

CAIPINEGRO

Amaro Montenegro
8 lime slices
1 teaspoon sugar
Crushed ice

Crush the lime slices in a glass with the sugar. Cover with crushed ice, fill with Amaro Montenegro and serve.



REFLECTION

3/4 Blood Red Orange slices
8/10 Montenegro
2/10 Passion Fruit Liquer

Crush the orange slices in a boston mixing glass, add ice, Montenegro and passion fruit liquer. Filter and pour in the tumbler with ice. Serve with orange and lime slices, exotic fruit, maraschino cherry and half a passion fruit.



AMARO MONTENEGRO & Ginger Ale

1/3 Amaro Montenegro
2/3 Ginger Ale
Ice cubes

Pour Amaro Montenegro and Ginger Ale in a tumbler glass over ice cubes. Serve with an orange slice and a lemon peel.



MONTEMOJITO

1/3 Amaro Montenegro
1/3 lime juice (squeezed from lime)
1/3 tonic water
4 mint leaves
1 teaspoon sugar
Crushed Ice

Place the mint leaves into a cocktail glass, squeeze about 2 ounces of juice from a cut lime into the glass and add the sugar. Then, gently mash the ingredients together with a spoon. Add crushed ice and Amaro Montenegro then stir. Top off with club soda. Serve with fruit decoration.



Cocktail menù



AMARO MONTENEGRO



AMARO
MONTENEGRO

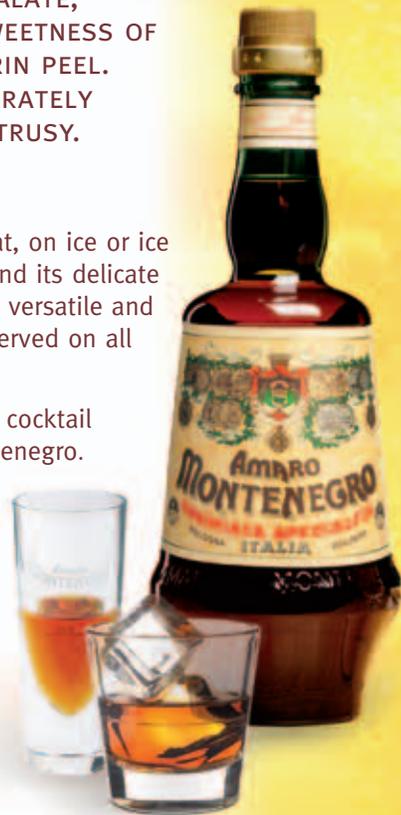
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Drink Responsibly

IT WAS 1885 AND THE STORY GOES THAT ONLY AFTER INTERMINABLE SLEEPLESS NIGHTS WAS STANISLAO COBIANCHI ABLE TO PRODUCE THE MOST EMINENT OF HERBAL LIQUEURS, AMARO MONTENEGRO. IN OVER 100 YEARS OF HISTORY, AMARO MONTENEGRO HAS SEEN ITS SUCCESS CONSTANTLY INCREASE OVER THE YEARS AND IT HAS BECOME, NOT ONLY THE MOST RENOWNED, TOP-SELLING BRAND OF AMARO IN ITALY, BUT ALSO ONE OF THE MOST FAMOUS SYMBOL OF ITALIAN LIQUEUR TRADITION AND CULTURE. AN UNALTERED TRADITION EVEN IN THE BOTTLE THAT HAS BEEN DISTINGUISHING AMARO MONTENEGRO ALONG THE YEARS, WITH ITS SINUOUS AND INNOVATIVE SHAPES, PRESERVING CAREFULLY ITS CHARACTER AND TASTE. PALATE ENTRY IS SWEET AT FIRST THEN IT QUICKLY TURNS MILDLY BITTER AND BOTANICAL; BY MIDPALATE, THERE'S A SLIGHT SWEETNESS OF TANGERINE - MANDARIN PEEL. AFTERTASTE IS MODERATELY BITTERSWEET AND CITRUSY.

Perfect when served neat, on ice or ice cream. Its clear colour and its delicate density make it a highly versatile and modern product to be served on all occasions.

Here are some excellent cocktail ideas using Amaro Montenegro.



STAR NIGHT

- 3/10 Lime Juice
- 3/10 Coffee Liqueur
- 4/10 Montenegro
- 3/4 Anisette

Add ice in a mixing glass and pour anisette mixing and filtering in the tumbler with ice. Serve in a small bowl with exotic fruit, mint leaves, chocolate mousse and anisette.



HARMONY RED

- 3/10 Lime Juice
- 4/10 Montenegro
- 1 bag Red fruit tea
- 3/10 Cranberry Juice

Pour lime juice in a glass full of ice and let the VR flow slowly on the red fruit tea bag. Finish with cranberry juice and serve with mixed berries.



DEEP

- 9/10 Vecchia Romagna
- 1/10 -Montenegro (vaporized)

Add ice in mixing glass and spray it with vaporized Montenegro. Add Vecchia Romagna and filter in cocktail glass. Serve with chocolate covered almond pastry.



AND THEN...

- 4/10 Lime
- 3/10 Montenegro
- 3/10 Crème de cassis
- 1 Lollipop

Pour ice and other ingredients in mixing glass. Serve with lollipop, red currant and alkikinger.

