

DOMENIS1898

crystal clear **tradition**

DMC
DOMENIS1898 Mixology Catalogue

SUMMARY

EASY RIDER	Page 4
CIRASA TALK	Page 4
BOTANIC FLAVOUR	Page 5
DOMENG1	Page 5
CIVI & GJULIA	Page 6
D.O.M. 1898	Page 6
MY WORD IS DOMENIS	Page 7
GIN MULE	Page 7
CHOCO PICK ME UP	Page 8
CIVIDÂT FIZZ	Page 8
BIANCANEVE	Page 9
FIESTA	Page 9
ABEMUS DOMENIS	Page 10
SILVER PASSION	Page 10
SWEET PASSION FLOWER	Page 11
O'PROFSSOR	Page 11
CRISTINA	Page 12
TWILIGHT	Page 12
CHOC & BERRY	Page 13
HERA	Page 13
FUTURE FLAVORS	Page 14
EXOTIC - ZEN	Page 14
ALMOND BLACK	Page 15
HORTUS DELICARUM	Page 15
TOPAZIO36	Page 16
DRY12	Page 16

SUMMARY

DC SPRITZ	Page 17
GINGER TONIC	Page 17
ROYAL SEASON	Page 18
BITTER & SMOKE	Page 18
FRENCH 1898	Page 19
D_OMEN FIZZ	Page 19
CIRASA BABYFACE	Page 20
MANHATTAN D1	Page 20
BASITO	Page 21
DESERT GRAPE	Page 21
D52	Page 22
CHOCO MARTINI	Page 22
CHERRY BOMB	Page 23
DOM GREEN	Page 23
BASIL MARGARITA	Page 24
G 10	Page 24
FUTUR-CUTT	Page 25
ATHENA	Page 25
COCKTAIL CIRASA	Page 26
RED WINE TENTATION	Page 26
WHITE KISS	Page 27
SUNSET	Page 27
IL PROFUMO DI CANAZEI	Page 28
RED NEWTON	Page 28
REFRESH	Page 29
DOMENIS SPRITZ	Page 29

SUMMARY

SUNSET DREAMS	Page 31
GOLDEN PASSION	Page 31
RED LOVE	Page 32
LADY IN BLUE	Page 32
PARFUM D'AMOUR	Page 33
LA VIE EN ROSE	Page 33
L'APERITIF FRANCAIS	Page 34
COSMO 1898	Page 34

EASY RIDER

Occasion	After dinner
Glass	12 oz Rocks
Tecnicue	Build on the rock's
Ingredients	1 ½ oz Trittico D1 - noten 1 ½ oz Vodka
Garnish	Coffee beans
Preparation	Pour the ingredients into the glass, a classic yet timeless 12 oz Rocks, cooled in advance with plenty of ice. Add a few coffee beans...enjoy and let yourself be surprised!



CIRASA TALK

Occasion	Long drink
Glass	Highball
Tecnicue	Shake on the rock's
Ingredients	1 oz Bourbon 1 oz Trittico D2 – cirasa ½ oz Southern Comfort ½ oz Lime 1 oz Fresh orange juice 1 drop Angostura
Garnish	Dried orange slices and maraschino cherries
Preparation	The shaker, a miracle worker, which mixes the ingredients in the most perfect manner. Serve in a long drink glass, topping it with a drop of Angostura bitters and dried orange slices.



BOTANIC FLAVOUR

Occasion	Aperitif / After dinner	
Glass	Double cocktail glass	
Tecنية	Stirrer & strain up	
Ingredients	2 oz	Trittico D3 – botanic bitter
	½ oz	Mezcal
	½ oz	Vermouth Rosso
Garnish	Orange peel	
Preparation	D3 – botanic bitter in a cocktail that perfectly values its pleasant citrusy notes. Serve in a double cocktail glass, garnish with an orange peel.	



DOMENG1

Occasion	Aperitif / After dinner	
Glass	9 oz Rocks	
Shaker	[✓]	
Ingredients	½ oz	D_OMEN
	½ oz	Cividat
	½ oz	Vermouth Rosso
Garnish	Orange peel twist	
Preparation	When D_OMEN and Cividat meet together, a surprisingly refreshing, pleasing and intense cocktail comes to life. Serve with plentiful ice in a 9 oz Rocks glass, decorating with an orange peel twist.	



