

SALUTE!



GALLIANO.COM  
*Please enjoy Galliano responsibly.*

📷 @DrinkGalliano





*For a proper Italian aperitif, enjoy your cocktail alongside small bites:*

- Italian green and black olives
- Potato chips
- Caprese salad with tomatoes, basil and mozzarella
- Charcuterie: salami, soppressata, prosciutto, mortadella, bresaola
- Cheese: parmigiano, grana padano, gorgonzola, taleggio, mozzarella
- Grilled vegetables like eggplant and zucchini





# GALLIANO L'APERITIVO

*Leave it to the Italians to create an occasion of the "warm up" drinks.*

Aperitivo is a simple concept of meeting up with friends for some bites and drinks before dinner.

*Bittersweet Italian liqueurs (Amari) are an essential part of Aperitivo, perfect thirst quenchers stimulating appetite. Host your perfect aperitivo occasion with these simple recipes.*





## SUNDAY SPRITZ

1 part Galliano L'Aperitivo  
1 part Grapefruit Juice  
3 parts Sparkling Wine



## RED LIGHT NEGRONI

1 Part Bols Genever  
1 Part Galliano L'Aperitivo  
1 Part Sweet Vermouth

**Garnish:** Orange Twist





## **GALLIANO FRIZZANTE**

SPARKLING • FRESH • BITTERSWEET

*Originated in Venice, this summer cocktail is full of taste enhanced by the aromatic notes of sparkling wine.*

1 Part Galliano L'Aperitivo  
3 Parts Sparkling Wine

**Garnish:** Orange Wheel



## AMERICANO

LIGHT • CITRUS • BITTERSWEET

*One of the best way to enjoy Galliano is in this low-alcohol Milanese aperitivo cocktail. Said to be named due to its popularity among American expats in Italy during Prohibition.*

1 Part Galliano L'Aperitivo  
1 Part Sweet Vermouth  
1 Part Soda Water

**Garnish:** Orange Wedge

*Tip: replace soda water with prosecco for a Negroni Sbagliato.*

