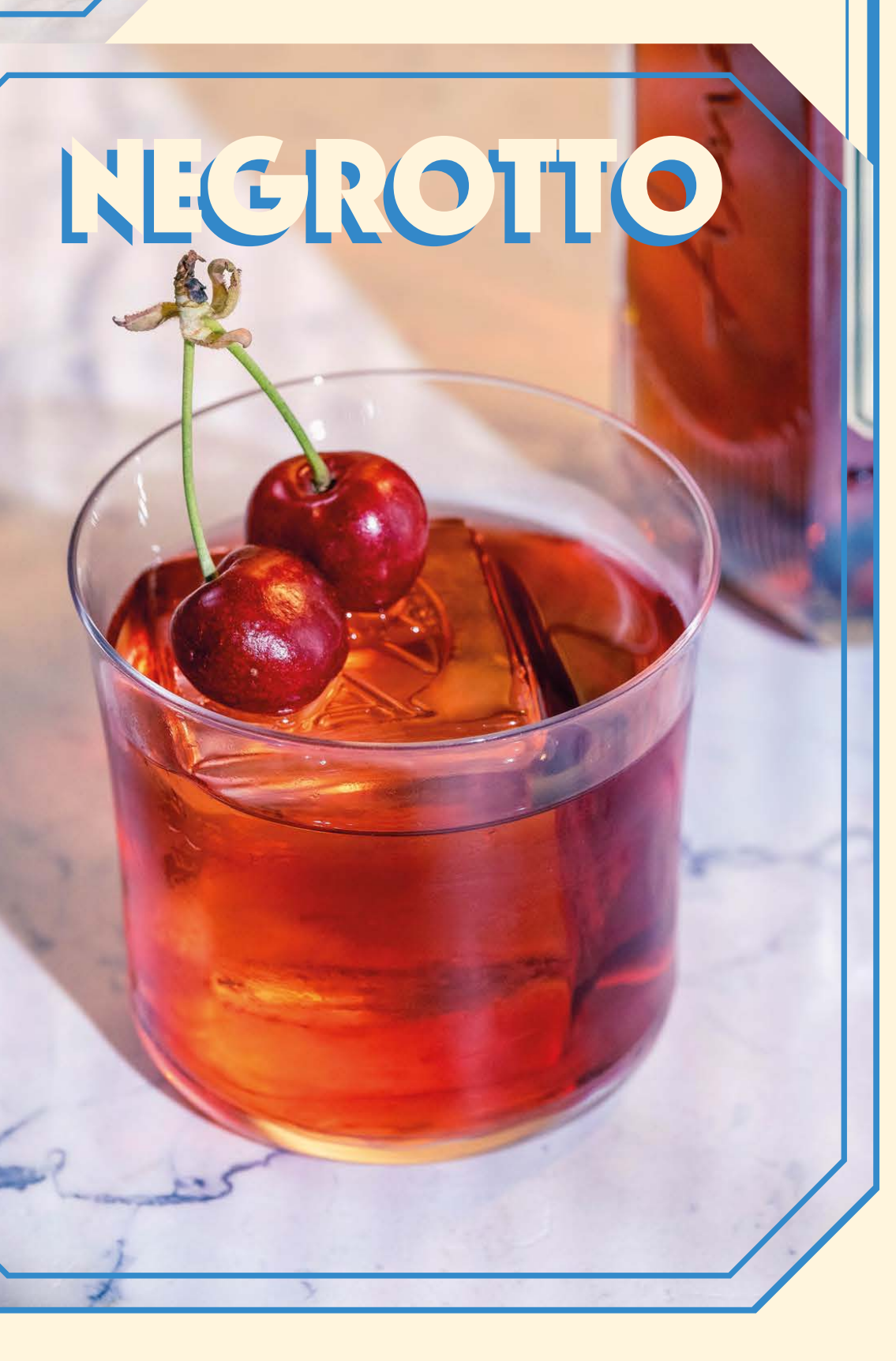
- 50ml **ADRIATICO** Bianco Crushed Almonds
- 20ml Mezcal
- 25ml Lime Juice
- 15ml Agave Syrup

