



Luxardo Specialty Drinks

By Francesco Lafranconi



PADOVA COLLINS

1 ½ oz - 45 ml Pear-flavored Vodka
¾ oz - 22.5 ml Luxardo Limoncello
¼ oz - 7.5 ml oz Luxardo Sambuca dei Cesari
1 ½ oz - 45 ml fresh sweet 'n sour mix
2 oz - 60 ml lemon-lime soda

Method: fill up a highball with ice and pour the sweet 'n sour mix and liquors. Top with soda, stir well and serve.

Garnish: fresh pear, micro basil and lemon zest.



CITRUS QUO

1 ½ oz - 45 ml Luxardo dry Gin
½ - 15 ml Luxardo Limoncello
½ - 15 ml Aperitivo Luxardo
4 oz – 120 ml Tonic Water

Method: fill up a stem-less wine glass with ice and pour the ingredients over, stir and serve.

Garnish: grapefruit spiral.



SOLEO (shot)

1 oz - 30 ml Luxardo Limoncello
1 oz - 30 ml Strega Herbal Liqueur

Method: use an empty bottle of 750ml capacity and combine together 12 ounces – 360 ml of each of the two liqueurs and store in the freezer. Serve very cold in a small cordial glass (or snifter) without ice.

Garnish: small sprig of fresh lemon verbena.

Note: Shake the bottle (containing the mixture) before serving.



SORRENTINO

1 oz -30 ml Luxardo Limoncello
1 oz -30 ml Bitter Luxardo
1 oz -30 ml Sweet Vermouth
2 oz - 60 ml club soda
1 sprig of fresh thyme

Method: place the thyme in a tumbler glass and muddle for few seconds to release the oils, then add ice and ingredients, stir well and serve.

Garnish: slice of orange and lemon peel twisted and dropped in it.



CREOLE SUMMER

1 ½ oz – 45 ml Vanilla-flavored Vodka
¾ oz - 22.5 ml Luxardo Limoncello
1 oz – 30 ml fresh sweet 'n sour
½ oz – 15 ml passion fruit puree
½ oz – 15 ml pasteurized egg white
5 Drops Green Tabasco®

Method: shake all ingredients with ice. Strain into a martini cocktail glass.

Garnish: channeled lemon wheel and jalapeño wheel on the rim.



TOASTED DROP

1 ½ oz – 45 ml Citrus-flavored Vodka
¾ oz - 22.5 ml Luxardo Limoncello
½ oz – 15 ml Luxardo Amaretto di Saschira
1 oz – 30 ml fresh sweet 'n sour
½ oz – 15 ml pasteurized egg white

Method: shake all ingredients with ice then strain into a chilled cocktail glass.

Garnish: cinnamon-sugar on the rim and lemon twist.



TROPICAL BRONZER

1 ½ oz – 45 ml Aged Rum
1 oz – 30 ml Luxardo Amaretto di Saschira
1 oz – 30 ml passion fruit puree
2 oz – 60 ml fresh lime-based sweet 'n sour
2 dashes Bitters
Top with coconut foam

Method: shake the first five ingredients with ice then strain over fresh ice into a Collins-tiki glass. Top with coconut foam.

Garnish: coconut flakes and fresh passion fruit wedge.

Coconut Foam: Combine 16 oz -480 ml of coconut milk from can and 8 oz – 240 ml cream of coconut in a whipping cream syphon. Charge and serve. Keep refrigerated. Shelf life: 2 weeks.



THE WINDTALKER

1 ½ oz – 45 ml Bourbon Whiskey
¾ oz - 22.5 ml Luxardo Amaretto di Saschira
½ oz – 15 ml (King's) Ginger Liqueur
¾ oz - 22.5 ml fresh lemon juice
½ oz – 15 ml pasteurized egg white

Method: shake all ingredients with ice then strain over fresh ice into an old-fashioned glass.

Garnish: orange and lemon slices with Luxardo Original Maraschino Cherry.



