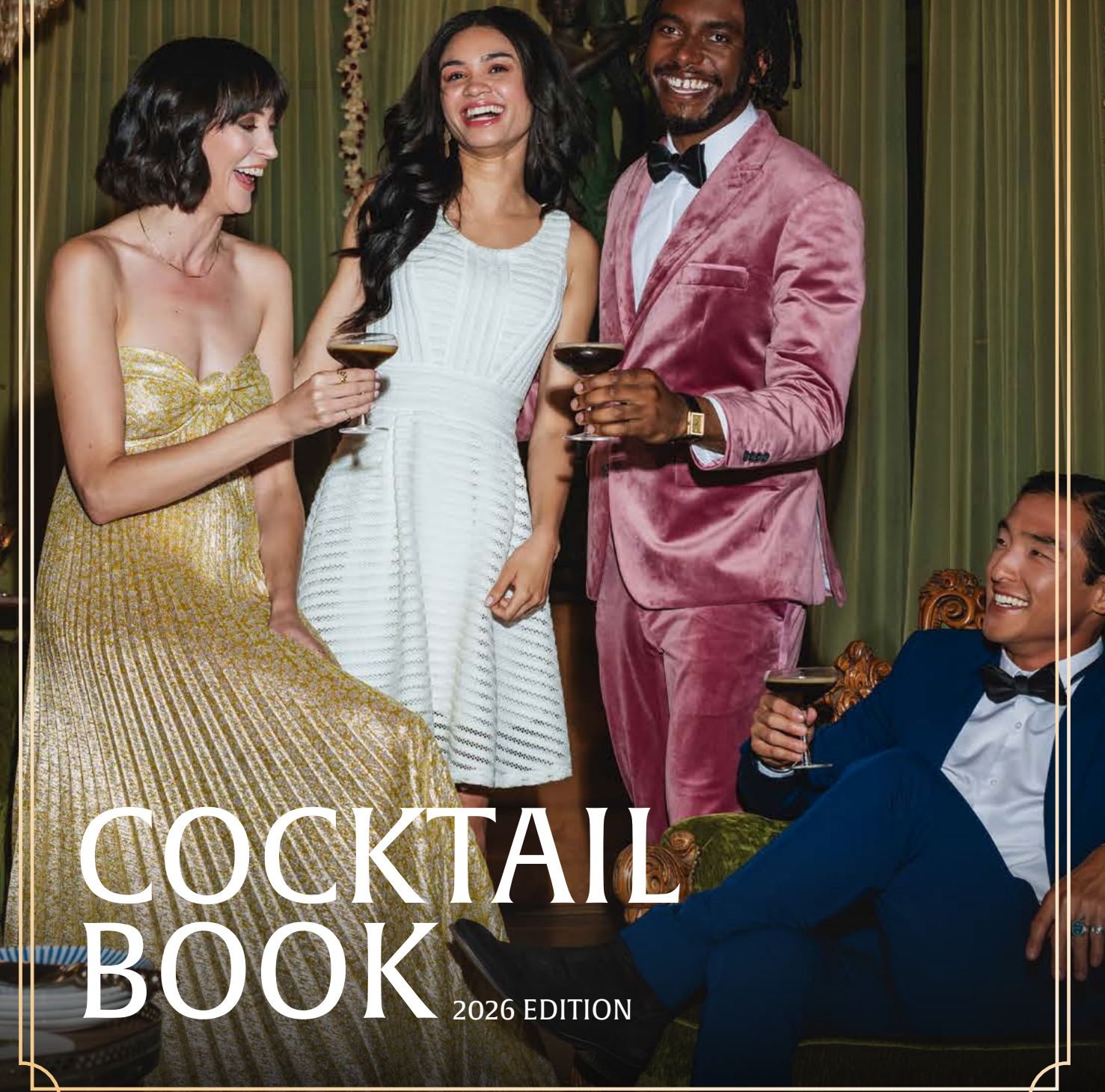




LUXARDO®



COCKTAIL BOOK

2026 EDITION



Girolamo Luxardo founds Distillery

- 1817: Girolamo Luxardo moved to Zara (in modern-day Croatia) with his wife Maria Canaveri in 1817. Maria was especially interested in perfecting "Rosolio Maraschino," a liqueur produced in Dalmatia since medieval times, and became famed for her recipe.
- 1821: After 8 years of research, Girolamo Luxardo perfected his wife's liqueur recipe and founded his distillery in 1821. The recipe is still used to this day. So lauded was the recipe, it received an exclusive "Privilege" from the Emperor of Austria, a valuable and cherished acknowledgement of the superior quality of Luxardo Maraschino Liqueur. Today the firm proudly continues bearing the denomination of "Privilegita Fabbrica Maraschino Excelsior".



