

50 INTERNAZIONALI

ADONIS:

2/3 DRY SHERRY
1/3 VERMOUTH ROSSO
1 GOCCIA ORANGE BITTER
(MIXING GLASS)

ALASKA:

3/4 GIN
1/4 CHATREUSE GIALLA
(SHAKER)

ANGEL FACE:

1/3 GIN
1/3 APRICOT BRANDY
1/3 CALVADOS

BAMBOLO:

1/2 SHERRY DRY
1/2 VERMOUTH DRY
1 GOCCIA ORANGE BITTER
(MIXING GLASS)

BETWEEN THE SHEETS:

1/3 RHUM BIANCO
1/3 COINTREAU
1/3 BRANDY
2 GOCCE LIMONE
(SHAKER)

BLOODY MARY:

40 GR. WODKA 50"
2 GOCCE WORCHESTER
2 GOCCE TABASCO
SALE
60 GR. SUCCO POMODORO NEL
THUMBLER
GHIACCIO+GAMBO SEDANO

AFFINITY:

1/2 SCOTCH WISKY
1/4 VERMOUTH ROSSO
1/4 VERMOUTH DRY
2 GOCCE ANGOSTURA
(MIXING GLASS)

ALEXANDER:

1/3 COGNAC
1/4 CHATREUSE GIALLA
(SHAKER)
[NOCE MOSCATA]

BACARDI:

2/3 RHUM BIANCO
1/3 LIMONE
2 GOCCE GRANATINA
(SHAKER)

BENTLEY:

1/2 CALVADOS
1/2 DUBONNET
(SHAKER)

BLOCK AND FALL:

1/3 COGNAC
1/3 COINTREAU
1/6 CALVADOS
1/6 PERNOD
(SHAKER)

BOBBY BURNS:

1/2 SCOTCH WISKY
1/2 VERMOUTH ROSSO
3 GOCCE BENEDITCTINE
(MIXING GLASS)

50 INTERNAZIONALI

BOMBAY:

½ BRANDY
¼ VERMOUTH DRY
¼ VERMOUTH ROSSO
1 GOCCIA PERNOD
1 GOCCIA CURACAO
(SHAKER)

BROOKLYN:

2/3 RYE WHISKEY
1/3 VERMOUTH ROSSO
1 GOCCIA MARASCHINO
1 GOCCIA AMER PICON
(MIXING GLASS)

CASINO:

¾ GIN
1/12 MARASCHINO
1/12 ORANGE BITTER
1/12 LIMONE
(SHAKER + CILIEGIA)

CLOVER CLUB:

2/3 GIN
1/3 GRANATINA
LIMONE
½ BIANCO D'UOVO
(SHAKER)

DAIQUIRI:

¾ RHUM BIANCO
¼ LIMONE
3 GOCCE ZUCCHERO
(SHAKER)

DIKI-DIKI:

2/3 CALVADOS
1/6 PUNCH SVEDESE
1/6 SUCCO POMPELMO
(SHAKER)

BRONX:

1/3 GIN
1/3 SUCCO ARANCIO
1/6 VERMOUTH DRY
1/6 VERMOUTH ROSSO
(SHAKER)

CARUSO:

1/3 GIN
1/3 VERMOUTH DRY
1/3 MENTA VERDE
(SHAKER)

CLARIDGE:

1/3 GIN
1/3 VERMOUTH DRY
1/6 APRICOT BRANDY
1/6 COINTREAU
(MIXING GLASS)

CZARING:

1/2 VODKA
¼ VERMOUTH DRY
¼ APRICOT BRANDY
1 GOCCIA ANGOSTURA
(MIXING GLASS)

DERBY:

50 GR. GIN
2 GOCCE PEACH BITTER
2 GERMOGLI DI MENTA
(SHAKER)

DUCHESS:

1/3 VERMOUTH ROSSO
1/3 VERMOUTH DRY
1/3 ASSENZIO
(MIXING GLASS)

50 INTERNAZIONALI

EAST-INDIA:

¾ BRANDY
1/8 CURACAO
1/8 SUCCO ARANCIA
(SHAKER+ CILIEGIA)