CULEBRA

1 ½ oz – 45 ml Rhum Agricole-style
¾ oz - 22.5 ml Luxardo Amaretto di Saschira
½ oz – 15 ml fresh lime juice
3 sprigs of mint
2 dashes of Bitters

Method: place the mint in a tumbler/Collins glass and muddle for few seconds to release the oils, then add ice and ingredients, stir well and serve.

Garnish: fresh mint sprig and sugarcane stick.



PIÑA DEL ESTE

1 ½ oz – 45 ml Luxardo Amaretto di Saschira
4 wedges of lime cut in halves
1 whole (cored) pineapple wheel cut in segments
½ oz – 15 ml gomme syrup
Float of Peruvian Pisco

Method: place the lime wedges and pineapple in a tumbler glass with gomme syrup and muddle briskly, then add ice and Amaretto, stir well and serve with a float of Pisco.

Garnish: edible flower and wheel of baby pineapple.



SINGAPORE SLING (1915 recipe)

1 ½ oz – 45 ml Luxardo dry Gin
½ oz – 15 ml Luxardo Cherry “Sangue Morlacco” Liqueur
¼ oz – 7.5 ml Luxardo Triplum Triple Sec
¼ oz – 7.5 ml Benedictine Liqueur
3 oz – 90 ml pineapple juice
½ oz fresh lime juice
2 dashes of Bitters
¼ oz Luxardo grenadine syrup

Method: shake ingredients with ice then strain into an ice-filled Collins or Pilsner glass.

Garnish: fresh wedge of baby pineapple (cut ¼” – 80 mm thick) and fresh cherry or a Luxardo Original Maraschino Cherry



SORRISO

1 oz -30 ml Luxardo dry Gin
1 oz -30 ml Pear-flavored Vodka
½ oz – 15 ml Luxardo Cherry “Sangue Morlacco” Liqueur
½ oz – 15 ml Oloroso-style Sherry
2 dashes Angostura Bitters

Method: pour all ingredients in a mixing glass filled with ice. Stir well and strain into a chilled cocktail glass.

Garnish: orange twist and Luxardo marasca cherry.



PROFONDO

1 ¼ oz – 37.5 ml Bourbon Whiskey
1 ¼ oz – 37.5 ml Luxardo Cherry “Sangue Morlacco” Liqueur
½ oz – 15 ml Chocolate Liqueur
1 oz – 30 ml heavy cream flavored with Hum Liqueur

Method: pour the liquor ingredients over ice and top with half inch (about one centimeter) layer of lightly whipped cream shaken with Hum Liqueur.

Garnish: fresh cherry on the rim coated with 23 carat gold (star dust) by Oro Fino by Easy Leaf.

Note: For the cherry coated in gold, use a sandwich bag, add 5-10 cherries and add a few sprinkles of gold flakes, close the bag, shake well to make sure the cherries are well coated.

Shake the cream lightly with Hum Liqueur and store in the refrigerator.



MORLACCO JULEP

1 ¼ oz – 37.5 ml Grand Solera-style Spanish Brandy
¾ oz - 22.5 ml Luxardo Cherry “Sangue Morlacco” Liqueur
3 sprigs of fresh mint
Float of Luxardo Amaretto di Saschira

Method: place the mint in a tumbler glass and muddle briskly to release the essential oils, then add Cherry Brandy and Spanish Brandy. Fill up the glass with crushed ice, stir well and serve with a float of Amaretto.

Garnish: three Luxardo Original Maraschino Cherries and sprig of mint.



THE MAYAN PREMONITOIN

1 ½ oz – 45 ml 100% de Agave Tequila Blanco-style
¾ oz - 22.5 ml Luxardo Cherry “Sangue Morlacco” Liqueur
½ oz – 15 ml fresh lime juice

Fill up with lemon soda

Method: fill up a stemmed wine glass with ice then pour the ingredients, stir and serve.

Garnish: fresh slice of ginger, three thin cut lime wheels and fresh cherry.



CLUB MED

¾ oz - 22.5 ml Luxardo Apricot Brandy

¾ oz - 22.5 ml Pisco

¾ oz - 22.5 ml Elderflower Liqueur

2 oz - 60 ml white dry wine (preferably Sauvignon)

2 oz - 60 ml club soda

Method: fill up a wine glass with ice then pour the ingredients, stir and serve.