Distillery Destroyed in WW2

- 1943: The beginning of World War II brought great destruction to Zara. After indiscriminate and repeated Anglo-American bombings in 1943-44, the city of Zara — and the distillery — was almost completely destroyed.
- 1944: German troops withdrew from Dalmatia, allowing occupation by Josip Tito's partisans. The great majority of the surviving Italian population fled into exile, in Italy and elsewhere (Australia, Canada, and the Americas) but many were murdered by the Yugoslavian occupiers: amongst them brothers Pietro and Nicoló Luxardo II, and Nicoló's wife Bianca.



An Era of Expansion

Soon after the end of WWII, with the help of the rest of the fifth generation, and with a strong sense of family belonging, the company managed to rise again after surviving countless losses during the previous years. With the re-establishment of good relations with reliable agents and distributors, both in Italy and in export markets worldwide, different Luxardo products were soon again on the top shelves of many bars.



The Real Maraschino Takes Hold in the US

In 2004, the brand became aligned with the growing craft cocktail movement thanks to bartenders at the famed Pegu Club in New York. Mere weeks before the opening of Pegu Club, the bartenders were on a trip to London where they tried Luxardo cherries for the first time at a craft cocktail bar, and knew right away they needed to find a way to get them for Pegu. After clearing the shelves of a local high-end market of their entire supply for the opening, the Luxardo cherries were a huge success, they even got a mention in *The New York Times*. As Pegu Club and others popularized Luxardo by word of mouth, the sales started to grow by double digits every year. The word was out.



The Golden Age of Classic Cocktails

- 1886: The Manhattan cocktail was invented, and legend has it that a spoonful of Luxardo Maraschino Cherry syrup was swirled into this first glass. Luxardo Maraschino Liqueur can be found in the earliest recipes for the first generation of cocktails, including the Martinez (1887). Luxardo further builds its name among bartenders across continents with other products that the Luxardo family began producing soon after its founding, such as the Cherry Liqueur "Sangue Morlacco," the Original Maraschino Cherries, Limoncello and many others.
- 1912: Luxardo Maraschino Liqueur is served aboard the Titanic during its fateful voyage.



Michelangelo Luxardo Builds Modern Distillery

- 1913: Owing to Luxardo's global success, the third generation Luxardo, Michelangelo, built a very modern distillery, probably the largest in the entire Austro-Hungarian Empire. Even today people arriving in Zara cannot help noticing the imposing building on the harbor edge, which housed the headquarters and the residence of the Luxardo family.
- 1918: At the end of World War I, Zara was incorporated into the Kingdom of Italy as 85% of its population were Italians. The Luxardo Company soon became the most important distillery in the country.
- 1934: Ernest Hemingway becomes a regular at famed La Floridita bar in Havana, Cuba, where he creates a cocktail with Luxardo Maraschino Liqueur: the Hemingway Daiquiri.



Luxardo Family Rebuilds in Torreglia

In 1947, however, the last surviving brother, Giorgio Luxardo, together with his nephew, fifth-generation Nicoló Luxardo III, had the courage and the vision to rebuild the distillery in Torreglia, a village beneath the Euganean Hills in the North-Eastern part of Italy.



The Story Continues

In the early 1980s thanks to the consolidation of the existing markets and with the innovative ideas brought by the young members of the sixth generation, came an era of constant investments on the plant in Torreglia which are still ongoing today.



