





Art of Aperitivo

A Cocktail Collection

Presented by:

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wines and spirits for the discerning drinker



Aperitivo Cocktails

French Connection

2oz Lacuesta Vermut Blanco
2.5oz Cremant de Limoux (white or rose)
Glassware: wine
Build in a wine glass over ice.
One quick stir. Fat orange peel



Vesper

1oz Mancino Vermouth Bianco
1.5oz Vodka
1oz London Dry Gin
Glassware: presidente / coupe
Method: Shake with ice and strain. Lemont twist



Great Mistakes (sbagliato)

1.5oz Mancino Vermouth Rosso
1oz Rinomato Aperitivo
1oz Prosecco or Cava
Glassware: presidente / coupe
Stir Mancino and Rinomato over ice. Pour into coupe and top with prosecco



Better Spritzer

2oz Mancino Vermouth Bianco
1/2 oz Rinomato Aperitivo
2oz dry sparkling wine
1oz San pelegriano
Build in wine glass on ice.
Grapefruit wheel + lemon peel



Rino Quina

1oz Mancino Chinato or Rosso
1oz Rinomato Aperitivo
2oz Tonic Water
Glassware: rock-gobbler
Build in a high-ball glass over ice.
Grapefruit peel



Vintage Negroni

2oz Mancino Vermouth Rosso
1oz Rinomato Aperitivo
1oz London Dry gin
Glassware: low-ball / tumbler
Stir in mixing glass and serve in a rocks glass. Lemon peel or wedge



Rossetto

2oz Rinomato Aperitivo
Top up with quality Ginger Ale
Glassware: rock-gobbler
Build over ice. Gentle single stir.
Fat lemon peel



Garden of Eden

2oz Lacuesta Vermut Rojo
3oz quality tonic
Glassware: high-ball
Stuff glass with ice Grapefruit wheel + rosemary sprig. Mix and stir



Aperitivo Cocktails

Barca Connection

3oz Yzaguirre Vermouth Rojo
Splash of sparkling water
Glassware: low-ball / tumbler
Olives + orange wedge Build in a glass on ice



All the Cool Kids

1oz Rinomato
2oz Mancino Rosso
Top with sparkling water
Glassware: high-ball
Build in glass. Lemon peel



Hi-Ballin'

2oz Mancino Vermouth Bianco
2oz East Imperial Yuzu Tonic
Glassware: high-ball
Build in glass on ice.
Grapefruit peel



Agitato

2.5oz Rinomato Aperitivo
1/2oz gin
2 dashes rhubarb bitters
Glassware: presidente / coupe
Shake with ice and double strain. Orange peel, oil only



Han Solo

2oz Rinomato
2.5oz East Imperial Grapefruit Tonic
Glassware: rock-gobbler
Build in glass on ice
Grapefruit peel



Blonde Negroni

1oz St Raphael Quinquina Dore
1.5oz Mancino Vermouth Bianco
1oz Gin
Glass: low-ball / tumbler
Stir over ice in mixing glass.
Strain. Lemon wedge



A la Française

2.5oz st Raphael Quinquina Rouge
2.5oz Tonic
Glassware: wine
Build in glass. Grapefruit peel



Tutti Frutti

2oz Rinomato Aperitivo
1.5oz Mancino Bianco
Top with sparkling water
Glassware: high-ball
Build in glass. Fresh berries and grapefruit wheel



New Classics

Revolution not Televised

3oz Lacuesta Vermut Rojo Dash
Rinomato Aperitivo Dash
Angostura bitters
Dash gin or bourbon
Glassware: wine
Build in glass. Olives + thin
orange wheel or wedge



21st Century

1.5oz Rye Whiskey
1oz Mancino Vermouth Bianco
1/4oz white creme de cacao
3/4oz Fresh lemon juice
Glassware: presidente / coupe
Stir over ice and strain into glass.
Lemon twist.



Rosita

1.5oz Tequila
1/2oz Yzaguirre Dry Vermouth
1/2oz Lacuesta Vermut Rojo
1oz Rinomato Aperitivo
Glassware: tumbler or coupe Stir
over ice and strain. Serve up or on
rocks. Lemon peel



Oaxaca Negroni

1.5oz Lacuesta Reserva
1oz Rinomato Aperitivo
1oz Mezcal
Glassware: tumbler or coupe
Stir over ice and strain. Serve up
or on rocks. Lemon peel



Vieux, Vieux Carré

1oz Mancino Vermouth Rosso
3/4 Rye Whiskey
3/4 Cognac
2 dash Peychaud's bitters
2 dashes Angostura bitters
Stir over ice and strain. Cherry



Hankiest of Pankies

2oz Mancino Vermouth Rosso
1.5oz gin
2 dashes Fernet Branca
Glassware: presidente / coupe
Stir over ice and strain.
Orange twist



Alternative Facts

1.5oz Islay or peated Scotch 1.5oz
St Raphael Quinquina Doré
Glass: presidente / coupe
Stir over ice and double strain.
Oil only from lemon peel



Improved Bamboo

1.5oz Manzanilla La Gitana En
Rama Sherry
1.5oz Mancino Vermouth Bianco
Glass: presidente / coupe
Stir over ice and strain. Oil from
orange peel



Contemporary Cocktails

A Very Brooklyn Mancino

2oz Rye Whiskey
 1oz Mancino Vermouth Secco
 2/3oz Cynar
 1/3oz Maraschino
 Orange & Mandarin Bitters
 Glassware: presidente / coupe
 Shake over ice. Lemon Twist



Vermouth Mule

2oz Mancino Vermouth Secco
 2/3oz ginger stone wine
 1/3oz cinnamon syrup
 1oz Grapefruit juice
 Top up with ginger beer
 Glassware: mule cup / low-ball
 Build in glass. Sliced ginger and grapefruit peel



Chinato Nail

1oz Mancino Vermouth Chinato
 2oz Blended Japanese whisky
 2/3oz Drambuie liqueur
 Glassware: rock gobbler / tumbler
 Stir over ice and strain into chilled glass
 over an ice chunk. Grapefruit twist



Mancino Rickey

2oz Mancino Vermouth Bianco
 1oz Crème de cacao white
 1oz Grapefruit Soda
 Glassware: white wine glass
 Build in glass. Top up with
 grapefruit soda. 2 shiso leaves



Grand Milano-Torino

2oz Mancino Vermouth Rosso
 1oz Campari Bitter
 Rubharb bitters
 Earl grey tea beer foam (white beer
 + early grey tea) OR egg-white
 Glassware: presidente / coupe
 Shake over ice. Dash bitters on foam



Sweet Vermouth Cobbler

2oz Mancino Vermouth Rosso
 3/4oz Rum
 3/4oz Cherry Herring
 1 drop of Sambuca
 Lime-lemon-orange
 Glassware: presidente / coupe
 Muddle mix berries and shake.
 Garnish with citrus



Chinotto Aperitivo

2oz Mancino Vermouth Chinato
 1oz Old Tom gin
 2/3oz lemon juice
 1/3oz honey syrup (1:1)
 Sparkling water
 Glassware: high-ball
 Shake all ingredients. Double strain and
 top up with sparkling water. Lemon twist



Improved Pisco Sour

1.75oz Pisco
 1oz Mancino Vermouth Bianco
 1oz vanilla syrup
 1oz lemon & lime juice
 Glassware: presidente / coupe
 Shake over ice. Edible micro-flower