Garnish: thin slices of apricot and lemon verbena.



EL CÓRTEZ

1 oz – 30 ml Luxardo Apricot Brandy

1 oz – 30 ml 100% de Agave Tequila Reposado-style

2 oz - 60 ml dry Riesling

Method: stir ingredients in a mixing glass filled with ice, then strain into a wine glass. Serve over ice sphere-optional.

Garnish: orange twist.



APRICOT BLUSH

1 ½ oz – 45 ml Vanilla-flavored Vodka

¾ oz - 22.5 ml Luxardo Apricot Brandy

1 oz – 30 ml fresh sweet 'n sour mix

2 sprigs of mint

½ sliced apricot (if not available use canned apricot- 2 halves)

½ sliced plum

3 oz Prosecco

Method: In a Collins glass muddle the mint and apricot/plum with fresh sweet 'n sour, fill up with ice, then pour the liquors and top with Prosecco. Stir well and serve.

Garnish: sprig of mint.



ANGEL FACE (classic)

1 oz -30 ml Luxardo Apricot Brandy

1 oz -30 ml Calvados

1 oz -30 ml Luxardo dry Gin

Method: stir the ingredients in a mixing glass filled with ice, strain and serve into a chilled cocktail glass.

Garnish: oils of lemon peel and Luxardo Original Maraschino cherry.



THE LADY WHISPER

1 oz -30 ml Aged Rum

1 oz -30 ml Rye Whiskey

½ oz – 15 ml Luxardo Apricot Brandy

½ oz – 15 ml Luxardo Cherry "Sangue Morlacco" Liqueur

2 dashes Bitters

Method: stir the ingredients in a mixing glass filled with ice, strain and serve over ice into an old-fashioned glass.

Garnish: lemon peel and Luxardo Original Maraschino cherry.



DUTCH STORIES

1 ½ oz – 45 ml Geneva

¾ oz - 22.5 ml Luxardo Apricot Brandy

¼ oz - 7.5 ml Luxardo Maraschino Liqueur

½- 15 ml fresh lemon juice

1 tbsp. Gooseberry jam

Method: shake the ingredients with ice, then strain into a chilled cocktail glass.

Garnish: physalis/goose berry and red currants.



THE MARTINEZ (classic)

1 oz – 30 ml Luxardo dry Gin
2 oz – 60 ml Sweet Vermouth
2 Dashes Luxardo Maraschino
1 Dash of Bitters

Method: stir ingredients in a mixing glass filled with ice, strain and serve into a chilled cocktail glass.

Garnish: lemon peel and olive.

Note: originally, the drink was shaken and served up with a slice of lemon.



AVIATION (classic)

2 oz – 60 ml Luxardo dry Gin
¼ oz – 7.5 ml Luxardo Maraschino Liqueur
½ oz – 15 ml fresh squeezed lemon juice
¼ oz - 7.5 ml float of Crème de Violette

Method: shake the first three ingredients with ice then strain into a chilled cocktail glass. Use a bar spoon to float the Crème de Violette (which will sink) into the glass.

Garnish: lemon peel and Luxardo Original Maraschino cherry served on a cocktail pick.



LAST WORD (classic)

¾ oz – 22.5 ml Luxardo Maraschino
¾ oz – 22.5 ml Luxardo dry Gin
¾ oz – 22.5 ml Green Chartreuse
¾ oz – 22.5 ml fresh lime juice

Method: shake all ingredients with ice then strain into a chilled cocktail glass.

Garnish: fresh thin cut lime wheel or dehydrated one, which will float atop.



PERUVIAN WISH

1 ½ oz – 45 ml Pisco

¾ oz – 22.5 ml Luxardo Amaro Abano

¾ oz Luxardo Maraschino Liqueur

Method: stir ingredients in a mixing glass over an ice sphere (if available) then strain and serve into a chilled cocktail glass filled with the same ice sphere.

Garnish: lemon balm and grapefruit peel.



