



# AMARO BAR

GOURMET GALLEY

## APERITIVO BITTERS

Aperol - 11% ABV

Bright sunset orange in color

Fresh orange sweetness, subtly bitter

Key ingredient in an Aperol Spritz

Less bitter and sweeter than Campari

Campari - 24% ABV

Ruby red in color

Bright bitter orange rounded with light floral notes and herbal woodiness

Traditionally served on the rocks with a splash of soda

Key ingredient in the Negroni, Americano, and Boulevardier

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## AMARO

Montenegro - 23% ABV

Copper in color

Sweet and mild with light bitterness

Notes of tangerine, cucumber, orange peel, and black cherry

Averna - 29% ABV

Deep rusty brown in color

notes of cola, orange peel, licorice, and vanilla

Sweet and soft with subtle bitterness

Ramazzotti - 30% ABV

Cola color

Notes of root beer, orange peel, and cinnamon

Aromatic herbal bitterness

Oldest commercial amaro available

Cynar - 16.5% ABV  
Dark brown in color  
Savory herbal and earthy vegetal notes with a sweet caramel finish  
Made with Artichokes  
Comes in a 70 proof version too!

Nonino Quintessentia - 35% ABV  
Amber in color  
Subtle herbal bitterness and gentle spice  
Notes of orange peel and caramel sweetness  
Grappa based and aged 5 years in barriques or sherry barrels

Fernet Branca - 40% ABV  
Burnt caramel in color  
Strong and medicinal with notes of eucalyptus  
Elements of candy cane, mint toothpaste, and mentholated cough drops  
Huge in Argentina, Fernet and coke is the national drink

[gourmet-galley.com](http://gourmet-galley.com)  
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