Celebrating 200 Years

Since our founding by Girolamo Luxardo in 1821, from the golden age of cocktails, through the modern eras of mixology, to today, we have remained privately owned and operated by the 6th and 7th generations of the Luxardo family. Over two hundred years, seven generations of Luxardos have helped perfect classics, reinvent icons, and inspire new innovations in cocktail culture. So here's a toast to the next two hundred years — whatever the future brings, we warmly invite you to join our family over a glass of Luxardo.





Year Of Origin
1886

MANHATTAN

A Manhattan without Luxardo Maraschino Cherries is no Manhattan at all.

A classic Manhattan gets a Maraschino-powered upgrade thanks to a welcome splash of luxurious Luxardo Maraschino cherry syrup and an irresistibly decadent garnish.

Some cocktails are classic for a reason. Many records say that this particular piece of cocktail history was formed at New York's aptly named Manhattan Club in the 1870s, but like most legends, the history can get a bit cloudy. There are definitely records of this particular recipe dating back even earlier, but regardless of when this cornerstone of the craft cocktail scene was created, there's no doubt about the where.

Ingredients

2 oz. Bourbon Whiskey
1 oz. Sweet Vermouth
½ tsp. (1 small bar spoon) Syrup from Luxardo Maraschino Cherries Jar
2 Dashes Bitters

Luxardo Cherries For Garnish



Directions

Step 1
Fill a mixing glass with large ice cubes.

Step 2
Add whiskey, vermouth, spoonful of Luxardo Maraschino Cherry syrup, and bitters to mixing glass and stir.

Step 3
Strain into a chilled cocktail glass and garnish with one or more Luxardo Maraschino Cherries.



Year Of Origin

1887

with a 2019 twist

SOUR CHERRY MARTINEZ

A classic precursor to the Martini, with foggy Bay Area origins.

For extra flare, bring the sweeter notes of marasca cherries and juniper to the herbal and tangy Martinez, in the form of Luxardo Sour Cherry Gin. Yup, it's really that easy.

It seems that legend can't decide whether this 19th-century cocktail was first created by bartender Jerry Thomas at the Occidental Hotel in San Francisco, or by bartender Richelieu at a saloon in Martinez, California — but what *is* known is that Luxardo was absolutely there for the inception of the Martinez, as evidenced by Thomas's guide for the original recipe: a "pony" of gin, a "glass" of vermouth, a dash of bitters, and two dashes of Luxardo Maraschino Originale Liqueur.

Since then, the recipe has passed through many bartenders with various recorded changes, but the herbal and sweet Luxardo Maraschino Originale — as well as the ease in which the cocktail is made — has remained consistent throughout.

Ingredients

1½ oz. Luxardo Sour Cherry Gin
¼ oz. Luxardo Maraschino Originale Liqueur
1½ oz. Sweet Vermouth
2 Dashes of Bitters

Luxardo Cherries And An Orange Peel
For Garnish



Directions

Step 1
Add Luxardo Sour Cherry Gin, Luxardo Maraschino Originale Liqueur, sweet vermouth, and two dashes of bitters to a glass with ice — then stir.

Step 2
Strain the cocktail into another chilled glass.

Step 3
Garnish with an orange twist and a Luxardo Maraschino Cherry.



Year Of Origin

1905

LIMONCELLO SPRITZ

The drink of the summer!

Luxardo Limoncello, fresh lemons, Prosecco, and soda — just four simple ingredients, and everything you need to create something worth celebrating. The Limoncello Spritz embodies the vibrancy and taste of Italy. Luxardo sources the finest lemons from southern Italy, carefully steeping the lemon peels to extract their exquisite, vibrant flavor. Once used to freshen your palate after a meal, nowadays limoncello is included in many great cocktails including the Limoncello Spritz. Whether you stick to the classic recipe — or create your own twist, you'll be enjoying Aperitivo hour in effervescent Italian style.

Ingredients

2 oz. Luxardo Limoncello
3 oz. Prosecco
1 oz. Club Soda
½ oz. Fresh Lemon Juice

Lemon Slice For Garnish



Directions

Step 1
Fill a balloon glass with ice.

Step 2
Pour in the Luxardo liqueur, then Prosecco, and fresh lemon juice.

Step 3
Top with club soda and add a lemon slice for garnish.