CIVI & GJULIA

Occasion	Long drink	
Glass	Highball	
Tecnicue	Shake on the rock's	
Ingredients	1 ½ oz	Cividât
	¾ oz	Lemon juice
	¾ oz	Clear apple juice
	½ oz	Liquid sugar
	½ oz	Albumen
	Top	Ribò Gjulia Beer
Garnish	Lime, lemon zest and a sprig of rosemary	
Preparation	Intense flavour, perfect balance and aromatic boost: Cividât gin botanicals complement with the aromas of Ribò Gjulia, the blonde beer with Ribolla Gialla must. Serve in a long drink glass, garnished with lime, lemon zest and a sprig of rosemary or sliced lime.	



D.O.M. 1898

Occasion	Aperitif / After dinner	
Glass	12 oz Rocks	
Tecnicue	Build on the rock's	
Ingredients	¾ oz	D_OMEN
	1 oz	Trittico D4 – dot gin
	1 ¼ oz	Trittico D3 – botanic bitter
	1 tsp	Lady Domenis Intense Orange
Garnish	Lemon zest and rosemary sprig	
Preparation	When D_OMEN, D3 – botanic bitter and D4 – dot gin meet together, a surprisingly refreshing, pleasing and intense cocktail comes to life. Serve with plentiful ice in a 12 oz Rocks glass, garnishing with lemon zest and rosemary sprig.	



MY WORD IS DOMENIS

Occasion	Aperitif	
Glass	Double cocktail glass	
Tecnicque	Shake & strain up	
Ingredients	¾ oz	Trittico D4 – dot gin
	¾ oz	Storica Verde
	¾ oz	Maraschino
	½ oz	Lemon sherbet
	1 oz	Fresh lemon juice
Garnish	Dash	Peychaud bitter
	Lemon zest	
Preparation	Place the ingredients in the shaker, add ice cubes and shake vigorously. Pour into a double cocktail glass filtering through a colander, garnish with lemon zest.	



GIN MULE

Occasion	Any time	
Glass	Copper Mug	
Tecnicque	Build on the rock's	
Ingredients	1 ½ oz	Trittico D4 – dot gin
	3 oz	Ginger beer
	1 tsp	Lemon sherbet
Garnish	Lemon slices and rosemary sprig	
Preparation	Place the ingredients directly in the copper mug with plenty of ice, mix gently. Garnish with a lemon slice and a sprig of rosemary.	



CHOCO PICK ME UP

Occasion	After dinner
Glass	Double cocktail glass
Tecnicue	Shake & strain up
Ingredients	1 ½ oz DOMBAY Choco
	¾ oz Storica Riserva
	¾ oz Vanilla Flavoured Rum
	1 oz Albumen
	4 drops Pepper Flavored Vodka
Garnish	Sprinkle citrus sugar on the glass
Preparation	Pour all the ingredients into the shaker filled with ice cubes, shake well and pour into a double cocktails glass.



CIVIDÂT FIZZ

Occasion	Aperitif / After dinner
Glass	Highball
Shaker	[✓]
Ingredients	1 ½ oz Cividât
	1 oz Lemon juice
	1 oz Clear apple juice
	2 tsp Sugar
	Top Ribò Gjulua beer
Garnish	Lemon zest and red apple slices
Preparation	Pour lemon juice in the shaker with 2 teaspoons of sugar, apple juice and gin; mix so that the sugar melts, then add ice and shake vigorously. Strain into a glass with new ice and fill to the brim with beer. Decorate with thin slices of unpeeled red apple.

ALSO SELECTED BY
LA CUCINA ITALIANA



BIANCANEVE

Occasion	After dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	1 1/3 oz Sliwovitz
	1 1/3 oz White cocoa cream
	1/3 oz Coconut syrup
Garnish	Red apple slice, mint leaf
Preparation	Place all the ingredients in the shaker with crushed ice. Mix until it has a 'snowy' and velvety consistency, then pour into a frozen cocktail glass and decorate with a slice of red apple and fresh mint leaf.



FIESTA

Occasion	After dinner
Glass	Double cocktail glass
Shaker	[✓]
Ingredients	1 oz Cividat
	1 oz Orange juice
	1 oz White cocoa cream
Garnish	Orange peel twist
Preparation	Put all the ingredients in the shaker with crushed ice. Shake until obtaining a velvety consistency. Pour into a double iced cocktail glass and garnish with orange peel twist.



