

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  
1/4 oz Simple syrup  
Dash of Angostura bitters



## ITALIAN COFFEE

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