Year Of Origin
1908

BROOKLYN

All the fun and flavor of a Manhattan —
with a little more character thrown in.

When spicy rye whiskey meets the smooth, sweetly sharp flavors of our Maraschino Originale Liqueur, what first looks like a simple riff on a Manhattan hops on the L Train and heads straight for Brooklyn instead. And when you top it all off with the sweet, amaretto-forward notes of our Maraschino Cherries, you get a cocktail that's worthy of every single borough's respect.

While many cocktails are created before they're named, this one took the opposite approach. In an effort to capitalize on a turn-of-the-century trend of creating variations on the Manhattan, then naming them after New York boroughs in the early 1900s, the Brooklyn was created to reflect many of the same characteristics as its namesake. It's packed with history, it's a little rough around the edges, and above all else, it's full of character. First mentioned in print in 1908, the Brooklyn may not get as much recognition as its more well-known neighbors like the Bronx or the Manhattan, but we think it's just as deserving of your attention.

Ingredients

2 oz. Rye Or Other Whiskey
1 oz. Dry Vermouth
¾ oz. Luxardo Amaro Abano
¾ oz. Luxardo Maraschino Originale Liqueur
4 Dashes Bitters

Luxardo Cherries For Garnish



Directions

- Step 1**
Add liquid ingredients to a mixing glass with ice.
- Step 2**
Stir until chilled, then strain into a chilled coupe glass.
- Step 3**
Garnish with (at least) two Luxardo Maraschino cherries, and enjoy!



Year Of Origin

1915

THE LAST WORD

Making other cocktails green
with envy since 1915.

First created in 1915 at the Detroit Athletic Club, The Last Word nearly disappeared into cocktail history before being rediscovered in 2003 by Seattle bartending legend Murray Stenson. Its unforgettable name, striking green hue, and deceptively simple build, quickly made it a sensation — becoming the top-selling drink at Seattle’s Zig Zag Café, where Stenson helped reintroduce it to a new generation of drinkers.

“On paper, it sounds like it shouldn’t work,” Stenson famously said. Yet in the glass, The Last Word reveals itself as a masterclass in balance. Green Herbal Liqueur and Luxardo Maraschino Originale Liqueur deliver a sharp, aromatic opening, fresh lime juice adds bright acidity, and Luxardo Gin brings a clean, crisp finish — tied together with a final touch of sweetness from the signature Luxardo Maraschino Cherry.

Built on equal parts gin, Luxardo Maraschino Originale, Luxardo Del Santo, and fresh lime juice, this Luxardo-forward interpretation adds an unmistakable Italian accent to a Prohibition-era classic. More than a century after its creation, The Last Word remains a testament to how simplicity, precision, and quality ingredients can turn a once-forgotten recipe into an enduring icon.

Ingredients

- ¾ oz. Luxardo Del Santo
- ¾ oz. Luxardo Maraschino Originale Liqueur
- ¾ oz. Luxardo London Dry Gin
- ¾ oz. Fresh Lime Juice

Luxardo Cherries For Garnish



Directions

- Step 1**
Add all liquid ingredients to shaker filled with ice.
- Step 2**
Shake well until chilled, then strain into a coupe glass.
- Step 3**
Garnish with two Luxardo Maraschino Cherries.



Year Of Origin

1915

SINGAPORE SLING

Sling this Singapore staple from the comfort of your own bar cart.

The Singapore Sling gets its cherry flavors from Luxardo Sangue Morlacco — a sweet and flavorful liqueur with a welcome hint of tartness from freshly squeezed cherries.

Around 1915, bartender Ngiam Tong Boon created the very first Gin Sling at the Long Bar in Singapore's Raffles Hotel — and sparked a decades-long slinging of Gin Slings by bartenders around the world.

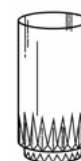
Boon's cocktail — now known as the Singapore Sling — originally combined gin, soda water, and cherry brandy with every subsequent rendition evolving to include fresh fruit juice, sweet and sour, grenadine, Benedictine, and more in the mix.

But as dynamic and one-of-a-kind as those versions of the drink are, we'll be keeping our version quite simple... and close to it's classic Singaporean roots.

