

Mixology

The New Golden Age of Cocktail Making
2019



Luigi Bormioli
ITALY

A detailed photograph of a bar setup. In the foreground, a wooden bar counter holds several items: a tall bottle of amber liquid with a 'AUSTRALIAN' label, a smaller bottle of yellow liquid, a square glass filled with ice, a silver jigger, and a large glass of red liquid. In the background, a wooden shelf holds more glassware, including tumblers and wine glasses. The lighting is warm and focused on the bar items.

Mixology

BARWARE & COCKTAIL MAKING EQUIPMENT

DASH BOTTLES
BITTER BOTTLES
MIXING GLASS
DECANTERS

COCKTAIL GLASS

MARTINI
COCKTAIL

TUMBLERS & SHOTS

D.O.F.
HI-BALL
SHOTS

● Dash Bottles



H 10635
DASH BOTTLE ELIXIR N°2
10 cl – 3 ½ oz
h 14.2 cm – 5 5/8"
Ø 5.2 cm – 2"
12273/01 • CT24
12273/02 • B6/24



H 10634
DASH BOTTLE ELIXIR N°1
10 cl – 3 ½ oz
h 13.5 cm – 5 3/8"
Ø 5.7 cm – 2 ¼"
12272/01 • CT24
12272/02 • B6/24



H 10636
DASH BOTTLE ELIXIR N°3
10 cl – 3 ½ oz
h 15.2 cm – 6"
Ø 3.7 x 7.7 cm – 1 ½ x 3"
12274/01 • CT24
12274/02 • B6/24



● Bitter Bottles



H 10585
BOTTIGLIA AUTHENTICA
CON VERSATORE
SILICONE/ACCIAIO
INOX (18/8)
0.50 l

AUTHENTICA BOTTLE
WITH SILICONE/
STAINLESS STEEL
(18/8) POURER
17 oz

52.5 cl – 17 ¾ oz brimful
h 31.3 cm – 12 ¾”
Ø 6.9 cm – 2 ¾”
12207/02 • CT12
12207/03 • CT6



H 10584
BOTTIGLIA AUTHENTICA
CON VERSATORE
SILICONE/ACCIAIO
INOX (18/8)
0.25 l

AUTHENTICA BOTTLE
WITH SILICONE/
STAINLESS STEEL
(18/8) POURER
8 ½ oz

27.3 cl – 9 ¼ oz brimful
h 26.1 cm – 10 ¼”
Ø 5.8 cm – 2 ¼”
12208/02 • CT12
12208/03 • CT6



H 10583
BOTTIGLIA AUTHENTICA
CON VERSATORE
SILICONE/ACCIAIO
INOX (18/8)
0.125 l

AUTHENTICA BOTTLE
WITH SILICONE/
STAINLESS STEEL
(18/8) POURER
4 ½ oz

14.1 cl – 4 ¾ oz brimful
h 21.7 cm – 8 ½”
Ø 4.9 cm – 1 7/8”
12209/02 • CT12
12209/03 • CT6



● **Mixing Glass**



H 10631

MIXING GLASS

70.5 cl – 23 ¾ oz brimful

h 14.3 cm – 5 5/8"

Ø 11.5 cm – 4 ½"

12221/01 • CT12



**MIXOLOGY
SET 5 PEZZI**

**MIXOLOGY
5 PIECES SET**

- 1 Dash Bottle Elixir n°1
- 1 Dash Bottle Elixir n°2
- 1 Dash Bottle Elixir n°3
- Mixing glass
- Bottiglia Authentica

con versatore

silicone/acciaio

Authentica bottle

with silicone/stainless

pourer

0.5 l - 17 oz

12324/01 • Set GP5/3





H 10769
CHARME
DECANTER CON TAPPO
IN VETRO ERMETICO

CHARME
DECANTER WITH
AIRTIGHT GLASS STOPPER
0.75 l – 25 ¼ oz
0.78 l – 26 ¼ oz brimful
h 20.7 cm – 8 1/8"
Ø 9 cm – 3 ½"
12521/01 • CT6
12521/02 • GP1/6