GLIMPSE OF SEDUCTION

¾ oz – 22.5 ml Luxardo Maraschino

¾ oz – 22.5 ml grapefruit-flavored Vodka

2 scoops of lemon sorbet

½- 15 ml fresh lemon juice

Float of Pomegranate Liqueur

Method: pour first four ingredients in a blender and blend until smooth. Serve into a champagne saucer with a float of pomegranate liqueur.

Garnish: fresh lychee



THE AWEN

1 ½ oz – 45 ml Pot still-style Irish Whiskey

½- 15 ml Luxardo Maraschino

1 oz -30 ml Americano Cocchi

1 dash Orange Bitters

Method: stir ingredients in a tumbler glass over an ice sphere (if available).

Garnish: star anise and sliced fig.



VIDA VERDE

1 ½ oz – 45 ml 100% de Agave Silver-style Tequila

¾ oz – 22.5 ml Luxardo Maraschino

1 ½ oz – 45 ml lime sweet 'n sour mix

4 wheels of cucumber cut ¼" thick (about 1 cm)

2 sprigs of mint

Method: place the mint and cucumber in a mixing glass and muddle briskly, then add sour mix and liquors. Shake with ice and double strain over ice into a stemmed glass.

Garnish: fresh cucumber wheels and cucumber blossom.



ESSENCE N5

1 ½ oz – 45 ml Luxardo dry Gin

¾ oz – 22.5 ml Luxardo Triplum Triple Sec

½- 15 ml lavender syrup

1 oz – 30 ml fresh lime juice

4 whole raspberries

Method: place the mint and cucumber in a mixing glass and muddle briskly, then add sour mix and liquors. Shake with ice and double strain into a chilled cocktail glass.

Garnish: channeled lemon wheel and raspberry on the rim.



MARGARITA (classic)

1 ½ oz – 45 ml 100% de Agave Silver-style Tequila

¾ oz – 22.5 ml Luxardo Triplum Triple Sec

¾ oz – 22.5 ml fresh lime juice

¼ oz – 7.5 ml agave nectar syrup-optional

Method: shake all ingredients with ice then strain into a chilled cocktail glass or on the rocks.

Garnish: coarse sea salt on half the rim and fresh lime.



WHITE LADY (classic)

1 ½ oz – 45 ml Luxardo Dry Gin

¾ oz – 22.5 ml Luxardo Triplum Triple Sec

¾ oz – 22.5 ml fresh lemon juice

½ oz – 15 ml egg white-optional

Method: shake all ingredients with ice then strain into a chilled cocktail glass.

Garnish: lemon peel.



JAPANESE GARDEN

1 oz – 30 ml Luxardo Triplum Triple Sec

1 oz – 30 ml Soju

3 oz – 90 ml Japanese Calpico

1 oz – 30 ml yuzu sour mix

Method: pour ingredients in Collins glass filled with ice, stir well and serve.

Garnish: lemon grass spear and fresh raspberry (or fresh Japanese ume plum if available).



PACIFIC BREEZE

1 ½ oz- 45 ml Luxardo Triplum Triple Sec

¾ oz – 22.5 ml Watermelon Liqueur

3 oz – 90 ml cranberry juice

1 ½ oz – 45 ml lime sweet 'n sour

Method: Pour all ingredients in a shaker with ice. Shake and strain over ice into a Collins or pilsner glass.

Garnish: fresh watermelon and lemon peel zest.



MYSTIQUE GREEN

1 ½ oz- 45 ml Luxardo dry Gin
¾ oz – 22.5 ml Luxardo Triplum Triple Sec
¾ oz – 22.5 ml Elderflower Liqueur
1 oz – 30 ml fresh lime juice
Half (peeled) kiwi

Method: muddle the kiwi pulp with lime juice in a shaker tin. Add ice and liquors and shake vigorously. Strain into a chilled cocktail glass.

Garnish: lotus root and berries.



KUMQUAT SMASH

1 oz-30 ml Luxardo Triplum
1 oz-30 ml Cachaça
½ oz – 15 ml Luxardo marasca cherry syrup
5 kumquats cut in halves
Float of Mango-flavored rum

Method: muddle the fruit with and syrup in a shaker tin. Add ice and shake vigorously. Pour all ingredients (do not strain) in a tumbler. Add a float of Mango-flavored Rum.

