

Ciao Bella!

With Vespas being all the rage in the city, and Vespa parties in popularity right now, I thought we would talk about Italian Spirits and a few Italian cocktails this week.

Italian liqueurs are famous for their smooth finish and exceptional flavour which is what makes them great for after diner drinks and fantastic for cooking or simply over ice cream.

Amaretto is an almond liqueur made very popular by DiSaronno the legendary square bottle has a very unique flavouring with hints of cherry and an exceptional finish.

Frangelico is a hazelnut liqueur commonly confused for amaretto. Frangelico the liqueur was said to have been first made by a monk and named Frangelico who created the spirit using wild hazelnuts, spices and infusing local flowers into the mixture.

Limoncello, which is commonly made by using lemons, sugar and water, is another favorite for deserts and drinks alike. Many people actually product their liqueur at home by letting the sliced lemons sit in water and by adding sugar and sometimes other ingredients as well to create a family recipe!

Grappa is perhaps the most unique Italian spirits which is made from the left over mash from wine production that is distilled and sometimes aged. It has a very strong flavour and even stronger nose! Definitely an acquired taste!

Here are a few of my favorite Italian cocktails:

Dark Sky

½ oz. Amaretto

½ oz. Frangelico

½ oz. Cognac

Served on ice in a rock glass

Lemonhead

1 oz. Limoncello

tsp. lime juice

3 oz. Pink Lemonade

Build in a Collins glass

Garnish with a blood orange slice

Sunny Day

1 oz. Limoncello

1 oz. Grappa

Layer the Grappa on top of the Lemoncello in a cognac glass and serve with 1 ice cube