

Special edition

Baritalia Lab's menu of the Magnificents



Finally revealed
the forty best recipes that
revive the glories
of classical mixology



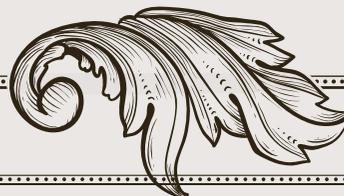
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Ancestors

GENUINE

— THE DAWN OF MIXOLOGY —

SATISFACTION

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BARITALIA LAB

ANNO MMXVI

SUPPLEMENT N.1

Liva Arrack Punch (G. Miriello)

Leaves. Green tea leaves and curry leaves. Leaves, which become "liva" in Asian accent, are mixed in a punch, prepared with a generous dose of exotic Arrack, Amaro Lucano and Jamaican rum. The sweetness of the pink grapefruit Oleo saccharum, the sourness of the lemon and of the bitter orange essence complete the stave.

Batida Itálica (R. Soncini)

In the 40s, the Strega liqueur arrives in Brazil with our emigrants. Thanks to its spicy touch, it becomes popular. It meets batida (from the Portuguese bated), an ancient mixture with cachaça where all the ingredients are minced. Add coconut purée, sugar, tangelo juice, drops of coffee liqueur and the "punch" is served.

Roner Club 2.0 (T. Stafforini)

Kava is a drink made from a herb (piper methysticum) belonging to the black pepper family, used in Polynesia and the surrounding seas because it has a calming power and loosens the tongue. We have translated it into a shrub, with a relaxing effect, of mallow, melissa, jasmine, fennel, chamomile, raspberries and organic Roner apple vinegar; the male touch of the Kravnewit juniper distillate and the marzipan character of Raritas, wild sloe distillate.

Eivissa Milk Punch (M. Stronati)

Among the ingredients we count Rum, Amaro Lucano Anniversario, Brandy Vitae and the secret weapon: home

made almond milk made with "pizzute" almonds from Avola. It is a modern interpretation of the Milk Punch, an ancient recipe invented by a fine lady, born in 1640, named Aphra Behn, English great writer and playwright.

The Oriental Regent's Hotel Punch (G. Miriello)

Green tea and champagne are the characteristic ingredients of the Regent's Punch, created in honour of George IV, the British monarch from 1820 to 1830. Here, in lieu of tea and champagne, we use a ginger-flavoured soda and a Darjeeling Green Tea sugar. Lime juice, Rum Escape 7, Brandy Vitae and Amaro Lucano Anniversario complete the artwork.

London English Cure Compendium Malaria (L. Veronesi)

Gin Tonic has a medical origin. It was created at the beginning of 1800 as a remedy, adopted by the Royal Army, in charge of protecting the British East India Company, to combat malaria. The cure in this case includes, in addition to gin and tonic water (Pure Tonic Cortese), an infusion of Luz Gin flavored with Hibiscus flowers, syrup made of honey, sugar, agave nectar and habanero hot pepper.



MODERN TIMES

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VICTORIANS

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BARITALIA LAB, SECOND EDITION, YEAR MMXVI, SUPPLEMENT NO. 1.

Benvenuti al Nord

(D. Tarozzo, E. Carriero)

Already mentioned in 1861 by a housewife, aka Mrs. Beaton in her Book of Household Management (1861); introduced in literature by Mark Twain; set by Professor Jerry Thomas in 1862, the Champagne Cocktail is a model for all the fans of "fizziology". In "Benvenuti al Nord" you will discover unexpected facets: Gin Z44 Roner, apple brandy Caldifff Privat Roner, honey, lemon and a native Trento Doc spumante.

Àrena (C. Abrate)

Common to all the stories about the Cuban Daiquiri is the "humble" origin of this drink made with rum, sugar and lime juice, originally used to make the distillate more drinkable, and as supplements, respectively, of nutrients and vitamin C. In this case, it is enriched by an infusion of sugar and rosemary, Ron Diplomatico Blanco and brine drops.

Sparaciaro (A. Vento)

Stravecchio Branca and mandarin and lemon sherbet. All the respect for the simple roots of Daiquiri is contained in this drink. The spirit at the basis is obviously different, but this is an attempt, actually successful, to pay homage to the Cuban mixture in a territorial version of it. Sparaciaro is served, like a punch, in a cup filled with ice.

