

CASA FONDATA NEL
LUCANO[®]
1894
DAL CAV. PASQUALE VENA

**EASY
MIXOLOGY**

COSA VUOI DI PIÙ DALLA VITA?





alepat.com.au/brand/amaro-lucano
amarolucano.it



This family operation has been in operation in Basilicata on the southern tip of Italy, since 1894.

Amaro Lucano was the founding product, a secret recipe that has been handed down from generation to generation in the Vena family since the beginning. The recipe includes wormwood, clary sage, holy thistle, musk yarrow, sweet orange, angelica, gentian, cinnamon and aloe, along with other ingredients the family holds tight to its chest.

The Lucano Amaro style has found worldwide appeal in its versatile nature – it's the goldilocks amaro: not too bitter, not too sweet, not too hot, not too light. This means it works straight-up or on the rocks, but also has plenty of flavour to partner with a range of mixers.

For a complete list of recipes and inspiration please visit www.amarolucano.it/en/mixology or follow the instagram page [@amarolucano1894](https://www.instagram.com/amarolucano1894).

Because Lucano has a medium body and very even balance of bitter-sweet spice, it's very versatile. It finds a perfect match with orange, but try other citrus to bring out the sourness, olives for a dry finish, or even fresh peaches for a fruity note.

HOW TO MIX – THE BASICS



Amaro Lucano is the quintessential Italian bitter liqueur, so think of it just like you would any of the bright orange or red ones. There's a little more spice complexity in Lucano, and a little less sourness than some, which really dials up the elegance and length.

WORKING WITH THE CLASSICS

30ml Amaro
Lucano
75ml Prosecco
Soda to top

Pour Amaro over ice,
add Prosecco & stir
gently; top with soda
& garnish with green
olives (or orange if you
like it sweeter)

LUCANO SPRITZ

SODA

ICE CUBES

PROSECCO

AMARO
LUCANO



ICE CUBES

LEMON
JUICE

AMARO
LUCANO

TONIC
WATER

VERMOUTH
DEL CAVALIERE

30 ml Amaro Lucano
30 ml Vermouth
10 ml lemon juice
Tonic water

Build Amaro, Vermouth
& lemon juice over ice,
stir gently; top with
tonic & garnish with
lemon slices

ITALO TONICO

NEGRONI LUCANO

ORANGE SLICES

ICE CUBES

AMARO
LUCANO



GIN

VERMOUTH
DEL CAVALIERE

30 ml Amaro Lucano
30 ml Vermouth
10 ml Gin

Build Amaro,
Vermouth and Gin
over ice & stir gently;
garnish with orange

30 ml Amaro Lucano
30 ml Vermouth
Soda water

Build Amaro & Vermouth
over ice, top with soda;
garnish with orange

SODA

AMARO
LUCANO



ICE
CUBES

VERMOUTH DEL
CAVALIERE

LUCANO AMERICANO

The perfect serve of Lucano is 30ml, but some of these drinks stretch it out over some complementary flavours in a longer glass. Look to alternative garnishes to anchor the complicated flavours – salt to bring out sweetness, citrus juice to add sourness, peel to balance it, & cucumber to freshen up a high-sugar mix.

GO LONG
(AND
REFRESHING)

LUCANO HIGHBALL



45ml Amaro Lucano
Anniversario
Limonata to top

Pour Amaro over ice
& top gently with
Limonata;
garnish with lemon rind

45 ml Amaro Lucano
Lemonade to top

Pour Amaro over ice &
top gently with clear
lemonade;
garnish with fresh
mint, orange &
cucumber slices



REFRESH & REWIND

30ml Amaro Lucano
15ml Limoncetta di Sorrento
Cola to top

Build Amaro, Limoncello & Cola over ice then stir gently;
garnish with lemon rind and mint



45 ml Amaro Lucano
10ml lemon juice
Cola to top

Run lime over the edge of a glass, then rim with salt flakes; build Amaro, lemon juice & cola over ice; garnish with fresh lime

SUNNY DAYS

DARKER & STORMIER

20ml Amaro Lucano
20ml Dark Rum
5ml lime juice
Top with ginger beer

Build Amaro & Rum over ice, then top with lime juice & ginger beer; garnish with fresh lime



125ml Amaro Lucano
125ml Dark Rum
250ml apple juice
250ml ginger ale
60ml lemon syrup
10ml cardamom bitters

Build all ingredients & garnish generously with fresh citrus; stir gently before serving (serves 6)



LUCANO PUNCH

A simple shake or stir is all you need for these drinks, but they mix some more serious flavours together for a more decadent aperitif or digestive.

