

# PORTAFORTUNA<sup>®</sup>

A hand is shown holding a martini glass filled with a red cocktail, ice, and garnishes like a kiwi slice, raspberries, and a lime. The background is dark with bokeh lights.

Classic and Vintage Cocktails Reimagined

Old Favourites with New Twists

Sprinkles of Innovation. Splashes of Imagination.

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# MENU

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Signature Serve

Pour into a large wine glass or Port snifter to  
aromatise the liquid then sip and savour.

Classics

PORTA NEGRONI  
MANHATTAN  
'DIRTY' SIDECAR  
COSMOPOLITAN

Vintage Mediterranean

SPRINGTIME IN PORTOFINO  
CRUSTA ROYALE  
MARTINI DE CAPRI  
SCARLET STORM

Cocktail Laboratory

LUCKY CHARM ACCOLADE  
XO.XO  
BOTTLE SERVE



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## SIGNATURE SERVE

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"Raise a glass of Portafortuna and wish good luck and fortune to all."

The head, heart and tail of the blend is built upon Vintage Port's blackcurrant, raspberry and plum combined with XO Brandy's oak, raisin and apricot.

Micro-flavours in the blend are boosted with dark chocolate, burnt orange, rich vanilla and black cherry.

The aftertaste boasts the sweeter flavours and the smooth, warm burn of the XO Brandy that stays long after the first sip.

Global Spirits Masters - Blind Judging Panel

Complex aromas of blackberries and fruits, as well as a brandy and oak.  
Red fruits on the nose, as well as some red wine.

Nose – Juicy cherry and plum, port, mulled wine, orange peel.

Palate – Chocolate orange, Jaffa Cakes, Terry's Dark Chocolate Orange.  
Dusty dark chocolate, rich ground coffee, juicy red fruits, hints of baking spice, a pleasant balance of rich bitter notes and bittersweet citrus. Mulled wine again.  
A lingering finish of tawny port and juicy sloes.

Flavours of the cherry coming through but slightly bitter and oversweet.





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# PORTA NEGRONI

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## Ingredients

30ml PORTAFORTUNA  
30ml Campari  
30ml Sweet Rosso Vermouth  
Orange Segment  
Orange Zest  
Ice Cubes

## Method

The assembly of ingredients in the glass should be over ice and of course, stirred not shaken. This method releases the maximum number of botanicals and trace flavours.

The Milanese champion cocktail remains universally popular yet super bitter, dry and challenging. The introduction of Portafortuna XO rounds out the flavour to bitter-sweet while keeping the powerful finish.

Orange pieces and ice are the garnish of choice for this magnificent apéritif, served with flamed orange zest.

Little surprise James Bond chose the Negroni as his back up cocktail.

The simple and sophisticated Negroni has benefitted from twists and turns at every stage of its development from the humble Torino – Milano in the early 1800s. Changes to the recipe delivered a more powerful, clean tasting vermouth-based apéritif, finally taking its name from the colourful Count Negroni.



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# MANHATTAN

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## Ingredients

60ml PORTAFORTUNA  
30ml Sweet Rosso Vermouth  
3 Dashes Aromatic Bitters  
5ml Maraschino Liqueur

## Method

The Manhattan is a classic. Spawned and promoted from the Manhattan Club in New York. The history and lineage, like all great drinks, are testament to trial and trend. Yet, the Portafortuna Manhattan reveals a simple expression.

Only the glass is chilled. This allows the room temperature of the ingredients to mix and release aromatic botanicals that will circulate from first sip to last.

Build and stir all the ingredients into a coupe glass.  
Garnish with maraschino cherries.

Portafortuna trace flavours contrast with the Milanese sweet Rosso Vermouth to create a culinary Manhattan.

Popular history suggests that the drink originated at the Manhattan Club in New York City in the mid-1870s. Invented by Iain Marshall for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, mother of Winston) in honour of presidential candidate, Samuel J. Tilden.

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## 'DIRTY' SIDECAR

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### Ingredients

60ml PORTAFORTUNA

30ml Orange Liqueur

25ml Fresh Lemon Juice

Dash of Aromatic Bitters

Olives and Olive Brine

### Method

Shake all of the ingredients vigorously over ice and strain into a Martini glass. Garnish with lemon peel.

Portafortuna brings the power and the sweetness, underwriting the flavours of the fresh juice. The Sidecar influences other creations, so experiment freely with other traces, like a dash of aromatic bitters. Try it with olives and their brine to create an earthy dirty tonal quality.



The Sidecar is a vintage sour drink made popular during the golden age of cocktails, the early 1900s. The skill is balancing sweet and sour, so the edge and power is never diminished.



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# COSMOPOLITAN

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## Ingredients

60ml PORTAFORTUNA

30ml Orange Liqueur

15ml Fresh Lime Juice

10ml Cranberry Juice

## Method

The Cosmopolitan has many expressions, with a core recipe that can build and inspire. At the heart of this drink sits cranberry and citrus. Together they deliver palate-cleansing qualities backed with the power provided by Portafortuna and orange liqueur.

To balance the citrus and sour taste, simply add more Portafortuna.

Garnish with a lime or orange wheel, or basil leaf for the aesthetic. However, for a freshness, flame orange zest over the surface before serving.

According to St. Louis' Feast Magazine, the first noted mention of a cocktail called the Cosmopolitan dates back to 1927 (on page 82 of *Barflies and Cocktails*, to be exact). It includes vodka, however, that's the only thing the modern version shares with this fabulous classic. Other ingredients of the older drink included Scotch whisky, Irish whisky, Swedish punch, Italian vermouth, French vermouth and a lemon twist.