ABEMUS DOMENIS

Occasion	After dinner	
Glass	Double cocktail glass	
Shaker	[✓]	
Ingredients	1 oz	Futura36
	1 oz	Kahlúa
	1 oz	Cointreau
	1 oz	Fresh cream

Garnish Vanilla bean

Preparation Tasty after dinner prepared in the shaker by combining all the ingredients with plenty of crushed ice served in a double cocktail glass. An evergreen for unforgettable holidays, suitable for both day and night, for all tastes.



SILVER PASSION

Occasion	After dinner	
Glass	Double cocktail glass	
Shaker	[✓]	
Ingredients	1 1/3 oz	Cividat
	2/3 oz	Passoa
	1/2 oz	Passion fruit syrup
	1/2 oz	Coconut syrup
	2/3 oz	Albumen

Garnish Passion fruit, lump of sugar, nutmeg, pure alcohol

Preparation Pour all the ingredients into the shaker with crushed ice. Serve in iced cocktail glass. Garnish with nutmeg and passion fruit flambé using a lump of sugar and pure alcohol.



SWEET PASSION FLOWER

Occasion	After dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	<div><div><div>5/6 oz</div><div>Sliwovitz</div></div><div><div>5/6 oz</div><div>Liquore Galliano</div></div><div><div>1/3 oz</div><div>Cointreau</div></div><div><div>1/6 oz</div><div>Grenadine syrup</div></div><div><div>1 tsp</div><div>Passion fruit pulp</div></div><div><div>1 tsp</div><div>Caramelized sugar</div></div></div>
Garnish	Passion fruit, caramelized sugar
Preparation	Pour the fruit pulp and caramelized sugar into a cold cocktail glass; pour the remaining ingredients into the shaker and shake gently. Finally add to the pulp and sugar and garnish with caramelized sugar and passion fruit.



O'PROFSSOR

Occasion	Aperitif / Pre dinner
Glass	9 oz Rocks
Mixing glass	[✓]
Ingredients	<div><div><div>1/2 oz</div><div>Futura36</div></div><div><div>1 oz</div><div>Carpano Antica Formula</div></div><div><div>1 oz</div><div>D_OMEN</div></div><div><div>1/2 oz</div><div>Amaro di Murgia Gariga</div></div><div><div>Top</div><div>Ginger Ale</div></div></div>
Garnish	Orange peel twist
Preparation	Pour the first four ingredients and ice into the shaker and shake vigorously. Strain into a 9 oz Rocks with new ice and complete with Ginger Ale. Finally garnish with orange peel twist.



CRISTINA

Occasion	Pre dinner
Glass	Double cocktail glass
Shaker	[✓]
Ingredients	1 1/3 oz Sliwovitz 1/3 oz Lemon juice 1/6 oz Albumen 1/6 oz Thyme syrup 1/3 oz Camomille infusion
Garnish	Thyme sprig, lemon zest

Preparation Place the ingredients in the shaker, add a handful of ice cubes and shake vigorously. Pour into a double cocktail glass by filtering through a colander; decorate with a sprig of fresh thyme and lemon zest and serve immediately.



TWILIGHT

Occasion	Any time
Glass	Double cocktail glass
Shaker	[✓]
Ingredients	1 1/3 oz Cividât 1/6 oz Monin Violet Syrup 1/6 oz Tangerine juice 1/6 oz Albumen Top Tonic water 1724
Garnish	Dried tangerine, lavender

Preparation Place the ingredients into the shaker with a few ice cubes and shake. Filtering with a colander, pour into a double cocktail glass and decorate with lavender and slices of dried tangerine.



CHOC & BERRY

Occasion	Any time	
Glass	Margarita glass	
Shaker	[✓]	
Ingredients	½ oz	Futura12
	½ oz	Cointreau
	½ oz	Cocoa cream
	½ oz	Grenadine Syrup
Garnish	Orange peel twist and chocolate	
Preparation	Pour all ingredients in equal parts into a shaker filled with crushed ice and ice cubes. Shake vigorously and pour into a margarita glass. Garnish with chocolate and orange peel twist.	



HERA

Occasion	After dinner	
Glass	Cocktail glass	
Tecnicue	Shake & strain up	
Ingredients	5/6 oz	Futura12
	½ oz	Espresso coffee
	5/6 oz	Vanilla milk cream
	¾ oz	Trittico D1 - noten
	Top	Liquid cream
Garnish	Vanilla and coffee beans	
Preparation	Pour all ingredients into the shaker, without the cream, shake with plenty of ice. Pour into a cocktail glass and using a teaspoon place the cream on the surface without mixing.	