H 10709
ELIXIR
DECANTER CON TAPPO
IN VETRO ERMETICO

ELIXIR
DECANTER WITH
AIRTIGHT GLASS STOPPER
0.75 l – 25 ¼ oz
0.78 l – 26 ¼ oz brimful
h 20.7 cm – 8 1/8"
Ø 9 cm – 3 ½"
12468/01 • CT6
12468/02 • GP1/6



H 10770
TEXTURES
DECANTER CON TAPPO
IN VETRO ERMETICO

TEXTURES
DECANTER WITH
AIRTIGHT GLASS STOPPER
0.75 l – 25 ¼ oz
0.78 l – 26 ¼ oz brimful
h 20.7 cm – 8 1/8"
Ø 9 cm – 3 ½"
12520/01 • CT6
12520/02 • GP1/6



ELIXIR
SET WHISKY 5 PEZZI

ELIXIR
WHISKY SET 5 PIECES
• 1 Elixir Decanter
0.75 l – 25 ¼ oz
• 4 Bicchieri D.O.F.
D.O.F. Tumblers
38 cl – 12 ¾ oz
12469/01 • Set GP5/3





Nick & Nora

MARTINI - COCKTAIL: **C497 NICK & NORA**

RICETTA / RECIPE

5 cl BOMBAY DRY / **1 3/4 OZ** BOMBAY DRY
1,5 cl NOILLY PRAT / **0 1/2 OZ** NOILLY PRAT
2 OLIVE / **2** OLIVES

PRESENTAZIONE DEL DRINK

Classica versione 3 a 1 del Martini cocktail. Prende il nome dal duo Hollywoodiano Nick e Nora Charles interpretati da William Powell e Myrna Loy. Nei vari film, oltre a scene molto divertenti sono ricorrenti i momenti in cui la coppia beve questo tipo di cocktail.



PRESENTATION OF THE DRINK

Classic version 3 to 1 of the Martini cocktail. It takes its name from the Hollywood duo Nick and Nora Charles, played by William Powell and Myrna Loy. In the various movies, in addition to very hilarious scenes, there are recurring moments when the couple drinks this type of cocktail.

VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Raffreddare il mixing glass
- Versare gli ingredienti
- Mescolare
- Servire in coppa ghiacciata
- Guarnire con olive

PRESENTATION TECHNIQUE

- Chill the mixing glass
- Pour in the ingredients
- Mix
- Serve in an iced cup
- Garnish with olives

● Martini - Cocktail



C 352

SPRITZ

57 cl – 20 oz

h 22.5 cm – 8 7/8"

Max Ø 9.1 cm – 3 5/8"

12458/01 • BAF6/24

12458/02 • GP4/24



C 497

NICK & NORA

15 cl – 5 oz

h 14.7 cm – 5 3/4"

Max Ø 6.86 cm – 2 3/4"

12671/01 • BAF6/24

NEW



C 416

COGNAC

46.5 cl – 15 3/4 oz

h 12.7 cm – 5"

Max Ø 9.67 cm – 3 3/4"

12724/01 • BAF6/12

NEW



C 491

SPIRITS

23 cl – 7 3/4 oz

h 11 cm – 4 3/8"

Max Ø 7.7 cm – 3"

12723/01 • BAF6/12

NEW



C 493

SPANISH GIN & TONIC

80 cl – 27 oz

h 20.5 cm – 8 1/8"

Max Ø 11.9 cm – 4 5/8"

12464/01 • BAF6/12

12464/02 • GP4/8



C 40

COCKTAIL

22.5 cl – 7 1/2 oz

h 14 cm – 5 1/2"

Max Ø 9.5 cm – 3 3/4"

12460/01 • BAF6/24

12460/02 • GP4/16



C 211

MARTINI

21.5 cl – 7 1/4 oz

h 17.2 cm – 6 1/3"

Max Ø 10.4 cm – 4 1/8"