Garnish: edible flower and two Luxardo Original Maraschino cherries floating in the drink.



HANKY PANKY (classic)

1 ½ oz- 45 ml Gin
1 ½ oz- 45 ml Sweet Vermouth
2 dashes Luxardo Fernet

Method: shake ingredients with ice then strain into a chilled cocktail glass.

Garnish: orange peel.



BLACK JAM

1 ½ oz- 45 ml Luxardo Fernet
¾ oz – 22.5 ml honey syrup
¾ oz – 22.5 ml fresh lemon juice
4 oz – 120 ml Tonic water

Method: shake the first three ingredients with ice then strain into a Collins glass and fill up with tonic water, stir and serve.

Garnish: lemon verbena and lemon spiral.



SMOKE ON THE DOCK

¾ oz – 22.5 ml Luxardo Fernet
¾ oz – 22.5 ml Mezcal
1 ½ oz- 45 ml lime sweet 'n sour
2 oz – 60 ml pomegranate juice

Method: shake ingredients with ice then strain into a Collins.

Garnish: fresh English mint, grapefruit and pomegranate seeds (when in season).



FERNET FRAPPÉ

1 ½ oz- 45 ml Luxardo Fernet
½ oz – 15 ml Ginger Liqueur
2 oz Cola

Juice from a lemon wedge

Method: pour ingredients over crushed ice into a stemmed glass, stir well and serve.

Garnish: fresh English mint and crystallized ginger.



BLOODY FERNET

1 oz – 30 ml Luxardo Fernet

¾ oz – 22.5 ml Luxardo Maraschino

2 large scoops of blood orange sorbet

Method: pour the ingredients in a blender and blend until smooth.

Serve into a champagne saucer.

Garnish: blood orange wheel when in season or candied orange peel.



KENTUCKY LIKKER

1 ½ oz- 45 ml Bourbon Whiskey

1 oz – 30 ml Luxardo Amaro Abano

2 dashes Orange Bitters

Splash club soda

Method: pour the ingredients in an old-fashioned glass, then fill up with ice and stir well before serving.

Garnish: lemon peel, orange wheel and Luxardo Original Maraschino cherry.



PISTACHIO FOLLIES

1 oz – 30 ml Luxardo Amaro Abano

1 oz – 30 ml Aged Rum

1 oz – 30 ml fresh cream (not whipped)

½ oz Pistachio Syrup

Method: shake ingredients with ice then strain into a cocktail glass previously swirled with chocolate syrup and rimmed with ground pistachios.

Garnish: ground pistachios and chocolate syrup

Note: when grinding pistachios add a tiny pinch of coffee powder and salt.



ABANO SOUR

1 ½ oz - 45 ml Luxardo Amaro Abano

1 oz – 30 ml fresh lemon juice

¼ oz – 7.5 ml agave nectar

1 dash Grapefruit Bitters

½ oz -15 ml egg white

Method: shake ingredients with ice then strain into a sour cocktail glass previously rimmed with cardamom sugar.

Garnish: cardamom sugar and oils from orange peel.

Note: to make cardamom sugar, grind fresh green cardamom and mix to superfine (caster) sugar according to taste. Store in a dry place.



ABBRAZO LATINO

1 ½ oz 100 % de Agave Tequila Reposado-style

¾ oz – 22.5 ml Luxardo Amaro Abano

¾ oz – 22.5 ml Luxardo Triplum Triple Sec

Method: stir ingredients in a mixing glass filled with ice then strain into a chilled cocktail coupe.

Garnish: torched rosemary sprig.



THE LAST WISH

1 oz – 30 ml Luxardo Amaro Abano

1 oz – 30 ml Luxardo Amaretto di Saschira

2 oz – 60 ml espresso coffee (preferably hot)

1 scoop of vanilla ice cream

Method: shake first three ingredients with ice then strain into a cocktail glass previously rimmed with cacao nibs. Then float the ice cream scoop.

Garnish: cacao nibs.

Note: to make cardamom sugar, grind fresh green cardamom and mix to superfine