Mattone (L. Veronesi)

The Gin Collins, probably the most famous in the whole family tree, is realized with the

swizzle technique, and served on a trowel, with tumbler in a bottle holder made of clay, decorated with chili. Ingredients: Luz Gin, Pachino tomatoes and chili syrup, Sicilian lemons juice. And the bubbles? Scortese Pura Tonica.

Golden Age Martini

(L. Scaglia)

Since its earliest beginnings, the Martini Cocktail holds a peculiarity: every drinker has his own version of the cocktail and, usually, only drinks that one. The Ian Fleming's Vesper is the perfect example. It is introduced here with Filliers Dry Gin 28, Filliers Graanjenever 12 yo, Vermouth Riserva Carlo Alberto Rosso, Elisir Gambrinus and Lemon Bitters Fee Brothers.

Àddauru (G. D'Alberto)

Have a Dry Martini the Sicilian way. For Ad-dauru (this is how the people in Palermo call the laurel), are used six centilitres of Bombay Sapphire, half a centilitre of liqueur infused with bay leaves, pressed lemon peels and mandarin essential oils. And here it is, summer served in a cup.

Mojito (D. Carella)

Take a pure Cuban as a Mojito and transplant it in Puglia. Instead of the traditional rums, we use the Venezuelan Diplomatico Riserva Exclusiva and Ron Diplomatico Blanco. In lieu of lime, you will find lemon and a "mojito mix" made with wild fennel of Puglia. The camouflage is completed with

a Moscato di Trani Doc top, flavoured with coriander and Metaponto liquorice, used instead of the common soda.

North Side (J. Abarbanel)

Gin, lemon, sugar and mint: this is the classic Southside. The famous string quartet that plays, from 1890, at the Sportmen's Club in Long Island, comes in a modern and electrifying tribute: a mix of Z44 Dry Gin Roner and Kranewit Roner, Caldifff apple brandy Roner, lemon juice, balsamic syrup, and a slice of cucumber.

Turin Cobbler (V. Vialardi)

Cobbler, rather than a single mixture, identifies a whole category of drinks. After the initial blend, first made in the nineteenth century with sherry (Sherry Cobbler), variants with Porto, Madeira, brandy or whiskey were invented. We offer here an alternative enriched with aromas: Drapò Gran Riserva Turin Vermouth, Bitter Tuvè, elderflower syrup, tangelo juice and ginger beer.

Un Americano a Treviso (A. Baita)

During the second half of the nineteenth century, starting from the northern regions of our country, the fashion of drinking a combination of vermouth and bitter as an aperitif spread. All of it diluted with American seltzer. The classic is revised in a decisive manner with Martini Riserva Speciale Rubino, Martini Bitter, white foam and orange bitters.

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Black Note (V. Vialardi)

In October 1907, when the New York Stock Exchange collapsed to 50% of its value, one of the few consolations was the appearance of the Affinity Cocktail. Scotch whiskey, red vermouth, dry vermouth and a few drops of Angostura bitters: this was the magic formula. In the Black Note, a modern homage, it is prepared with rye whiskey, Islay Single Malt Scotch Whiskey, Drapò Rosso Turin Vermouth coffee reduction, Amaro Black Note, Drapò Dry Turin Vermouth and roasted coffee's aroma.

Salma(a)nazar (Y. Forese)

The Alamagoozlum formula holds, in this tribute, all the spirit and complexity of the original recipe, dated 1939, reported by Charles Baker in "The Gentleman's Companion". It is basically a trip around the world with Carpano Antica Formula, Magnamater Stravecchio, The Botanist Islay Dry Gin, orange sherbet, drops of Brancamenta and a fill up of Champagne Tsarine Prestige Cu-vée Brut.

Rosso Siculo (E. Rossi)

It is a common belief that the Bronx is a dangerous neighborhood. Among the bartenders though, it is just a Perfect Martini with orange notes. Here gin and red vermouth are sacrificed for a blend of Bitter Tuvè, Drapò Bianco and Drapò Dry. All of it seasoned with orange and mandarin juice, raspberry purée and prickly pear, manna syrup and tangerine twist.

Cortese QB (J. Di Vincenzo)

An innocent escape to the tropics. In an authentic Polynesian shell, we present a mixture of rum (from Jamaica,



THE 1920S

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Guyana and Martinique), orange juice, lime juice, spiced honey, falernum, tonka bean and cinnamon syrup, Angostura bitters, Pernod and a top of Cortese Ginger Beer.