12459/01 • BAF6/24

12459/02 • GP4/16

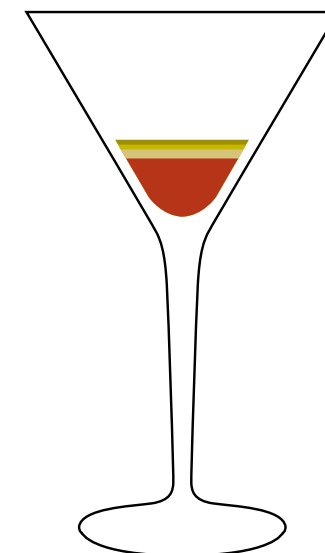


Golden Tie

MARTINI - COCKTAIL: **C211 MARTINI**

RICETTA / RECIPE

6 cl GIN ALLO ZAFFERANO / **2 oz** SAFFRON GIN
1 cl NOILLY PRAT DRY / **0 1/4 oz** NOILLY PRAT DRY
1 barspoon SALAMOIA DI OLIVE / **1 barspoon** OLIVES BRINE
1 OLIVA / **1** OLIVE



PRESENTAZIONE DEL DRINK

Lo zafferano dona a questo Martini Cocktail un abito elegante con un tocco di luce oro che ricorda le serate di gran Gala. La salamoia conferisce quel pizzico di sfrontatezza che rende tutto più gustoso.

PRESENTATION OF THE DRINK

Saffron gives this Martini Cocktail an elegant dress with a touch of golden light that reminds of the evenings of the great Gala. The brine gives a touch of effervescence that makes everything tastier

VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Raffreddare il mixing glass
- Aggiungere tutti gli ingredienti
- Mescolare
- Versare in un bicchiere Martini
- Guarnire con un'oliva

PRESENTATION TECHNIQUE

- Cool down the mixing glass
- Add all the ingredients
- Mix
- Pour in a Martini glass
- Garnish with an olive

● Martini - Cocktail



C 367
ELEGANTE
30 cl – 10 oz
h 19.5 cm – 7 ¾”
Max Ø 11.7 cm – 4 ½”
09558/06 • BAF6/12



C 479
SUBLIME
30 cl – 10 ¼ oz
h 14.2 cm – 5 ⅝”
Max Ø 10.5 cm – 4 ⅞”
11898/01 • GP4/16



C 409
ELEGANTE
26 cl – 8 ¾ oz
h 18.5 cm – 7 ¼”
Max Ø 11.1 cm – 4 ¼”
10408/01 • BAF6/12



C 315
ATELIER
30 cl – 10 oz
h 16.4 cm – 6 ½”
Max Ø 11.5 cm – 4 ⅞”
08750/07 • BAF6/12



C 478
VINEA
30 cl – 10 ¼ oz
h 15.3 cm – 6”
Max Ø 11.5 cm – 4 ½”
11899/02 • GPR2/12
11899/01 • BAF6/24





C 285

MICHELANGELO
PROFESSIONAL LINE

26 cl – 8 ¾ oz

h 18.3 cm – 7 13/64"

Max Ø 10.2 cm – 4 1/64"

10368/04 • B6/24



C 509

ROMA 1960

39 cl – 13 ¼ oz

h 18.4 cm – 7 ¼"

Max Ø 11.4 cm – 4 ½"

12776/01 • BAF6/12

12776/02 • GP4/16

NEW



C 508

ROMA 1960

22 cl – 7 ½ oz

h 17.2 cm – 6 ¾"

Max Ø 10.4 cm – 4 1/8"

12772/01 • BAF6/12

12772/02 • GP4/16

NEW



C 40

MICHELANGELO
PROFESSIONAL LINE

22.5 cl - 7 ½ oz

h 14 cm - 5 ½"

Max Ø 9.5 cm - 3 ¾"

10287/02 • B6/24



C 211

MICHELANGELO
PROFESSIONAL LINE

21.5 cl – 7 ¼ oz

h 17.2 cm – 6 1/3"

Max Ø 10.4 cm – 4 1/8"

10275/04 • B6/24



C 437

BACH

26 cl – 8 ¾ oz

h 18.5 cm – 7 ¼"

Max Ø 11.3 cm – 4 ½"