FUTURE FLAVORS

Occasion	After dinner	
Glass	Cocktail glass	
Shaker	[✓]	
Ingredients	½ oz	Futura36
	⅔ oz	Sambuca
	1 oz	Coconut milk
	⅓ oz	Liquorice syrup
Garnish	Lime	
Preparation	Pour the ingredients into the shaker with ice and shake until chilled (make sure that the consistency is foamy). Pour slowly into a cocktail glass filtering with a colander and garnish with a slice of lime.	



EXOTIC - ZEN

Occasion	After dinner	
Glass	Cocktail glass	
Shaker	[✓]	
Ingredients	1 ⅓ oz	Storica Nera
	1 ⅓ oz	Orange juice
	1 oz	Ginger infusion
	½ oz	Passoa
	½ oz	Orgeat syrup
	½	Lime
Garnish	Ginger, lime, straws	
Preparation	Place four to five ice cubes into the shaker and add all the ingredients. Shake vigorously to make it almost frothy, then strain into a previously cooled cocktail glass. Finally garnish with ginger, lime and straws.	



ALMOND BLACK

Occasion	After dinner
Glass	9 oz Rocks
Tecnicue	Build on the rock's
Ingredients	<div><div>¾ oz</div><div>Storica Nera</div></div> <div><div>¾ oz</div><div>Di Saronno</div></div> <div><div>¾ oz</div><div>Drambuie</div></div> <div><div>Splash</div><div>Trittico D1 - noten</div></div>
Garnish	Orange, maraschino cherries, mint leaves
Preparation	Cool the glass with ice cubes and filter the water. Pour Storica Nera, Drambuie and DiSaronno on ice to mix for a long time, add on top a splash of D1 - noten. Garnish with orange, cherries and mint leaves.



HORTUS DELICIARUM

Occasion	Pre dinner
Glass	14 oz Highball
Tecnicue	Shaker on the rock's
Ingredients	<div><div>¾ oz</div><div>Cividat</div></div> <div><div>¾ oz</div><div>D_OMEN</div></div> <div><div>¾ oz</div><div>Aperol</div></div> <div><div>3 oz</div><div>Pink grapefruit juice</div></div> <div><div>Splash</div><div>St. Germain</div></div>
Garnish	Red currant, carambola
Preparation	Place the ingredients into the shaker with ice cubes and shake until the shaker cools. Pour into a highball glass with new ice, garnish and serve.



TOPAZIO36

Occasion	After dinner
Glass	Cocktail glass
Tecnicue	Stirrer & strain
Ingredients	1 ½ oz Lady Domenis Intense Orange ½ oz Futura36 ½ oz D_OMEN Splash White mint
Garnish	Sprouts or mint leaves
Preparation	Pour the ingredients into the mixing glass with ice. Mix and serve the cocktail in a Martini glass garnished with mint sprouts or mint leaves.



DRY12

Occasion	After dinner
Glass	Cocktail glass
Tecnicue	Stirrer & strain
Ingredients	2 oz Futura12 ¼ oz Martini Dry
Garnish	Lemon zest
Preparation	Pour the ingredients into a mixing glass, add crystalline ice and stir for a long time. Pour it all without ice into an iced cocktail glass, garnish with lemon zest.



DC SPRITZ

Occasion	Aperitif / Pre dinner	
Glass	9 oz Rocks	
Mixing glass	[✓]	
Ingredients	2 oz	Prosecco
	1 oz	Soda water
	1 ½ oz	D_OMEN
Garnish	Orange peel twist	
Preparation	Pour the ingredients into the mixing glass with ice. Stir and serve the cocktail in a 9 oz Rocks garnishing with orange peel twists.	



GINGER TONIC

Occasion	Aperitif / After dinner	
Glass	Highball	
Mixing glass	[✓]	
Ingredients	2 oz	Trittico D4 – dot gin
	⅓ oz	Monin Ginger Syrup
	1 ⅓ oz	Indian Tonic J.Gasco
Garnish	Lime and ginger	
Preparation	Pour the ingredients into the mixing glass with ice and mix D4 - dot gin and ginger before adding the tonic. Serve the cocktail in a highball garnished with slices of lime and ginger.	



ROYAL SEASON

Occasion	After dinner			
Glass	Double cocktail glass			
Shaker	[✓]			
Ingredients	1 ½ oz	DOMENIS	Special	Edition
		Picolit		
Ingredients	½	Lemon		
Garnish	Honey, cinnamon, red apple slices			
Preparation	Squeeze half a lemon in the shaker with ice, add 1½ oz of DOMENIS Special Edition Picolit grappa, shake and pour into a glass, the edge of which is first dipped in honey and then in cinnamon.			