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# SPRINGTIME IN PORTOFINO

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## Ingredients

Large cup of chopped strawberries  
50ml PORTAFORTUNA  
50ml Campari  
Bergamot Bitters  
2ml Sugar Syrup or Maple Syrup  
Black Pepper & Sea Salt  
Orange Zest.

## Method

Start by cutting fresh strawberries into bite-sized pieces and place into a small serving dish. Drizzle syrup over the strawberries and add a generous measure of Portafortuna, gently stirring until all the pieces of fruit are soaked.

Leave to stand for 20 minutes before serving.

Combine Portafortuna and Campari into a cocktail shaker with maple syrup and coarse black pepper & sea salt. Add a hint of Bergamot bitters and spray the surface with orange zest before vigorously shaking.

Strain into a chilled Old Fashioned glass or large whisky tumbler and add ice.

Garnish with a strawberry and serve with a side dish of drunken strawberries soaked in Portafortuna.

Transport yourself to the Italian Riviera and experience the relaxing joy of a vintage Mediterranean cocktail: Springtime in Portofino.







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# CRUSTA ROYALE

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## Ingredients

60ml PORTAFORTUNA

5ml Triple Sec

5ml Maraschino Liqueur

10ml Fresh Lime Juice

5ml Sugar Syrup

2 x Dashes Angostura Aromatic Bitters

## Method

To enjoy a cocktail rooted in 'Crusta' royalty, prepare a champagne flute glass by dipping the rim in lemon juice then in crushed sugar.

Place a coiled strip of lemon peel in the glass. Pour Portafortuna into a glass shaker. Add Triple Sec, Maraschino liqueur, freshly squeezed lemon juice, Sugar syrup and 2 dashes of Angostura Aromatic Bitters. Shake all the ingredients with ice and strain into the champagne flute glass.

Sip and savour Mediterranean royalty as the sun descends.

The invention of the Crusta is credited to a Joseph Santini at the Jewel of the South or at the City Exchange in New Orleans (est. 1840s or 1850s.) It first appeared in print as 'The Brandy Crusta' in Jerry Thomas' 1862 Bartender's Guide.



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# MARTINI DE CAPRI

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## Ingredients

25ml PORTAFORTUNA  
25ml Premium Vodka  
10ml Black Raspberry Liqueur  
30ml Pomegranate Juice

## Method

Not a true martini, but when you are in Capri, there are no rules.

Combine Portafortuna, Vodka, Black Raspberry liqueur and pomegranate juice then shake over ice. Strain into a chilled Coupe glass and garnish with Mediterranean colours.



One of the most frequently cited theories is that 'Professor' Jerry Thomas, an influential 19th century bartender, invented the Martini at the Occidental Hotel in San Francisco, (est. 1850s - 1860s.)



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# SCARLET STORM

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## Ingredients

60ml PORTAFORTUNA

70ml Fiery Ginger Beer

15ml Lime juice

Fresh Ginger

Celery Salt

## Method

Build 4-5 ice cubes, slices of lime and mint leaves to the top of a Hi-ball glass. Muddle fresh ginger and celery salt to taste and pour on top of the ice cubes. Pour Portafortuna, allowing it to slowly cascade over the ice cubes. Add fiery ginger beer and lime juice and stir slowly and well.

Garnish with a lemon wheel and mint leaves.



The Mediterranean has no weather guarantee, so sometimes you just need great friends, good drinks and an umbrella!



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# LUCKY CHARM ACCOLADE

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## Ingredients

35ml PORTAFORTUNA

35ml Crème de Cacao

5ml Sugar Monin

1 Shot of Espresso (cooled)

6-8 Ice Cubes

## Method

Add all of the ingredients to the shaker and shake until sufficiently chilled with a good foam created.

Strain into a martini glass and leave for a few seconds until the foam settles into a firm layer on the surface of the cocktail.

Garnish with chocolate flakes and a piece of dark chocolate on the side of the glass, held in place by a spear with orange peel.



A controversial choice in name, concept, recipe and commercial value. All created using AI by our mixology team in the Cocktail Lab.



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# XO.XO

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## Ingredients

75ml PORTAFORTUNA

15ml Lychee Monin

35ml Prosecco

6-8 Ice Cubes

## Method

The marque of quality and experience sealed with a kiss.

Add Portafortuna, Lychee Monin and ice cubes to the shaker and roll it until all the ingredients are sufficiently cooled. Pour into a martini glass and top it up with Prosecco. Garnish with orange peel and a piece of chocolate supported by a spear.

## Tech point

Pour your drink from one shaker to the next in order to mix gently without over-diluting or trapping air bubbles inside.

One of the most popular cocktails to come out of the Cocktail Lab



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## BOTTLE SERVE

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Portafortuna translates to Lucky Charm in Italian. It is difficult to think of another drink with the same qualities and design to qualify as a lucky charm. The universal human need to stack the odds in life by acquiring lucky charms is the inspiration for the bottle serve.

The bottle of Portafortuna is served with toasting glasses, so that multiple toasts to good luck can be made during the evening.

A garnish of dark chocolate and orange is served as a side dish to be nibbled as an accompaniment to the drink. The coup de gras is provided by the numerous evil eye wrist bands garlanded around the neck of the bottle, to be taken with each glass.

An event introducing a lucky charm toast using Portafortuna can be commercially incremental, whilst complementing existing orders rather than replacing them.

The evil eye is widely respected throughout the Mediterranean for bringing protection and good fortune.