10951/01 • GP4/16

Ape Vigorosa Busy Bee

MARTINI - COCKTAIL: **C40 MICHELANGELO PROFESSIONAL LINE**

RICETTA / RECIPE

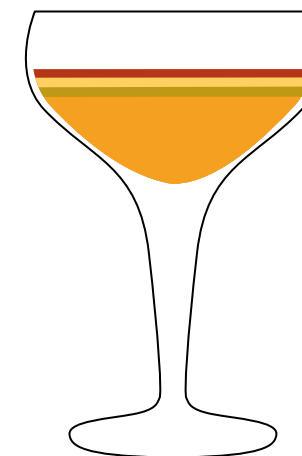
5 cl GRAPPA BARRICATA / **1 3/4 OZ** BARRIQUE GRAPPA
1,5 cl LIQUORE DI ACHILLEA PALENT / **0 1/2 OZ** ACHILLEA PALENT LIQUEUR
1,5 cl BIANCOSARTI / **0 1/2 OZ** BIANCOSARTI
1,5 cl VERMOUTH STORICO COCCHI / **0 1/2 OZ** STORICO COCCHI VERMOUTH
MIELE IN FAVO / HONEYCOMB
GUARNIZIONE DUE SPRUZZATE DI PROPOLI / TWO SQUIRTS OF PROPOLI
(ALSO KNOWN AS BEE GLUE) TO GARNISH

PRESENTAZIONE DEL DRINK

Questa neo-polibibita nasce dalle suggestioni della miscelazione futurista e dal mio amore per i prodotti italiani che trovo ottimi non solo per il consumo liscio ma anche per i cocktail

PRESENTATION OF THE DRINK

This neo-polydrink was born of the fascinations of futurist mixing and my own love for Italian products, which I find are excellent not only when consumed straight but also when used as cocktail ingredients



VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Mescolare nel mixing glass e filtrare nella coppetta cocktail
- Aggiungere il Miele in Favo su di uno stecchino
- Vaporizzare il Propoli nell'aria

PREPARATION TECHNIQUE

- Stir in mixing glass and strain into a cocktail glass
- Add Honeycomb on a cocktail stick
- Vaporise the Propoli into the air



PM 801
COCKTAIL ICE
50 cl – 17 oz
h 10.4 cm – 4”
Max Ø 9.4 cm – 3 ¾”
12648/01 • BAF6/24

NEW



PM 920
INCANTO D.O.F.
34.5 cl – 11 ¾ oz
h 10.9 cm – 4 ¼”
Max Ø 8.1 cm – 3 ¼”
11023/05 • BAF6/24
11023/02 • GP6/24

NEW



PM 1056
DIAMANTE D.O.F.
38 cl – 12 ¾ oz
h 9.6 cm – 3 ¾”
Max Ø 8.4 cm – 3 ¼”
12769/02 • BAF6/24
12769/01 • GP4/24

NEW



PM 1016
ELIXIR D.O.F.
38 cl – 12 ¾ oz
h 9.6 cm – 3 ¾”
Max Ø 8 cm – 3 1/8”
12344/01 • BAF6/24
12344/02 • GP4/24



PM 1015
CHARME D.O.F.
38 cl – 12 ¾ oz
h 9.6 cm – 3 ¾”
Max Ø 8.5 cm – 3 3/8”
12328/01 • BAF6/24
12328/02 • GP4/24



PM 1017
TEXTURES D.O.F.
38 cl – 12 ¾ oz
h 9.6 cm – 3 ¾”
Max Ø 8.6 cm – 3 3/8”
12346/01 • BAF6/24
12346/02 • GP4/24



Giunco Odorato Sweet Gallingle

DOF: **PM485 BACH**

RICETTA / RECIPE

5 cl SAKÈ / **1 ¾ OZ** SAKÈ

2,5 cl ST. GERMAIN / **0 ¾ OZ** ST. GERMAIN

2,5 cl LIQUORE DI BAMBOO / **0 ¾ OZ** BAMBOO LIQUEUR

DROPS BITTER AL SEDANO / DROPS OF CELERY BITTERS

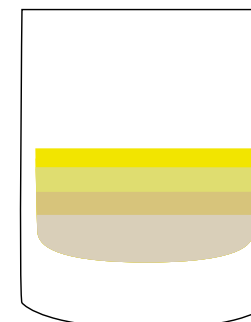
1 cl SUCCO DI LIMONE FRESCO / **0 ¼ OZ** FRESH LEMON JUICE