Milano 2179 (P. Appeso)

Piero Appeso lead us into the future. His tropical version imagines the shaken Campari service in Milan in more than a century's time, when, as a result of climate change, in Parco Sempione, instead of cypress trees, oak trees, beech trees and lime trees, there will be palms and mango trees. Hence the use of ingredients such as falernum and a tropical citrus cordial, made with a blend of bitter oranges, curaçao and lime.

Sciuscìa (D. Melorio)

It was the American journalist Albert Stevens Crockett the first man to talk about the Fanciulli (a variant of the Manhattan with Fernet Branca instead of bitters) in his book *Old Waldorf Bar Days*, published in 1931. This twist, entitled to the "sciuscìa", the shoeshine boys, from the English "shoe-shine", we find, in addition to a sour base, Carpano Antica Formula, Fernet Branca and, instead of The Botanist Islay Dry Gin whiskey, chamomile syrup.

Ambrato Presidenziale (B. Mocka)

El presidente was created by the American bartender Eddie Woelke, in the years immediately preceding Prohibition, in the Jockey Club in Havana. It is here interpreted with Ron Superior Bacardí Heritage, Martini Riserva Speciale Ambrato, St. Germain, drops of cherry bitters and egg white.

Puncherino Garibaldino (D. Montorfano)

The Italian long drink known as Garibaldi celebrates the Hero of the Two Worlds. With this blend, it is possible to retrace its adventure in South America: the land of tropical drinks and punch. In this composition we find Appleton Rum, Campari, lime, pink grapefruit, oleo saccharum with pink grapefruit, lime, geranium aroma and nutmeg.

Faula Flirt (C. Simbula)

Ada Coleman, the first and only queen of the American Bar at the Savoy Hotel in London, created the Hanky Panky to impress Charles Hawtrey, actor, producer, star of the theater at the end of the nineteenth century. In this recipe the traditional formulation (here with The Botanist Islay Dry Gin, Carpano Antica Formula and Fernet Branca) is enriched with the flavours of the land of the author, Sardinia, which adds myrtle and serves the cocktail in a glass smoked with oak wood and wild fennel.

Inferno, Purgatorio, Paradiso (D. Montorfano)

1921. In the basement of the hotel *Élite et des étrangers* Depero, one of the fathers of Futurism, articulates the places of the performances of his show, "The Devil's Cabaret", in the three cosmogonical areas described by Dante: Inferno, Purgatorio and Paradiso. This same name comes back in this multi-drink mixed with Campari, Barolo Chinato and grappa with soda and flavours (cinnamon, cloves, bay leaves).

Bitter Sweet (E. Rossi)

Maybe not everyone knows that Ada Coleman, author of the famous Hanky Panky, had a rival at the counter of the Savoy Hotel, whom she has called "Miss B" for twenty years. A relationship more bitter than sweet. This remake of the classic version attempts to fix things after a hundred years: Vermouth White Drapò, genever, infusion of chamomile and lemon zest, drops of Fernet Amaro Tuvé.

Mai Tinki (G. Simonacci)

Botran Ron Reserva Blanca, Botran Ron Reserva 15 years, Red Oranges Amaro Amara, almond milk, Sicilian Verdelli lemon juice. Welcome to Sicily Mai Tai, and precisely to Catania, where Mai Tinki is nothing more than

the exotic version of Mai t'inci, which means "you're never satisfied" in dialect. And it is indeed very unlikely to get tired of this blend.

Genesi dei Sensi cat. Snebbianti (D. Tarozzo)

The bartender prepares the multi-drink in the Italian glass Gallone with Gewürtztraminer Grappa Roner, Raritas Sambuco Roner, Kranewit Roner and Amaro Alpler Roner. The jewel that winks at Marinetti's gastronomic taste, Fillia and associates, is served in a cup, lined with Piedmont hazelnuts nougat, and even edible daisies with a sprinkle of anesone Triduum. Long live the tricolor.

Ma Dai (D. Ferrari)

A Mai Tai designed to be a take-away and served in a coffee cup. Oh come on, I don't believe it. Well, I do actually. To it you just add a drink, which has a moderate alcohol content compared to the classic version, claimed by the fathers of the tiki blend, and made with dark rum, light rum, Zahare liqueur, lime juice, Mixybar Almond Milk and Mixybar grenadine Fabbri 1905.

