



### ▶ ETNA CORRETTO

- 1 part Añejo Rum
- 1 part Sweet Vermouth
- 1/2 part Amaro dell'Etna
- 1/2 part Allen's Cold Brew

*Stir with ice. Strain over a large cube in a rocks glass. Garnish with an orange peel.*



### ▶ PARIS IN ETNA

- 2 parts Naud VSOP Cognac
- 3/4 part Amaro dell'Etna
- 1/4 part Nocino
- Dash Angostura Bitters

*Pour over ice & stir to combine. Strain over large ice cube in a rocks glass & garnish with an orange peel.*



### ▶ BITTER ORCHARD

- 1.5 parts Naud VS Cognac
- 3/4 part Amaro dell'Etna
- 1/4 part Peach liqueur
- 1 part Fresh Lemon juice
- 1/4 part Allspice dram

*Combine ingredients over ice & shake vigorously. Fine strain & serve up in a chilled cocktail coupe garnished with a lemon peel.*



### ▶ AMARO HIGHBALL

- 2 parts Amaro dell'Etna
- 3/4 part Fresh Lemon Juice
- 3/4 part Demerara syrup
- 3 Fresh basil leaves

*Combine in a mixing glass, add ice & shake. Strain over ice in a highball, top with Soda & garnish with a basil leaf & lemon wheel.*



### ▶ SICILIAN 2:1

- 2 parts Carpano Antica Vermouth
- 1/2 part Rye whiskey
- 1/2 part Amaro dell'Etna
- 1 dash Angostura bitters
- 2 dashes Regan's Orange Bitters
- 1 pinch of sea salt

*Combine in a mixing glass, add ice, stir, & strain into a chilled lowball, garnish with an orange twist.*