Shake the ingredients
Strain and pour over ice in a whiskey glass
Serve with some fresh sage

ADRIATICO SOUR

- 50ml **ADRIATICO** Roasted Almonds
- 15ml Bourbon
- 30ml Lemon Juice
- 3 drops Magic Foamer
- 3 dashes of Angostura

Dry shake all the ingredients
Add ice and shake again
Strain and pour over a martini glass
Garnish with a lemon twist



NEGROTTO

- 1/3 **ADRIATICO** Roasted Almonds
- 1/3 Red Bitter
- 1/3 Gin

Pour the ingredients in a whiskey glass
Add ice and shake well
Garnish with a cherry

TARTE TATIN

- 50ml **ADRIATICO** Roasted Almonds
- 25ml Calvados

For the Almond Foam
- 50ml **ADRIATICO** Bianco Crushed Almonds
- 4 drops Magic Foamer
- 15ml Simple Syrup

Dry shake the ingredients to make a silky, smooth and delicious foam
Shake the ADRIATICO and Calvados and serve in a cold Nick&Norah
Add the foam on top with the help of a spoon

GODFATHER COFFEE

- 40ml **ADRIATICO** Roasted Almonds
- 30ml Irish Whiskey
- 10ml Coffee Liqueur

Shake the ingredients over ice in a whiskey glass and serve with an orange peel

PINK PANTHER

- 30ml **ADRIATICO** Bianco Crushed Almonds
- 30ml Red Bitter
- Fresh Strawberries

Shake ADRIATICO Bianco & red bitter
Serve over crushed ice
Garnish with fresh strawberries

BOOZY CAPPUCCINO

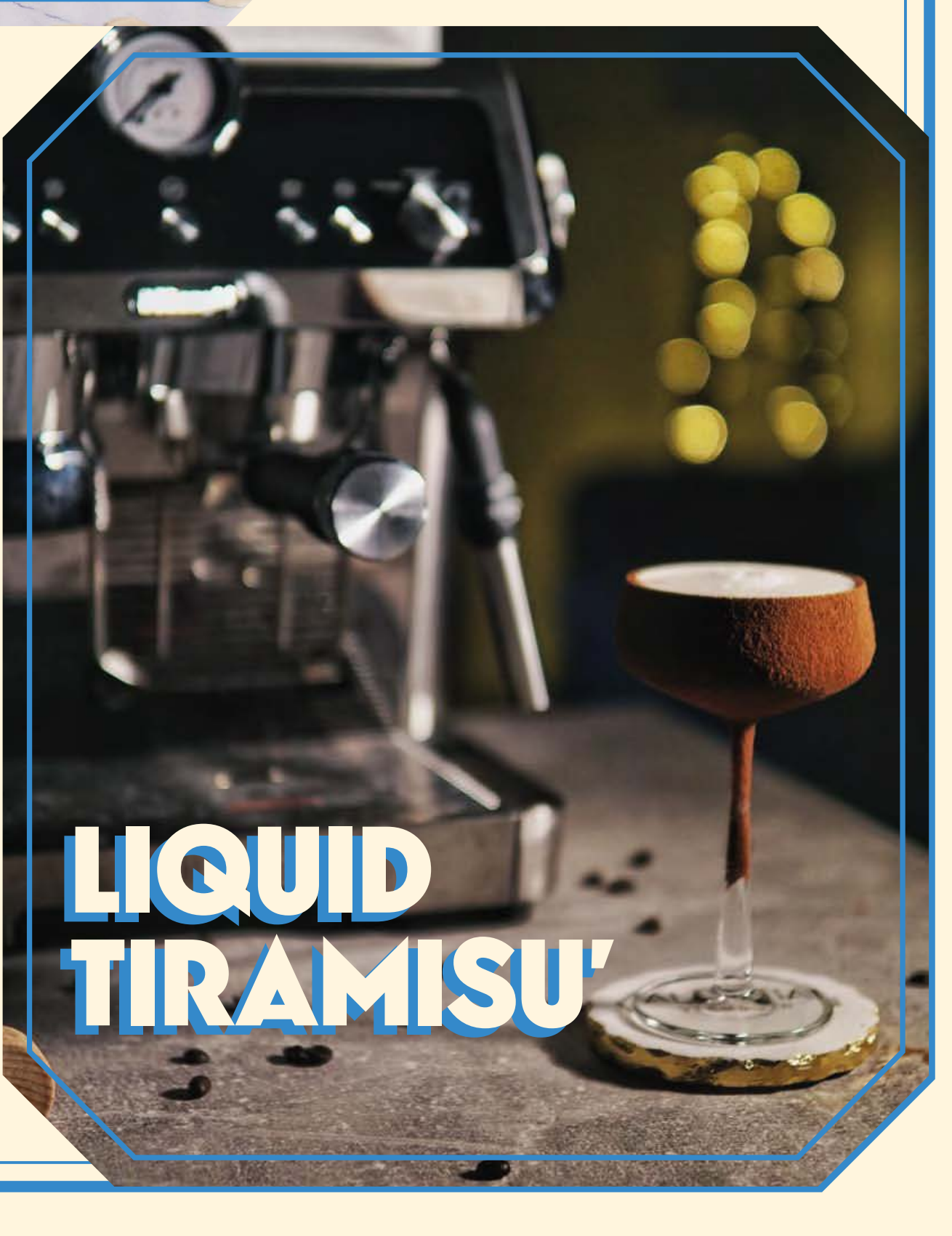
- 50ml **ADRIATICO** Bianco Crushed Almonds
- 100ml Fresh Coffee

