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

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
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