**LET'S GET
SERIOUS**

AMACORD

25ml Amaro Lucano
20ml Calvados
20ml pineapple and
ginger juice
Top with Champagne



Stir Amaro, Calvados
& juice in a mixing
glass with ice;
strain and top with
Champagne

20ml Amaro Lucano
45ml Rye Whiskey
Dash of orange
bitters



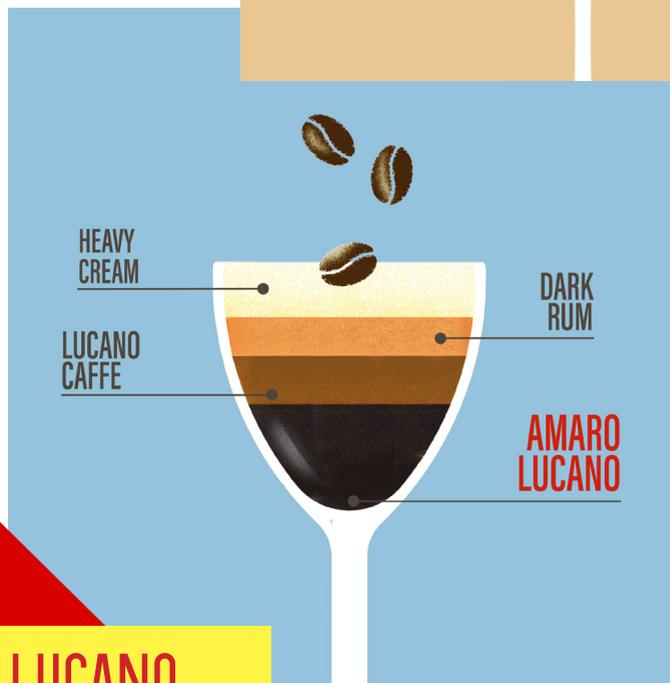
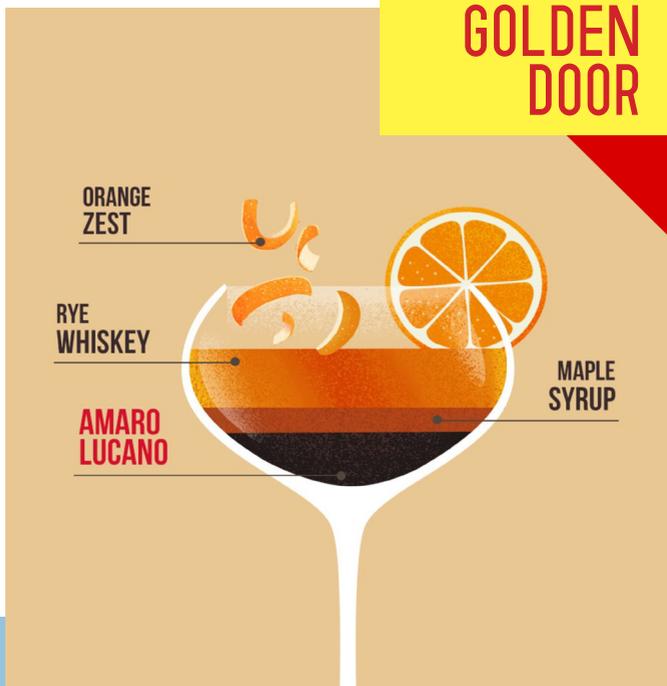
Stir ingredients over
ice, then pour into a
chilled cocktail glass;
garnish with a dark
liqueur cherry

MANHATTAN NERO

20ml Amaro Lucano
30ml Rye Whisky
7ml maple syrup

Shake Amaro, Rye and maple syrup in with ice; pour into a chilled glass and garnish with both rind & slice of orange

GOLDEN DOOR



40ml Amaro Lucano
15ml dark Rum
15ml Lucano Caffe
15ml heavy cream

Shake all ingredients over ice vigorously & strain into a Nick and Nora glass; garnish with roasted coffee beans

LUCANO CORRETTO

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