

THE
HOLY
POLI
COCKTAIL



Mix it again, Sam. *Giuseppe Poli*





Mix it again, Sam.

I invite you to try
these cocktails
mixing craftsmanship,
story, culture and
the spirit of our land.

But above all,
I invite you
to experiment
an infinite world
of matchings,
to be discovered.

Like Humphrey would
say: Mix it again, Sam.

Jacopo Poli



SARPARITA

50 ml Sarpa Oro - Grappa
20 ml fresh lime juice
20 ml Triple Sec
2 barspoon liquid sugar
2 barspoon UvaViva Rossa -
grape brandy

SHAKER
ORANGE PEEL

Even though Tequila and Grappa express totally different aromas, they have in common a “strong” personality, strictly linked to the land they come from. Sarpa Oro and UvaViva, with strawberry grape, are the protagonists of this variation of the classic Margarita, enriched with structure, aroma and that rough harmony that makes this drink mysteriously attractive.

TWIST ON CLASSIC



TWIST ON CLASSIC



AIRONE SPRITZ

50 ml Airone Rosso - aperitif
40 ml Herbal Tonic Fentiman's
30 ml Prosecco



BUILD
LEMON PEEL

Airone Rosso is not the usual bitter, instead a new vision of the aperitif. Its citrusy notes, spicy and round, link harmonically with the herbaceous notes of Bonatical Tonic by Fentiman's and Prosecco, whose bubbles enrich the drink of vivacity and balance. A classic aperitif, with verve.

BRANDY CRUSTA

50 ml Brandy Italiano di Poli
15 ml Cointreau
30 ml lemon juice
45 ml fresh orange juice
3 barspoon caster sugar
2 barspoon liquid sugar

SHAKER
SUGAR CRUST AND
LEMON PEEL

TWIST ON CLASSIC



Jerry Thomas would certainly approve this version of the classic “Brandy Crusta”. The Italian Brandy by Poli is perfect enjoyed straight, thanks to the sophistication of a bain-marie distillation and ageing at least 3 years in oak barrels; it is also perfectly suitable for mixing. A cocktail with over 100 years of history is then dressed with a layer of delicacy.

TWIST ON CLASSIC



FROM LIMA TO BASSANO



50 ml UvaViva Rossa -
grape brandy
20 ml water
20 ml lime juice
4 barspoon caster sugar
30 gr smashed pineapple

SHAKER / THROWN
LIME AND PINEAPPLE LEAVES

The idea is creating a Pisco Punch, re-interpreted using UvaViva Rossa. The grape brandy gives the drink a richer aroma compared to the classic Pisco's one, donating the typical wild note of strawberry grape. The pineapple completes the drink with its tropical aroma, perfect for a summer drink. What to say... A Pisco punch with Italian style.

NEGRONI DEI DUE LEONI

TWIST ON CLASSIC

45 ml Campari
30 ml Gran Bassano Rosso -
vermouth
15 ml Marconi 46 - gin

BUILD
LIME PEEL



The symbol of the Italian drinks in the world, prepared with products 100% Made in Italy: vermouth Gran Bassano Rosso and gin Marconi 46. This drink begins soft and balmy thanks to the gin's botanicals. After a few moments the vermouth emanates its bitter notes, matching the Campari and leaving a pleasantly bitter end. A Negroni DOC, with an extra twist.

TWIST ON CLASSIC



ZOMBIE



30 ml Elisir Camomilla Poli
20 ml Rhum Clément Canne Bleue
15 ml ripe pineapple's extract
20 ml sparkling water
1 barspoon caster sugar
10 ml lime juice
1 passion fruit

BUILD
LIME'S ESSENTIAL OIL

In this Zombie's remake, a classic by the Tiki Culture, we added to the tropical notes of this drink a touch of Italian style thanks to Elisir Camomilla. The alcohol power of rum accompanies the flavors giving it a vegetable note. The chamomile's taste suits well with the fresh pineapple's soda, slicing the drink's sweetness and leaving a floral ending.

J.P.C.

35 ml Elisir China Poli
25 ml Vaca Mora - amaro
20 ml Marconi 46 - gin

THROWN
LIME PEEL / LEMON



SIGNATURE



This drink, with its bittering aroma, is suitable either as an aperitif, or a digestive after dinner. In J.P.C. the Elisir China stands out immediately with its bitter note, well balanced by the herbaceous and minty freshness of amaro Vaca Mora. The balmy notes of Gin Marconi 46 harmonize the ingredients, giving the cocktail a perfect balance.

SIGNATURE



FORESTA NERA

30 ml Marconi 46 - gin
30 ml cocoa liqueur
45 ml raspberry puree
2 barspoon caster sugar
15 ml lime juice
Semi-whipped cream



SHAKER
CHOCOLATE FLAKES

A perfectly done “dessert drink”, inspired by the namesake German cake, from which we find the whipped cream, the raspberries and the cocoa cream.

The real variation is represented by the use of Gin Marconi 46, donating the drink balmy notes matching perfectly with raspberry, leaving the palate clean and fresh for the next sip.

MIDNIGHT LULLABY

30 ml Lquirizia Poli (Grappa
with licorice root's infusion)
35 ml White Lightnin' Moonshine
10 ml Bourbon Whiskey
10 ml Miele Poli (Grappa with
Acacia honey's infusion)

THROW / STIR
LEMON PEEL AND ORANGE

Inspired by the famous “Rusty Nail”, where the Scotch whisky’s personality merges with the honey liqueur’s sweetness. In this variation the rough power of Moonshine combines wisely to the aromatic touch of Lquirizia di Poli. The drink is balanced, with a smooth entrance leaving space to the unmistakable taste of licorice root, in a clean and elegant ending.



SIGNATURE



Cocktails by HBE | Andrea Clerici and Emilio Masdea



POLI
1898

VIA MARCONI 46 - 36060 SCHIAVON (VI) - ITALIA
INFO@POLIGRAPPA.COM - WWW.POLIGRAPPA.COM