BITTER & SMOKE

Occasion	After dinner			
Glass	Double cocktail glass			
Shaker	[✓]			
Ingredients	2 oz	Ronchi Pichi		
	¾ oz	Tequila Reposado		
	¾ oz	Trittico D3 – botanic bitter		
	2	Drops of Pernod Wispr Potion		
Garnish	Star anise, cinnamon or Tuscan cigar			
Preparation	Place the ingredients in the shaker with ice, shake and pour into a frozen cocktail glass. Garnish with star anise, cinnamon or a Tuscan cigar.			



FRENCH 1898

Occasion	Pre dinner
Glass	Champagne cup / Flûte
Tecnique	Shake & strain
Ingredients	<div><div>¾ oz</div><div>Storica Verde</div></div> <div><div>¾ oz</div><div>Trittico D4 – dot gin</div></div> <div><div>½ oz</div><div>Lemon sherbet</div></div> <div><div>1 oz</div><div>Lemon juice</div></div> <div><div>Top</div><div>Gran Cuveè Bocelli Prosecco</div></div>
Garnish	Lemon zest and basil leaves
Preparation	Pour all the ingredients, except the prosecco, in the shaker with plenty of ice. Shake and pour in a champagne cup without ice to fill with prosecco.



D_OMEN FIZZ

Occasion	After dinner
Glass	Highball / Wine tulip
Mixing glass	[✓]
Ingredients	<div><div>2 oz</div><div>Ronchi Pichi</div></div> <div><div>¾ oz</div><div>D_OMEN</div></div> <div><div>2 oz</div><div>Prosecco or dry sparkling wine</div></div>
Garnish	Orange peel twist
Preparation	Pour the ingredients in the indicated order in a highball or in a wine tulip filled with crushed ice and mix. Garnish with twist and orange slice.



CIRASA BABYFACE

Occasion	Aperitif / Pre dinner
Glass	Cocktail glass
Mixing glass	[✓]
Ingredients	<div>1/3 oz Martini Dry</div> <div>2 oz Trittico D4 – dot gin</div> <div>1/3 oz Trittico D2 – cirasa</div>
Garnish	Fresh cherry
Preparation	Place the ingredients in a mixing glass with ice and mix. Cool a Martini glass with ice. Once the temperature is reached, remove the ice, pour the mixture, filtering with a strainer and finally garnish with a fresh cherry.



MANHATTAN D1

Occasion	After dinner
Glass	Martini glass
Mixing glass	[✓]
Ingredients	<div>2 oz Bourbon Watershed</div> <div>1/2 oz Martini rosso</div> <div>1/2 oz Trittico D1 - noten</div> <div>2 Drops of bitter orange</div>
Garnish	Orange wedge
Preparation	Combine the ingredients in the mixing glass and mix. Pour into a Martini glass and garnish with orange wedge.



BASITO

Occasion	Aperitif / Pre dinner	
Glass	9 oz Rocks / Tumbler	
Mixing glass	[✓]	
Ingredients	q.s.	Storica Verde
	2 tsp	Brown sugar
	1 1/3 oz	White rum
	Top	Ginger Ale
	1/2	Lime cut into wedges
Garnish	Lime and basil leaves	

Preparation Wash and cut the lime into wedges, place it in a tumbler with sugar, add Storica Verde in the amount necessary to reach the desired intensity and mix the ingredients. Fill with crushed ice, add rum, fill with Ginger Ale and voilà: BASITO is ready to be tasted!



DESERT GRAPE

Occasion	Aperitif / Pre dinner	
Glass	Wine tulip / Flûte	
Mixing glass	[✓]	
Ingredients	2/3 oz	D_OMEN
	1,5 tsp	Litches syrup
	Top	Ribolla Gialla Brut sparkling
Garnish	Litches	

Preparation Pour litches syrup and D_OMEN into the mixing glass containing crushed ice. Complete with sparkling wine and mix with a cocktail spoon. Strain and pour into a glass previously cooled with ice. Garnish with a litchi and enjoy savouring the surprising aromatic note and the particular sweetness.



