



D'AMALFI LIMONCELLO

LIQUEUR

"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."







NATURAL INGREDIENTS

Lemon liquour from the Amalfi Coast

LIMONCELLO MARTINI

- 1 ounce D'AMALFI Limoncello
- 1.5 ounces vodka
- 3/4 ounces lemon juice
- 1/2 sprig rosemary
- 1/4 1/2 oz simple syrup

Fill a tall glass with ice. Add the Limoncello and gin. Top with the club soda and stir.

Garnish and enjoy!



DISTILLER/MIXOLOGIST Flavio Esposito Vincenzo Russo

REGION/SUBREGION Campania/Amalfi

LIMONCELLO GIN COCKTAIL WITH FRESH THYME

- 1 ounce D'AMALFI Limoncello
- 2 ounce infused AQVA DI GIN
- .5 ounce fresh lime juice
- Splash of bubble water (optional)
- Lime and fresh thyme garnish

Gently muddle thyme in cocktail shaker.

Add Limoncello, gin, lime juice and a splash of bubble water. Strain into a glass full of

ice and garnish with lemon or lime wheels

and 2 sprigs of fresh thyme.

