

CASA FONDATA NEL  
**LUCANO**<sup>®</sup>  
1894  
DAL CAV. PASQUALE VENA

**EASY  
MIXOLOGY**

**COSA VUOI DI PIÙ DALLA VITA?**





[alepat.com.au/brand/amaro-lucano](http://alepat.com.au/brand/amaro-lucano)  
[amarolucano.it](http://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](http://www.amarolucano.it/en/mixology) or follow the instagram page @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

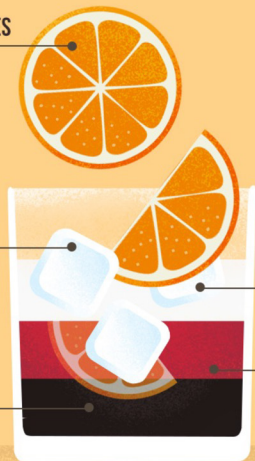
## ITALO TONICO

# 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**

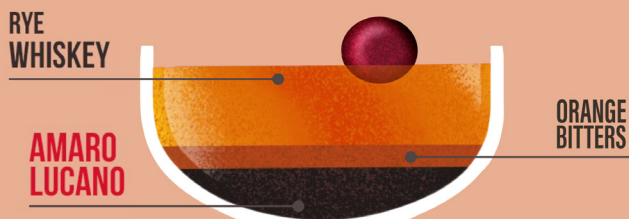
# AMACORD

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



## LUCANO CORRETTO

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

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