D52

Occasion	After dinner
Glass	9 oz Rocks / Shot glass
Ingredients	1 oz Kahlúa 1 oz DOMBAY Classic 1 oz Grand Marnier
Garnish	
Preparation	Pour Kahlúa into the glass, then sliding the liqueurs onto the back of a teaspoon, pour DOMBAY Classic and finally Grand Marnier. In doing so, the ingredients will not mix, creating a nice layered effect.



CHOCO MARTINI

Occasion	After dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	1 ½ oz DOMBAY Choco 1 oz Vodka
Garnish	Dark chocolate flakes
Preparation	Pour DOMBAY Choco and vodka into the shaker containing crushed ice and shake vigorously. Strain and pour into a cocktail glass previously chilled with ice. Garnish with dark chocolate flakes and taste it.



CHERRY BOMB

Occasion	After dinner	
Glass	Cocktail glass	
Shaker	[✓]	
Ingredients	$\frac{2}{3}$ oz	DOMBAY Cherry
	$\frac{1}{3}$ oz	Kahlúa
Garnish	Cherries	
Preparation	Pour the ingredients into a shaker containing crushed ice. Shake vigorously and, filtering with a colander, serve in a cocktail glass. Finally garnish with a cherry.	



DOM GREEN

Occasion	Any time	
Glass	Highball glass	
Ingredients	1 $\frac{1}{2}$ oz	Trittico D4 – dot gin
	2 oz	Organic pineapple juice
	q.s.	Storica Verde
	$\frac{1}{4}$	Lime
	Top	Club soda
Garnish	Fresh basil leaves	
Preparation	Roll 3 basil leaves on themselves and cut into thin strips; squeeze the lime into the glass and add the chopped basil leaves, mixing with a muddler.	
	Add pineapple juice, D4 – got gin, Storica Verde and ice; fill with club soda and garnish with pineapple, lime and basil leaves.	



BASIL MARGARITA

Occasion	After dinner
Glass	Margarita glass
Tecnicue	Shake & strain
Ingredients	1 ½ oz Tequila Blanco
	¾ oz Storica Verde
	¾ oz Fresh lime juice
Garnish	Lime slice and salt crust
Preparation	Rub the rim of a Margarita glass with a lime wedge and gently roll it into the salt. Pour the ingredients into a shaker with crystalline ice, shake very well and serve in the glass holding the ice. Garnish with a lime slice.



G 10

Occasion	Any time
Glass	Highball
Shaker	[✓]
Ingredients	1 ½ oz Trittico D4 – dot gin
	½ oz Liquore Galliano
	⅔ oz Grapefruit juice
	Top Citrus tonic water
Garnish	Lime zest, lemon peel rose
Preparation	Pour D4 - dot gin, Liquore Galliano and grapefruit juice (fresh and filtered) into a shaker with ice. Shake well, strain into a previously cooled highball and fill with citrus tonic water. Finally garnish with a slice of lime and a lemon peel rose.



FUTUR – CUTT

Occasion	After dinner		
Glass	Double cocktail glass		
Shaker	[✓]		
Ingredients	$\frac{2}{3}$ oz	Futura36	
	$\frac{2}{3}$ oz	Kahlúa	
	$\frac{2}{3}$ oz	Dark cocoa cream	
	$\frac{1}{3}$ oz	Blue Curaçao	
	$\frac{2}{3}$ oz	Fig Syrup	
	$\frac{2}{3}$ oz	Milk cream	
Garnish	Filippocèa rapè almond, grated dark chocolate, dried figs		
Preparation	Place the ice in the shaker and add all the ingredients. Shake until the shaker is cooled and pour into a previously cooled double cocktail glass. Garnish and serve well cold.		



ATHENA

Occasion	Any time		
Glass	Highball		
Shaker	[✓]		
Ingredients	1 $\frac{1}{2}$ oz	Trittico D4 – dot gin	
	2 oz	Camomille infusion	and ginger
	$\frac{1}{2}$ oz	Vanilla liqueur	
	$\frac{1}{3}$ oz	Citron juice	
	$\frac{2}{3}$ oz	Albumen	
Garnish	Dried citron slice and maraschino cherry		
Preparation	Place the ice in the shaker. Pour citron juice, vanilla liqueur, camomille and ginger infusion, albumen and gin. Shake until the shaker has cooled. Strain into a highball and garnish with a slice of dried citron and a cherry.		



