



BESPOKE DISTILLERY
spirit club

PISTACHIO CREAM LIQUEUR



DISTILLER/MIXOLOGIST

Flavio Esposito
Vincenzo Russo

REGION/SUBREGION

Campania/Amalfi

"What happens when innovative mixologist, Flavio Esposito and master distiller, Vincenzo Russo combine their mastery? A creative mixology studio is formed! Bespoke Distillery, located on Italy's famous Amalfi Coast, and sourcing only the finest local ingredients, inspires you to mix fragrance and taste—to pique your imagination and fill your senses."

QUALITY/CERTIFICATION

THINK GREEN



NATURAL INGREDIENTS

Pistachio liqueur and cream from Trentino

PISTACHIO MARTINI

- 1.5 ounces **Pistachio Cream Liqueur**
- 1 ounce vodka
- .5 ounce **D'AMALFI Limoncello**
- Ice
- 3 Mint leaves, minced
- 1T finely chopped pistachios

Run a bit of lemon juice around the rim of a martini glass. Dip the edge of the glass into the nuts and herbs to create the garnish. Add remaining ingredients to a cocktail shaker. Shake, strain, and enjoy!

PISTACHIO GRASSHOPPER

- 3 parts Grasshopper Batch*
- 2 parts **Pistachio Cream Liqueur**
- * Grasshopper Batch
 - 1 oz Brandy
 - 1 oz Crème de Cacao Liqueur
 - 1 oz Crème de Menthe Liqueur

Build in a tulip glass, add a scoop of crushed ice, and swizzle. Strain into a tulip beer glass filled with crushed ice. Garnish with a mint bouquet and shaved pistachios.