TOP DI ACQUA NATURALE / TOP UP OF NATURAL WATER

GUARNIZIONE ANETO FRESCO / FRESH DILL GARNISH

PRESENTAZIONE DEL DRINK

Il richiamo al sol levante è immediato in questo drink. La suggestione di addentrarsi nella famosa foresta di bamboo di Kyoto è suggerita dagli ingredienti che lo compongono



PRESENTATION OF THE DRINK

This drink immediately brings to mind the rising sun. The idea of penetrating the famous bamboo forest of Kyoto is evoked by the ingredients of which it is composed

VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Raffreddare il mixing glass
- Eliminare l'acqua in eccesso
- Aggiungere tutti gli ingredienti eccetto l'acqua naturale
- Mescolare per circa 15 secondi
- Filtrare il tutto in un bicchiere tipo old fashioned colmo di ghiaccio
- Aggiungere l'acqua
- Guarnire con Aneto fresco

PRESENTATION TECHNIQUE

- Chill the mixing glass
- Get rid of excess water
- Add all the ingredients except for the natural water
- Mix for around 15 seconds
- Filter the mixture into an old-fashioned style glass filled with ice
- Add the water
- Garnish with fresh Dill



PM 922
ON THE ROCKS
40 cl – 13 ½ oz
h 10.2 cm – 4"
Max Ø 9.1 cm – 3 ½"
10952/01 • GP4/24



PM 1045
ROMA 1960
38 cl – 12 ¾ oz
h 9 cm – 3 ½"
Max Ø 8.5 cm – 3 ⅜"
12708/01 • BAF6/24
12708/02 • GP4/24
NEW



PM 300
STRAUSS
35 cl – 11 ¾ oz
h 9.8 cm – h 4"
Max Ø 7.9 cm – Ø 3 ⅞"
09833/06 • BAF6/24



PM 785
**MICHELANGELO
PROFESSIONAL LINE**
46.5 cl – 15 ¾ oz
h 11.7 cm – 4 ½"
Max Ø 8.8 cm – 3 ½"
10240/03 • B6/24



PM 804
PURO
46 cl – 15 ½ oz
h 10.5 cm – h 4 ¼"
Max Ø 9.35 cm – Ø 3 ¾"
09433/06 • BAF6/24



PM 1048
ROMA 1960
30 cl – 10 ¼ oz
h 8.4 cm – 3 ¼"
Max Ø 8 cm – 3 ⅞"
12761/01 • BAF6/24
NEW



PM 566
VERONESE
34.5 cl – 11 ½ oz
h 9.8 cm – h 4"
Max Ø 9.1 cm – Ø 3 ⅝"
09837/06 • BAF6/24



PM 610
ROMANTICA
37.5 cl – 12 ¾ oz
h 9.7 cm – h 3 ¾"
Max Ø 8.8 cm – Ø 3 ½"
10375/01 • GP4/24



PM 657

ALFIERI

34.5 cl – 12 oz

h 10.1 cm – 4"

Max Ø 8.3 cm – 3 ¼"

11430/01 • GP4/24



PM 485

BACH

33.5 cl – 11 ¼ oz

h 9.7 cm – 3 ¾"

Max Ø 8.25 cm – 3 ¼"

10823/01 • BAF6/24

10823/02 • GP4/24



PM 515

CANALETTO

35 cl – 12 oz

h 10.9 cm – 4 ¼"

Max Ø 8 cm – 3 ¼"

10202/02 • GP4/24



PM 862

ATELIER

44 cl – 15 oz

h 11.4 cm – 4 ½"

Max Ø 9.3 cm – 3 ¾"

10406/02 • BAF6/24



PM 879

CLASSICO

40 cl – 13 ½ oz

h 9.8 cm – 3 ¾"

Max Ø 8.6 cm – 3 ½"