Ingredients

1½ oz. Luxardo London Dry Gin
½ oz. Luxardo Sangue Morlacco
¼ oz. Luxardo Triplum (Triple Sec)
¼ oz. Luxardo Fernet
3 oz. Pineapple Juice
½ oz. Fresh Lime Juice
2 Dashes Angostura Bitters

Luxardo Cherries, A Lime Twist, And A Pineapple Wedge For Garnish



Directions

Step 1
Add all ingredients — except the soda water, Maraschino Cherries, and lemon wheel — to a shaker with ice. Shake until chilled.

Step 2
Strain the mixture into a sling glass, with ice.

Step 3
Fill the rest of the glass with soda water, then lightly stir the cocktail. twist, and serve.

Step 4
Garnish with the lime twist, pineapple wedge, and a Luxardo Maraschino Cherry.



Year Of Origin

1917

AVIATION

This Pre-Prohibition gin cocktail is a delicate balance of strong flavors.

The trick to a good Aviation is a light hand with the crème de violette — achieve this subtle balance, and you'll convert any gin-naysayers by the shaken glassful.

For decades, if you ordered an Aviation at a bar, you'd receive a sour, lemony cocktail of no particularly interesting hue. But in the 21st century, the Aviation's lost original recipe was rediscovered, and the drink was reinstated as a light purple icon of the Pre-Prohibition era. The Aviation first appeared in print in Hugo R. Ensslin's 1917 *Recipes for Mixed Drinks*, and in this original recipe Ensslin includes crème de violette, a violet herbal liqueur. To many, the cocktail's appeal lay in the rarity of its ingredients — Maraschino liqueur and crème de violette were difficult to find in America, and were therefore the mark of an uncommonly well stocked bar. This rarity became the cocktail's downfall, for by the mid-century, crème de violette was nowhere to be found, and the original Aviation recipe was soon forgotten.

Skip ahead to 2004, when the original recipe resurfaced, and thanks to the clamoring of eager mixologists, an importer finally made crème de violette available in the states. Today, the drink polarizes fans who insist on keeping or holding the crème de violette. Go ahead and try the cocktail with the violette for a sip of the 1917 classic, or without for the 1930s version — we think it's an excellent use of gin and Maraschino either way.

Ingredients

2 ½ oz. Luxardo London Dry Gin
2 tsp. Luxardo Maraschino Originale Liqueur
¾ oz. Fresh Lemon Juice
1 Bar Spoon Crème De Violette

Luxardo Cherry For Garnish



Directions

Step 1
Add all liquid ingredients to a cocktail shaker and fill with ice.

Step 2
Shake well, then double strain into a chilled coupe glass.

Step 3
Garnish with a Luxardo Maraschino Cherry.



Year Of Origin

1922

BLOOD & SAND

Classic flavors inspired by Old Hollywood.

There's a reason why Luxardo Cherry Liqueur was renamed "Sangue Morlacco" by the famous Italian poet Gabriele D'Annunzio in 1919 — using this sweetly rich and uniquely decadent liqueur is a great way to transform any cocktail into pure poetry.

Taking its name from Rudolph Valentino's classic 1922 bullfighting film, *Blood and Sand*, this cocktail was made with Scotch whiskey lovers in mind. But you can put away your capes and reach for a champagne coupe instead, matadors. One sip of this classic will change the way you look at Scotch whiskey's place in the cocktail canon — and that's no bull.

While this recipe harkens back to the Golden Age of Hollywood with a deceptively simple, yet elegant recipe — our version calls for equal parts scotch (the smoother the better), sweet vermouth, Luxardo Sangue Morlacco (the blood), and fresh orange juice (the sand).

Ingredients

¾ oz. Luxardo Sangue Morlacco
¾ oz. Scotch Whiskey
¾ oz. Rosso (Sweet) Vermouth
¾ oz. Fresh Orange Juice

Orange Peel For Garnish



Directions

Step 1
Add liquid ingredients to a cocktail shaker filled with ice.

Step 2
Shake well, and strain into chilled coupe glass.

Step 3
Garnish with an orange peel.



Year Of Origin

1922

BOULEVARDIER

Snuggle up with this warmer take on a classic Negroni.