Pour ingredients in a Cappuccino Mug,
shake and serve.
TIP: if you want to make your cappuccino extra boozy, add some ADRIATICO crushed foam on top.

AFFOGATO ADRIATICO

- Amaretto **ADRIATICO** Bianco Crushed Almonds
- 30ml Fresh Coffee
- Your favourite Ice Cream
- (preferably Vanilla)

Simply pour a good dose of ADRIATICO crushed over some ice cream balls.
TIP: If you want to make your affogato extra decadent sprinkle on top some crushed almonds.



LIQUID TIRAMISU'

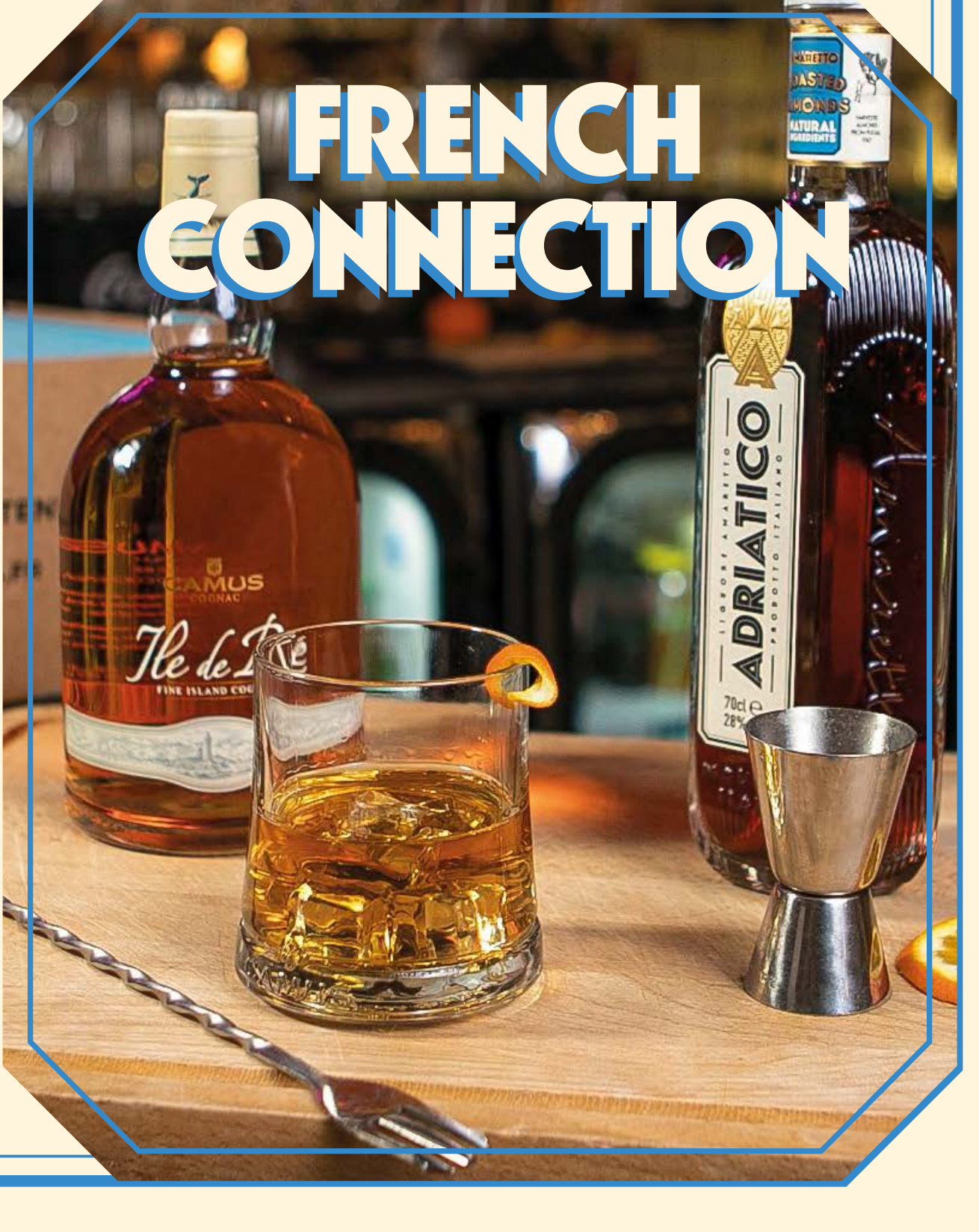
- 30 ml **ADRIATICO** Bianco Crushed Almonds
- 40 ml Vodka
- 50 ml Espresso Shot
- 20 ml Coffee Liqueur
- 10 ml White Chocolate Syrup

Pour ingredients into a glass
Add ice cubes
Stir well
Garnish with cocoa powder

ADRIATICO BIANCO SOUR

- 50ml **ADRIATICO** Bianco Crushed Almonds
- 25ml Lemon Juice
- 3 drops Magic Foamer

Add ingredients to a shaker and dry shake
Add ice cubes and shake again
Strain in a coupette and garnish with some matcha tea powder
TIP: To make your ADRIATICO bianco sour extra boozy, simply add 20 ml of Dry gin



FRENCH CONNECTION

- 30ml **ADRIATICO** Roasted Almonds
- 30ml Cognac

Pour ingredients in an old fashioned glass
Add ice and stir gently
Add more ice
Garnish with an orange peel

GAMBERO ROSSO

"Chissà che non sia l'inizio di una nuova leggenda della liquoristica che tra mito e realtà vada ad aggiungersi a quelle già create".

LE FIGARO

"Un amaretto nouvelle génération de toute boute".

WHISKY *Magazine*

"We almost forgot that original amaretto was made out of almonds. Here the reinterpretation is just shocking beautiful and the white almond version is even more incredible".

"That s★it will never sell!"

Sir David Gluckman, author of "That s*it will never sell" and creator of brands like Bailey's / Ciroc or Tanqueray about ADRIATICO: "No more sticky and heavy marzipan taste, these roasted almond definitely symbolize a new generation amaretto"

Difford's Guide
2020 QUALITY ★★★★★ CERTIFIED 2020
OUTSTANDING

CHECK OUR LINKS
amarettoadriatico.com
@amarettoadriatico
@adriatico_amaretto