Saccharum Fumantino (D. Montorfano)

A Negroni with two possible interpretations: to be drunk on one side, to be smoked on the other. It is actually a quote inside another quote. The author was inspired by the Tegrone, a Tequila-based variant of the Negroni signed by Mauro Mahjoub, and builds a bridge across Mexico (Tequila Espolon Reposado), Italian tradition (Cinzano Vermouth Rosso 1757) and Scotland with the aroma of Bowmore whiskey. The lime/orange oleo-saccharum and the smoking process

explain the initial title.

La Strega Bianca (R. Giglioli)

The Pago Pago Cocktail is a blend unearthed (and reviewed) by Jeff Berry, international authority of exotic mixes, originally contained in the book "The How and When" published in 1940. It is here disassembled and reassembled by the author with her magic touch: Cognac Fanny Fougerat, Petit Cigue Vsop, Strega liqueur, lime juice, orgeat syrup, crushed pineapple. It is served in a flûte and even supported by the magic mirror on the wall.

Planter's del Cavaliere (G. Miriello)

In a fine porcelain tea cup, we pay homage to the Planter's Punch, a cocktail with a centuries-old tradition, but made famous (and different) by Donn Beach (1937), one of the pioneers of the exotic mix. Also this last tribute with Amaro Lucano, Lucano Brandy Gran Riserva, clementine sherbet, tangelo seltzer, fresh lime juice, Myers's Jamaican Rum, Angostura Bitters, is definitely special, exuberant and fresh.

Espumo in Bocca (D. Ferrari)

The model is the Brucio in bocca (I'm burning inside my mouth), futuristic multi-drink by Cinzio Barosi, played on the axis sweet-spicy. In this version, presented in the shape of a cupcake, layers of sweetened vegetable-based cream, Amarena Fabbri syrup, whiskey, red vermouth, liqueur Strega and Alkermes are alterned.

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Bloody Bull al Martini Bianco (R. Giglioni)

Tomato juice, beef broth, Grey Goose vodka and Martini Bianco. All of it seasoned with drops of lime, Worchester, Tabasco, lime and pink pepper. It is a tribute to the Bull Shot, a cocktail born in the early fifties in the United States as a variant of the Bloody Mary, which has been the official drink of the global jet set for over twenty years.

Mediterranean Mule (A. Trisciuzzi)

An extra-fresh and Mediterranean Mule, inspired by the Gin Gin Mule, contemporary classic signed by Audrey Saunders. In this alchemy we find Gin Mare, lime juice, sugar, centrifuged ginger. The enchantment is completed by Ginger Beer Cortese.

Sogno di una Geisha (E. Scarzella)

The Green Park, developed in 2011 by Erik Lorincz, is just one of the latest amazing creations born at the American Bar at the Savoy Hotel in London, a temple of the art of mixing. We find it reinvented with Strega, bergamot juice, green tea syrup (flavoured with sunflower, roses, mango, lemon), with a dash of angelica-root bitters, star anise and egg white.

Donna Margherita (D. Ferrari)

All the different stories about the origin of Margarita have a common trait: the presence of a woman, either as the creator of the cocktail or as a muse. This spicy reinterpretation, with drops of Tabasco, Tequila, Triple Sec Mixybar Fabbri, fresh lime juice and Amarena Fabbri syrup, doesn't make an exception.

Lo Sbaglio dell'Ambros (C. Ferro)

Negroni Sbagliato, Mistaken Negroni, Negroni Equivocado. The classic, invented at Bar Basso in Milan in 1972 by Mirko Stocchetto, has reached a worldwide popularity. The tribute is, in this case, a low alcohol version of it, with four centilitres of Campari and Cynar, a note of Cedrata Fabbri syrup, Spuma Nera Baladin, Marsuret Prosecco, molecular air and cedar zest.

La Sposa (E. Scarzella)

This is a tribute to the Last Word, among the rarest recipes born in America during Prohibition, with the aromatic range of Strega in lieu of the traditional Chartreuse Verte, and a dry gin (Bobby's Schiedam in this case) that has a bit of a bad temper: as if we were back to the old days of the illegal distillates known as bathtub gin.