COCKTAIL CIRASA

Occasion	Pre dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	<div><div>2/3 oz</div><div>Sliwovitz</div></div> <div><div>1 oz</div><div>Trittico D2 - cirasa</div></div> <div><div>1/3 oz</div><div>Orange juice</div></div> <div><div>1/3 oz</div><div>Grenadine Syrup</div></div>
Garnish	Sugar crusta and orange peel
Preparation	Moisten the edges of the glass with lemon juice and gently roll it into the sugar. Put all the ingredients in the shaker full of ice and shake well. Pour through a strainer and garnish with orange peel.



RED WINE TENTATION

Occasion	After dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	<div><div>2/3 oz</div><div>Storica Uve</div></div> <div><div>1/2 oz</div><div>Trittico D2 - cirasa</div></div> <div><div>1 oz</div><div>Grenadine Syrup</div></div> <div><div>1/2 oz</div><div>Lemon juice</div></div>
Garnish	Cinnamon, red currant
Preparation	Put a little crushed ice in a cocktail glass and add D2 - cirasa. In a separate shaker mix Storica Uve, grenadine syrup and lemon juice with crystalline ice. Pour into the cocktail glass filtering with a strainer and garnish with red currant and cinnamon.



WHITE KISS

Occasion	After dinner
Glass	Double cocktail glass
Shaker	[✓]
Ingredients	$\frac{2}{3}$ oz Blanc e Neri - Moscato 1 oz Triple Sec 1 $\frac{1}{3}$ oz White cocoa cream
Garnish	Bon bon and orange peel
Preparation	<p>Pour into a shaker $\frac{3}{4}$ ice cubes, Blanc e Neri - Moscato, Triple Sec, white cocoa cream and shake vigorously until the shaker is very cold.</p> <p>Filter with a strainer in a double cocktail glass and garnish with orange peel and bon bon.</p>



SUNSET

Occasion	Pre dinner
Glass	Highball
Shaker	[✓]
Ingredients	$1\frac{1}{3}$ oz Trittico D4 – dot gin $\frac{1}{3}$ oz Trittico D2 - cirasa 1 $\frac{3}{4}$ oz Tangerine Sweet & Sour 1 $\frac{2}{3}$ oz Ginger ale Drops Angostura bitter
Garnish	Dried tangerine, cherry and candied violet
Preparation	<p>Place ice in the shaker. Pour D4, D2, Sweet & Sour, Ginger ale and shake. Add angostura and stir until the shaker cools. Pour, filtering through a colander, into a highball glass containing ice and add a few drops of angostura. Decorate with dried tangerine, cherries and candied violet.</p>



IL PROFUMO DI CANAZEI

Occasion	Per dinner
Glass	Double cocktail glass
Shaker	[✓]
Ingredients	1 oz Trittico D4 – dot gin 2/3 oz D_OMEN 1/3 oz Sciropo di cranberry 1/3 oz Lime juice 2/3 oz Orange juice Piece Star anise
Garnish	Lemon slice, star anise, cherry, strawberries, black cherries, powdered sugar
Preparation	Place 4-5-ice cubes in the shaker and add all the ingredients. Shake, strain into a double cocktail glass and finally garnish with lemon slice, star anise, cherry, strawberries, black cherries and powdered sugar.



RED NEWTON

Occasion	After dinner
Glass	Martini glass
Shaker	[✓]
Ingredients	2 oz Trittico D4 – dot gin 1 1/3 oz Passoa Drops Angostura bitter
Garnish	Passion fruit
Preparation	Put the ice in the shaker and add D4 – dot gin and Passoa. Shake the ingredients and strain into a glass containing a few drops of bitter angostura; garnish with passion fruit.



REFRESH

Occasion	Any time
Glass	Tulip
Shaker	[✓]
Ingredients	<div>1 1/3 oz Storica Uve</div> <div>1 1/3 oz Ginger beer</div> <div>2/3 oz Lime juice</div> <div>2/3 oz Monin Violet Syrup</div> <div>Drops Cucumber syrup</div> <div>Slices Fresh ginger</div>
Garnish	Melon balls and cucumber

Preparation Pour Storica Uve, Ginger beer, lime juice and violet syrup into a shaker with plenty of ice. Shake everything for 5 seconds and strain into a tulip containing fresh ginger. Garnish with melon balls and cucumber and serve immediately.



DOMENIS SPRITZ

Occasion	Pre dinner
Glass	Tulip
Shaker	[✓]
Ingredients	<div>1 1/6 oz Storica Uve</div> <div>1/2 oz Trittico D2 – cirasa</div> <div>1 1/6 oz Aperol</div> <div>1/2 oz Lime juice</div> <div>1/2 oz Orange juice</div> <div>1/2 oz Pink grapefruit juice</div> <div>Top Ginger beer</div>
Garnish	Dried lime, cherry

Preparation Place the ingredients in the shaker with ice and shake vigorously. Pour through a strainer filtered in a tulip containing ice and fill with ginger beer. Finally garnish with a slice of lime and cherry.



