

The background features several detailed botanical line drawings. In the top left, there are large, textured leaves. In the top right, there are clusters of small flowers. On the right side, there are vertical sprigs of leafy plants and a single daisy-like flower. At the bottom right, there are two citrus fruits, one whole and one sliced. At the bottom center, there are more leafy sprigs. The central text is enclosed in a thin black rectangular border.

# RECIPES FOR LIQUID COURAGE



# Mixed not stirred

## Ingredients:

- Vodka or gin 60 ml
- Vermouth 1 spoon
- Olives or lemon peel

Mix the gin or the vodka with vermouth and a little ice. Then filter the drink in a cold Martini cup. finish your drink with a green olive or a twisted lemon peel on a cocktail stick. Enjoy!



# The San Donato sbagliato

## Ingredients:

- Spumante 1/3
- Vermouth 1/3
- Bitter Campari 1/3
- Orange slice 1

Fill your glass with ice. Mix the Campari with the vermouth, then top with the spumante, respecting the proportions. Stir carefully using a small spoon. Et voilà, finish your drink with a fresh orange slice and enjoy.



# Pepero

Leave the Vermouth in an infusion for a few days with the crushed peppercorns and 4 leaves of the chosen herb.

## Ingredients:

- Vermouth 1 shot
- Tonic water
- una foglia di basilico o salvia 5/6
- Pepper in grains 4

As soon as your Vermouth is spiced up, add the tonic water in a chilled glass. Stir and garnish with one or two leaves of a basil or sage leaves.

Your pepero is served, cin cin!