GIN AND IT:

½ GIN
½ VERMOUTH ROSSO DIRETTAMENTE IN
COPPETTA GHIACCIATA

GRASSHOPPER:

1/3 MENTA VERDE
1/3 CREMA CACAO
1/3 PANNA

MARTINI COCKTAIL:

MARTINI DRY, MISCELARE E GETTARE 40
GR. GIN
(MIXING GLASS)
BUCCIA LIMONE
COPPETTA

MARY PICKFORD:

½ RHUM BIANCO
½ SUCCO ANANAS
GOCCE GRANATINA
GOCCE MARASCHINO
(SHAKER)
COPPA GRANDE

MONKEY GLAND:

3/5 GIN
2/5 SUCCO ARANCIO
2 GOCCE ASSENZIO
(SHAKER)

OLD FASHIONED:

1 ZOLLETTA ZUCCHERO IMBEVUTA CON 2
GOCCE DI ANGOSTURA
½ FETTA ARANCIO
½ FETTA LIMONE
2 CILIEGE AL MARASCHINO

GIBSON:

5/6 GIN
1/6 VERMOUTH DRY
(MIXING GLASS + CIPOLLINA)

GRANDE SLAM:

½ PUNCH SVEDESE
¼ VERMOUTH ROSSO
¼ VERMOUTH DRY
(SHAKER)

MANHATTAN:

2/3 CANADIAN WHISKEY
1/3 VERMOUTH ROSSO
1 GOCCIA ANGOSTURA
(MIXING GLASS + CILIEGINA)

MARTINI SWEET:

2/3 GIN
1/3 MARTINI ROSSO
(MIXING GLASS)
COPPETTA

MIKADO:

40 GR. BRANDY
2 GOCCE ANGOSTURA
2 GOCCE CREMA NOYAU
2 GOCCE ORZATA
2 GOCCE CURACAO
(SHAKER)

NEGRONI:

1/3 VERMOUTH ROSSO
1/3 BITTER CAMPARI
1/3 GIN
½ FETTA ARANCIO NEL ½ THUMBLER

OLD PAL:

1/3 RYE WHISKEY
1/3 VERMOUTH DRY
1/3 BITTER CAMPARI
(MIXING GLASS)
COPPETTA

50 INTERNAZIONALI

ORANGE BLOSSOM:

½ GIN
½ SUCCO ARANCIA
(SHAKER)
COPPA

PLANTERS:

½ RHUM
½ SUCCO ARANCIO
GOCCE LIMONE
(SHAKER)
COPPA GRANDE

PRINCETON:

2/3 GIN
1/3 PORTO ROSSO
2 GOCCE ORANGE BITTER
(MIXING GLASS)
COPPETTA

ROSE:

2/3 VERMOUTH DRY
1/3 KIRSCH
1 GOCCIA FRAGOLA
(MIXING GLASS)
COPPETTA

STINGER:

2/3 BRANDY
1/3 CREMA DI MENTA BIANCA
(SHAKER)
COPPETTA

ZA-ZA:

½ DUBONNET
½ GIN
2 GOCCE ANGOSTURA
(SHAKER)
COPPETTA

ORIENTAL:

½ RYE WHISKEY
¼ VERMOUTH ROSSO
¼ CURACAO BIANCO
2 SPRUZZI LIMONE
(SHAKER)
COPPA GRANDE

PARISIAN:

2/5 GIN
2/5 VERMOUTH DRY
1/5 CREME DE CASSIS
(MIXING GLASS)
COPPA GRANDE

ROB ROY:

½ SCOTCH WHISKY
½ VERMOUTH ROSSO
2 GOCCE ANGOSTURA
(MIXING GLASS)
COPPETTA

SIDECAR:

½ BRANDY
¼ COINTREAU
¼ LIMONE
(SHAKER)
COPPA GRANDE + CILIEGIA
TRANCIO ARANCIO

WHITE LADY:

½ GIN
¼ COINTREAU
¼ LIMONE
(SHAKER)
COPPA GRANDE+ CILIEGIA+TRANCIO
ARANCIO