

B
BOTTEGA
S.p.A.

Cocktails



Alexander Grappa

GRIGIOVERDE

2/3 Grappa; 1/3 mint syrup

Pour the grappa and syrup into the shaker, add two ice cubes and shake energetically for a few seconds. Serve the cocktail in a cold bowl and decorate with a mint leaf.





Alexander Grappa

ALEX SOUR

1 and 1/4 oz grappa; 3 oz Sweet & Sour

Shake well all the ingredients and serve with a wedge of lemon and a cherry.

**Sweet&Sour is prepared with 1/3 lemon juice
1/3 sugar syrup 1/3 plain mineral water**





Alexander Grappa

GRAPPACOLADA

30 ml Alexander Grappa, 15 ml Lime juice, 120 ml Pineapple juice, 60 ml sugar syrup, 60 gm coconut powder

Pour all ingredients in a cocktail shaker with ice and give it a long shake. Pour in to the glass along with the ice. Serve immediately because the melting ice will dilute the drink



Alexander Grappa



APPLE GRAPPATINI

30 ml Alexander Grappa, 90 ml apple juice, 15 ml ginger syrup, 10 gm ginger, 30 gm apple, 15 gm lime, 1 sachet of raw sugar

Muddle apple, lime and ginger chunks and the raw sugar in a cocktail shaker. Add ice cubes, ginger syrup, grappa and apple juice. Shake and strain in a Martini glass. The drink should be served immediately as chilled as possible. Garnish with three half slices of red apple with skin





Alexander Grappa

ALEX SUMMER

*100 ml fresh water melon juice; 50 ml
Alexander Grappa; 25 ml Triple Sec; 15 ml
lemon juice*

Pour the ingredients into the shaker with
ground ice and shake energetically for a few
seconds. Serve the cocktail in very cold bowls.
Decorate with a small water melon slice





Alexander Grappa

ALEX WINTER

***6/10 Alexander Grappa; 3/10 orange juice;
1/10 strawberry syrup; 2 drops lemon juice***

Pour the ingredients into the shaker, add two ice cubes and shake energetically for a few seconds. Serve the cocktail in cold bowl



Alexander Grappa



CAIPIRINHA

4 cl Alexander Grappa, one lime, 2 teaspoons of brown sugar

Cut the lime into pieces and put it on the bottom of an Old Fashioned glass. After putting brown sugar on the fruit, press it to bring out the juice from the lime and to dissolve the sugar. Fill the glass with ice flakes, pour the dose of Grappa and stir well. Garnish with two straws cut in half and, if desired, with slices of lime on the rim



Alexander Grappa



BOTTEGA
S.p.A.

LEMONDROP MARTINI

***3/10 Alexander Grappa; 3/10 Bottega Red
Fragolino; 1/10 Bottega Limoncino; 1/10 Dry
orange bols; 2/10 orange juice***

**Pour the ingredients in the shaker, add ice and
shake. Pour in a tumbler glass and top with Red
Fragolino. Garnish with fruit**



Alexander Grappa



BOTTEGA
S.p.A.

WHITE VELVET DECADENCE

3/10 Alexander Grappa; 3/10 Bottega Fior di Latte; 2/10 cocoa cream; 2/10 espresso coffee

**Pour the ingredients into the shaker, add ice cubes and shake energetically for a few seconds.
Serve the cocktail in a chilled Martini glass**



Alexander Acquavite d'uva



BOBOS

2/10 Alexander Acquavite d'uva; 4/10 Bottega Gianduia; 3/10 pear juice; 1/10 strawberry juice

**Pour the ingredients into the shaker, add ice cubes and shake energetically for a few seconds.
Serve the cocktail in Old Fashioned glasses full of ice**





Grappa Alexander Exquisite

MONIKA

3/10 Grappa Alexander Exquisite; 3/10 Bottega Gianduia; 2/10 creme de cacao; 2/10 espresso coffee

Pour ingredients into the shaker, add ice and shake vigorously for a few moments. Serve in a cocktail glass. Garnish with cocoa powder and grated nutmeg



Alexander Prosecco Grappa



MEDITERRANEO

*1,5 cl Alexander Prosecco Grappa; 1,5 cl Aperol;
3 slices Sicilian lemon and Sicilian orange; 3 cl
sugar cane syrup; 8 basil leaves; crushed ice; a
splash of Bottega Gold*

Muddle the lemon and orange slices into the glass. Add basil leaves, sugar cane syrup, Aperol and Alexander grappa and stir. Fill it up with crushed ice and pour a splash of Bottega Gold Prosecco for a refreshing taste. Garnish with a basil leaf





Alexander Prosecco Grappa

ITALIAN PEACH

1 1/2 oz Alexander Prosecco Grappa; 1/2 oz Aperol; 2 oz Bottega Gold; 1/2 oz peach juice

Shake all the ingredients, except for Gold, with some ice cubes. Top with Bottega Gold and serve in a big flute. Garnish with a slice of peach