10419/01 • BAF6/24

10419/02 • GP4/24



Gran Balon The Great Balon

DOF: **PM922 ON THE ROCKS**

RICETTA / RECIPE

5 cl DOLIN DRY / **1 3/4 OZ** DOLIN DRY

5 cl COCCHI STORICO / **1 3/4 OZ** COCCHI STORICO

GOCCE DI ANGOSTURA / DROPS OF ANGOSTURA

GOCCE DI BITTER ALL'ARANCIA / DROPS OF ORANGE BITTERS
SODA

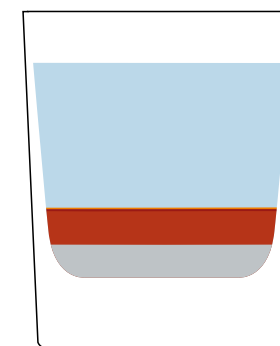
GUARNIZIONE SCORZA DI LIMONE / LEMON PEEL TO GARNISH

PRESENTAZIONE DEL DRINK

Questa rivisitazione del classico aperitivo italiano di metà Ottocento incontra un classico francese: il Vermouth Dry. Riceve complessità aromatica dall'Angostura e da un Bitter all'Arancia. Questo drink è reso frizzante da un tocco di Soda

PRESENTATION OF THE DRINK

This twist on the classic Italian aperitif from the mid-eighteenth century meets a French classic: Dry Vermouth. The Angostura and Orange Bitters give aromatic complexity. This drink is rendered fizzy by a touch of Soda



VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Colmare di ghiaccio un bicchiere tipo old fashioned
- Aggiungere tutti gli ingredienti
- Finire con la Soda
- Mescolare
- Guarnire con la scorza di limone

PRESENTATION TECHNIQUE

- Fill an old-fashioned style glass with ice
- Add all the ingredients, finishing with the Soda
- Mix
- Garnish with lemon peel

● Hi-Ball



PM 921
INCANTO HI-BALL
43.5 cl – 14 ¾ oz
h 16.6 cm – 6 ½”
Max Ø 7.1 cm – 2 ¾”
11024/05 • BAF6/24
11024/02 • GP6/24

NEW



PM 1057
DIAMANTE BEVERAGE
48 cl – 16 ¼ oz
h 15.7 cm – 6 ⅞”
Max Ø 7.2 cm – 2 ⅞”
12770/02 • BAF6/24
12770/01 • GP4/24

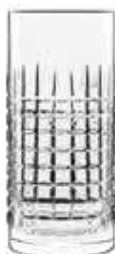
NEW



PM 1029
ELIXIR HI-BALL
48 cl – 16 ¼ oz
h 15.7 cm – 6 ⅞”
Max Ø 7.3 cm – 2 ⅞”
12419/01 • BAF6/12
12419/02 • GP4/8



PM 1030
TEXTURES HI-BALL
48 cl – 16 ¼ oz
h 15.7 cm – 6 ⅞”
Max Ø 7.1 cm – 2 ¾”
12420/01 • BAF6/12
12420/02 • GP4/8



PM 1028
CHARME HI-BALL
48 cl – 16 ¼ oz
h 15.7 cm – 6 ⅞”
Max Ø 7.4 cm – 2 ⅞”
12418/01 • BAF6/12
12418/02 • GP4/8



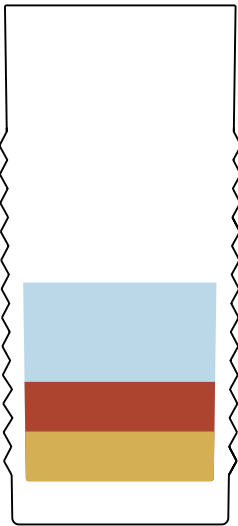


Hakuna Matata

HI-BALL: **PM1029 ELIXIR HI-BALL**

RICETTA / RECIPE

5 cl PIMM'S N1 / **1 3/4 OZ** PIMM'S N1
5 cl ROOIBOS ALLE MANDORLE / **1 3/4 OZ** ALMOND ROOIBOS
10 cl INDIANTONIC / **3 1/2 OZ** INDIANTONIC
LIMONE / LEMON
CETRIOLO / CUCUMBER
MENTA / MINT



PRESENTAZIONE DEL DRINK

Le note Terrose e rosse del Rooibos trasformano un classico Pimm's in un viaggio in Terre lontane. Il perfetto drink rinfrescante da bere sotto l'ombra di un baobab in pieno sole!

PRESENTATION OF THE DRINK

The earthy and red marks of the Rooibos transform a classic Pimm's into a journey to distant lands. The perfect refreshing drink to drink under the shadow of a baobab in full sun!

VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Riempire di ghiaccio il bicchiere
- Aggiungere tutti gli ingredienti
- Mescolare
- Guarnire con limone, cetriolo e menta

PRESENTATION TECHNIQUE

- Fill the glass with ice
- Add all the ingredients
- Mix
- Garnish with lemon, cucumber and mint



PM 923

ON THE ROCKS

44 cl – 15 oz

h 16.9 cm – 6 ¾"

Max Ø 7.2 cm – 2 ¾"

10953/01 • GP4/24



PM 1050

ROMA 1960

48 cl – 16 ¼ oz

h 15.1 cm – 6"

Max Ø 7.4 cm – 2 7/8"

12765/01 • BAF6/24

12765/02 • GP4/24

NEW



PM 784

**MICHELANGELO
PROFESSIONAL LINE**

59.5 cl – 20 oz

h 17.5 cm – 7"

Max Ø 8.1 cm – 3 ¼"

10238/03 • B6/24



PM 805

PURO

59 cl – 20 oz

h 15 cm – h 6"

Max Ø 8.6 cm – Ø 3 ½"

09434/06 • BAF6/24



PM 861

ROMANTICA

54 cl – 19 oz

h 15.5 cm – h 6"

Max Ø 7.9 cm – Ø 3"

10374/01 • GP4/24



PM 1049

ROMA 1960

40 cl – 13 ½ oz

h 14.2 cm – 5 5/8"

Max Ø 7 cm – 2 ¾"

12764/01 • BAF6/24

NEW



PM 565

VERONESE

43 cl – 14 ½ oz

h 15.5 cm – h 6 1/8"

Max Ø 7.9 cm – Ø 3 1/8"

09839/06 • BAF6/24



PM 233

STRAUSS

39 cl – 13 ½ oz

h 16 cm – h 6 ¼"

Max Ø 6.3 cm – Ø 2 ½"

09832/06 • BAF6/24

Tonico del giardiniere Gardener's tonic

HI-BALL: **PM1050 ROMA 1960**

RICETTA / RECIPE

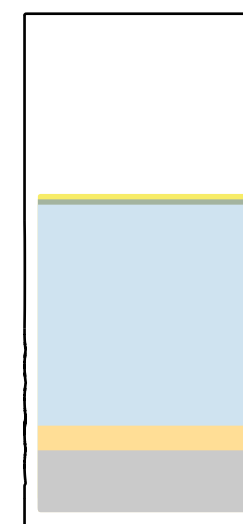
5 cl BOMBAY DRY / **1 3/4 OZ** BOMBAY DRY
2 cl LIQUORE DI CAMOMILLA / **0 3/4 OZ** CHAMOMILE LIQUEUR
18 cl ACQUA TONICA MEDITERRANEA / **6 OZ** MEDITERRANEAN TONIC WATER
SALVIA / SAGE
SCORZA DI LIMONE / LEMON ZEST

PRESENTAZIONE DEL DRINK

Il Tónico del Giardiniere è la versione erbacea e floreale di un gin tonic. L'utilizzo del liquore di camomilla e di un'acqua tonica con sentori di erbacei esaltano i profumi del gin creando un tonico perfetto da sorseggiare dopo una giornata in giardino.

PRESENTATION OF THE DRINK

The Gardener's Tonic is the herbaceous and floral version of a gin and tonic. The use of chamomile liqueur and tonic water with grassy notes enhance the aromas of the gin, creating a perfect tonic to sip after a day in the garden.



VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Mettere il ghiaccio direttamente nel bicchiere
- Aggiungere gli ingredienti
- Dare una mescolata
- Guarnire con salvia e scorza di limone

PRESENTATION TECHNIQUE

- Fill the glass with ice
- Add the ingredients
- Stir all of the ingredients together
- Garnish with sage and lemon zest

● Hi-Ball



PM 658

ALFIERI

42 cl – 14 oz

h 17.1 cm – 6 ¾”

Max Ø 6.9 cm – 2 ¾”

11429/01 • GP4/24



PM 489

BACH

48 cl – 16 ¼ oz

h 16 cm – 6 ¼”

Max Ø 7.2 cm – 2 ¾”