The herbaceous, citrusy notes of our Luxardo Bitter Rosso add a distinctive and unmistakable flavor profile to our version of this cocktail, working in tandem with the sweetness of the vermouth and spice of the bourbon to create a perfectly balanced drink.

Created by American-born socialite Erskine Gwynne, who founded a monthly magazine in Paris titled — you guessed it — *Boulevardier*, this simple riff on a Negroni swaps in bourbon or rye whiskey for gin. Loosely translated as “man-about-town,” this balanced combination of sweetness, spice, and bitterness always rings true, no matter which boulevards you may call home.

“Now is the time for all good Barflies to come to the aid of the party, since Erskine Gwynne crashed in with his Boulevardier Cocktail,” wrote famed bartender Harry v in his classic 1927 book *Barflies and Cocktails* — and more than a century later, those words still ring true.

Ingredients

1½ oz. Bourbon or Rye Whiskey
1 oz. Luxardo Bitter Rosso
1 oz. Rosso (Sweet) Vermouth

Orange Twist for Garnish



Directions

Step 1

Stir (don't shake, seriously) ingredients with ice in a mixing glass until chilled.

Step 2

Strain into a rocks glass, and garnish with an orange twist.



Year Of Origin

1930

ANGEL FACE

This Prohibition-era classic is elegant, refined, and packs an unapologetic punch.

Featuring Luxardo London Dry Gin, Luxardo Apricot Albicocca, and Calvados in equal parts, the Angel Face is old-fashioned in a way that intrigues modern palates, as it manages to find a beautiful balance without two mainstays of modern mixology, sugar and citrus.

Mix up an Angel Face for a taste of quintessential Speakeasy style. This elegant cocktail first appeared in Harry Craddock's 1930 *The Savoy Cocktail Book* — at the height of Prohibition — and its sumptuous flavors recall hidden parlors and smoke-filled jazz lounges.

Inspired by Angel Face, an infamous Prohibition-era gangster, this cocktail's name belies its boldness: the first sip is soft and inviting, marrying sweet apricot with dry gin. But don't let the smooth, heavenly flavors fool you — the Angel Face still delivers a roaring '30s-style punch.

Ingredients

1 oz. Luxardo London Dry Gin
1 oz. Luxardo Apricot Albicocca Liqueur
1 oz. Calvados

Lemon Twist For Garnish



Directions

Step 1
Add all ingredients to a mixing glass and stir.

Step 2
Strain into a coupe glass, and garnish with a lemon twist.



Year Of Origin

1934

HEMINGWAY DAIQUIRI

A short story in the spirit of Ernest himself:
“For drinking. This cocktail. Always enjoyed.”

Light, tart, and bright, this cocktail truly shines when fresh, quality ingredients are used. Luxardo Maraschino Originale Liqueur and Maraschino Cherries add subtly sweet hints of almond and vanilla, creating perfectly balanced drink-ability that even “Papa” would likely appreciate.

Also known as the “Papa Doble,” this variation on a traditional daiquiri was inspired by famed author Ernest Hemingway — a man who was known to enjoy a good cocktail or two. Thanks to his time spent in Cuba in the 1920s, Hemingway had a well-known affection for the daiquiri, which is what inspired the bartenders at La Floridita to create a special version Papa Hemingway could call his own.

While what eventually made it onto the menu didn’t pack as much of a punch as Hemingway’s preferred preparation (“four ounces of rum with a splash of lime”), the version featured here still avoids the sugars and syrups daiquiris have become infamous for — drawing its subtle sweetness instead from fresh squeezed juice, Luxardo Maraschino Originale Liqueur, and Luxardo Maraschino Cherries.

Ingredients

1 ½ oz. White Rum
½ oz. Luxardo Maraschino Originale Liqueur
¾ oz. Fresh Lime Juice
½ oz. Fresh Grapefruit Juice

Luxardo Cherry and Lime Slice For Garnish



Directions

Step 1
Add liquid ingredients to a shaker with ice.

Step 2
Shake until chilled, then strain into a coupe glass.

Step 3
Garnish with a lime slice and one (or three) Luxardo Maraschino Cherries.



