

Ever since 1896 Galliano Liqueur has been crafted in Piedmont region of Italy. Famous for its truffles, hearty pastas, fresh Alpine air and a multitude of herbs and spices that grow around our distillery at the foothills of the Italian Alps. Those Mediterranean herbs (a list of 30, to be specific) are what makes Galliano unique and quintessentially Italian. So enjoy your Galliano moment!

SALUTE!



SPIRITO ITALIANO

GALLIANO.COM
Please enjoy Galliano responsibly.

 @GallianoCocktails

== GALLIANO L'AUTENTICO == **COCKTAIL** GUIDE



BOTANICAL • RICH • COMPLEX



GALLIANO MIMOSA

1 oz Galliano L'Autentico
1 oz Fresh Orange Juice
Top up with Prosecco



GALLIANO SOUR

2 oz Galliano L'Autentico
1 oz Fresh lemon juice
¼ oz Simple syrup
Dash of Angostura bitters



ITALIAN COFFEE

1 oz Galliano L'Autentico
3 oz Hot coffee
Topped with whipped cream