10824/01 • BAF6/24

10824/02 • GP4/24



PM 880

CLASSICO

48 cl – 16 ¼ oz

h 16.1 cm – 6 ¼”

Max Ø 7 cm – 2 ¾”

10420/01 • BAF6/24

10420/02 • GP4/24



PM 863

ATELIER

51 cl – 17 ¼ oz

h 15.5 cm – 6”

Max Ø 8.5 cm – 3 ¼”

10407/02 • BAF6/24



PM 514

CANALETTO

44 cl – 15 oz

h 16.6 cm – 6 9/16”

Max Ø 7.1 cm – 2 ¾”

10203/02 • GP4/24





Sonaglini comuni

Briza media

HI-BALL: **PM863 ATELIER**

RICETTA / RECIPE

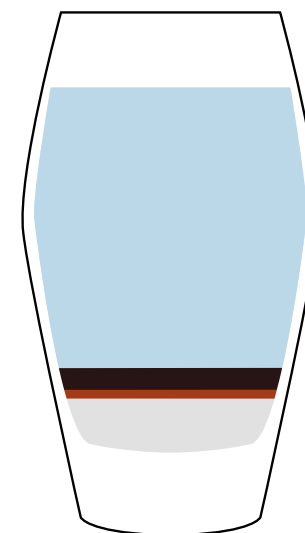
6 cl SIPSMITH LONDON DRY GIN / **2 OZ** SIPSMITH LONDON DRY GIN

1 cl FERNET BRANCA / **0 1/4 OZ** FERNET BRANCA

2,5 cl CAFFÈ COLD BREW MONORIGINE ETIOPIA / **0 3/4 OZ** COLD COFFEE
ETHIOPIAN SINGLE ORIGIN

ACQUA TONICA A COLMARE / TONIC WATER

GUARNIZIONE CHICCO DI CAFFÈ RICOPERTO DI CIOCCOLATO FONDENTE E SCORZA
DI LIMONE / DARK CHOCOLATE-COVERED COFFEE BEAN AND TWIST OF LEMON
PEEL TO GARNISH



PRESENTAZIONE DEL DRINK

Un amico dopo aver assaggiato questo drink ha esclamato: «Ecco il caffè che vorrei bere prima della riunione col direttore!». Un gin tonic secco, profumato, erbaceo e tostato

PRESENTATION OF THE DRINK

After having tasted this drink, a friend exclaimed: «This is the coffee that I would like to drink before a meeting with the director!». A dry, perfumed, herbal and toasted gin and tonic

VIDEO RICETTA / RECIPE



TECNICA DI PREPARAZIONE

- Riempire di ghiaccio un tumbler alto
- Versare Gin, Caffè, Fernet
- Colmare con Acqua Tonica
- Guarnire con il Cioccolatino al Caffè e la scorza di limone

PRESENTATION TECHNIQUE

- Fill a tall tumbler with ice
- Pour in the Gin, Coffee, Fernet
- Top up with Tonic Water
- Garnish with Chocolate Coffee Bean and twist of lemon peel



PM 866

ATELIER

7.5 cl – 2 ½ oz

h 6.6 cm – 2 ¼"

Max Ø 5.3 cm – 2"

10403/02 • BAF6/24



PM 884

CLASSICO

7 cl – 2 ¼ oz

h 8.8 cm – 3 ½"

Max Ø 4 cm – 1 ½"

10423/01 • BAF6/24



PM 884

SHOT

7 cl – 2 ¼ oz

h 8.8 cm – 3 ½"

Max Ø 4 cm – 1 ½"

12722/01 • BAF6/24

NEW



PM 524

MICHELANGELO
PROFESSIONAL LINE

7.2 cl – 2 ½ oz

h 9 cm – 3 ½"

Max Ø 4.1 cm – 1 5/8"

10237/03 • B6/24



PM 232

STRAUSS

6 cl – 2 oz

h 6.2 cm – 2 ½"

Max Ø 4.5 cm – 1 ¾"

09828/06 • BAF6/48



PM 568

VERONESE

7.5 cl – 2 ½ oz

h 9.6 cm – 3 ¾"

Max Ø 4.6 cm – 1 ¾"

09834/06 • BAF6/24