SUNSET DREAMS

Occasion	Pre dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	1 ½ oz Trittico D4 – dot gin ⅔ oz Cointreau ⅔ oz Passoa ⅔ oz Grapefruit juice
Garnish	Red currants
Preparation	Place ice cubes in the shaker together with all the ingredients and shake gently. Strain into a previously cooled cocktail glass, garnish with red currants and taste it cold.



GOLDEN PASSION

Occasion	Pre dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	1 ½ oz Trittico D2 – cirasa ⅔ oz Liquore Galliano ⅓ oz Passion fruit syrup
Garnish	Strawberry and passion fruit
Preparation	Pour D2 - cirasa, Liquore Galliano and passion fruit syrup in the shaker with ice. Shake well and strain into a previously cooled glass. Decorate with strawberry and passion fruit.



RED LOVE

Occasion	After dinner	
Glass	Cocktail glass	
Shaker	[✓]	
Ingredients	⅔ oz	Trittico D4 – dot gin
	½ oz	Trittico D2 – cirasa
	⅔ oz	Lime juice
	⅓ oz	Grenadine Syrup
	⅓ oz	Strawberry syrup
Garnish	Raspberries and blackberries	
Preparation	Put all the ingredients in the shaker full of ice and shake vigorously until it cools. Pour into a cocktail glass filtering and decorating with raspberries and blackberries.	



LADY IN BLUE

Occasion	Any time	
Glass	Cocktail glass	
Shaker	[✓]	
Ingredients	1 oz	Trittico D4 – dot gin
	1 oz	Blue Curaçao
	1 oz	Grapefruit juice
	⅓ oz	Soda water
Garnish	Sugar crusta and lime wedge	
Preparation	Moisten the edges of the glass with lemon juice and gently roll it into the sugar. Put all the ingredients in the shaker full of ice and shake well. Pour through a strainer and garnish with the lime wedge.	



PARFUM D'AMOUR

Occasion	Pre dinner
Glass	Flûte / Champagne cup
Tecnique	Shake & double strain up
Ingredients	<div>½ oz D_OMEN</div> <div>2 oz Trittico D2 – cirasa</div> <div>2 oz Trittico D4 – dot gin</div> <div>½ oz Liquid sugar</div> <div>½ oz Lemon juice</div> <div>½ oz Albumen</div> <div>Top Rosé Premium Cuvée Bocelli</div>
Garnish	Lemon zest and two raspberries
Preparation	Place the ingredients, except the rosè, in the shaker with ice and stir. Pour into a flûte filtering through a colander, fill with rosé premium cuvée and garnish with lemon zest and raspberries.



LA VIE EN ROSE

Occasion	Pre dinner
Glass	Flûte / Champagne cup
Tecnique	Build on the rocks
Ingredients	<div>1 ½ oz Cividât</div> <div>½ oz Lemon juice</div> <div>½ oz Liquid sugar</div> <div>3 - 4 Fresh raspberries</div> <div>Top Rosé Premium Cuvée Bocelli</div>
Garnish	Lemon zest and two raspberries
Preparation	Place the ingredients, except the rosè, directly into the flûte with ice and mix gently. Fill it with rosé premium cuvée and garnish with lemon zest and two raspberries.



L'APERITIF FRANCAIS

Occasion	Pre dinner
Glass	Dof glass
Tecnicue	Build on the rocks
Ingredients	1 ½ oz D_OMEN
	1 oz Soda water
	2 oz Bocelli Prosecco
Garnish	Orange slice
Preparation	Place the ingredients directly in the dof glass with ice and mix gently. Garnish with an orange slice and taste it.



COSMO 1898

Occasion	Pre dinner
Glass	Cocktail glass
Shaker	[✓]
Ingredients	1 ½ oz Vodka citron
	½ oz LADY Domenis Intense Orange
	1 oz American cranberry juice
	½ oz Fresh lemon juice
Garnish	Slice of lime
Preparation	Put a few ice cubes in the glass. Squeeze the lemon and filter the juice. Put all the ingredients in a shaker and shake. Pour into the glass by filtering through a colander. Finally garnish with a slice of lime.





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