Year Of Origin

1938

MARGARITA

A blast from Baja California's post-Prohibition past.

The addition of Luxardo Triplum to tart lime juice and the hit of agave in blanco tequila brings an earthy, layered, and unique citrus flavor to the original margarita — made possible only by the method in which our orange liqueur is distilled.

The earliest recorded (and agreed-upon) origin of the Margarita began with Carlos “Danny” Herrera, owner and bartender of Tijuana’s Rancho La Gloria hotel in 1938. According to legend, Herrera first created and named the cocktail for a dancer named Marjorie King, who was allegedly allergic to all spirits except tequila. His creation subsequently became very popular in drinking parlors throughout the West Coast, particularly where straight dark liquor was the norm.

Today, margaritas are a staple in bars around the world, with new and unique flavors to boot. But no matter how they’re made, their base always stays true to its 20th-century, Baja Californian roots: two parts white tequila, one part Luxardo Triplum, and one part fresh lime juice.

Ingredients

2 oz. Tequila
1 oz. Luxardo Triplum (Triple Sec)
1 oz. Fresh Lime Juice
½ oz Agave Syrup (To Taste)

Salt Rim and Lime Wheel or Wedge
For Garnish



Directions

Step 1
Rub the rim of the margarita glass with a lime wedge, and dip it into the salt. Set the glass aside.

Step 2
Add tequila, Luxardo Triplum, fresh lime juice, and agave syrup to a shaker filled with ice. Shake until chilled.

Step 3
Strain mixture into the salted margarita glass.

Step 4
Garnish the finished cocktail with a lime wheel or wedge, and serve.



Era Of Origin

1950s

APERITIVO SPRITZ

Aperitivo hour, the Luxardo way!

With its low alcohol content and refreshing balance of botanical and citrus flavors, Luxardo Aperitivo is a natural companion to Prosecco, sunshine, and leisurely brunches that linger into the afternoon.

A Spritz isn't a Spritz without its signature orange glow from an Italian Aperitivo — and summer doesn't truly begin until glasses clink over that bright, bittersweet sparkle. Long before the orange-hued cocktail filled social feeds, Italians were gathering for aperitivo hour, enjoying a ritual that dates back nearly two centuries.

In the early 1800s, Austrians in Northern Italy lightened local wines with a splash — or “spritz” — of water. By the 1920s, the drink took on its iconic orange color, and by the 1950s it evolved into the classic combination of Italian aperitivo liqueur, Prosecco, and sparkling water. One thing, however, has never changed: the Spritz has always been the taste of Italian summer.

Ingredients

2 oz. Luxardo Aperitivo
3 oz. Prosecco
1 oz. Club Soda

Orange Slice For Garnish



Directions

Step 1

Fill a balloon glass with ice.

Step 2

Pour in the Luxardo Aperitivo, then Prosecco.

Step 3

Top with a splash of club soda and an orange slice.



Era Of Origin

1950s

With A 2019 Twist

BIANCO PALOMA

Mexican tequila and Italian apéritifs make for a bracing, complex summertime cocktail.

This twist on the Paloma balances a bitter, botanical edge from Luxardo Bitter Bianco with sweet, round notes of Luxardo Maraschino Originale Liqueur and tangy, fresh citrus.

Nobody knows how the Paloma, or “dove” in English, got its name. What we do know is that it is a delicious and quintessentially Mexican cocktail that is perfect on hot days and warm nights. Traditionally made with tequila, lime juice, and grapefruit soda, it probably originated in Mexico sometime in the mid-1900s, around the time that grapefruit Jarritos arrived on the scene.

The Bianco Paloma is a modern twist that takes the original’s grapefruit flavor and dials it up to veinte — or maybe venti. We swapped out the grapefruit soda for fresh grapefruit juice, and added two Italian apéritifs that are well-known complements of citrus fruit: Luxardo Bitter Bianco and Luxardo Maraschino Originale Liqueur.

Ingredients

- 1 oz. Tequila Blanco
- 2/3 oz. Luxardo Bitter Bianco
- 2/3 oz. Fresh Pink Grapefruit Juice
- 1/3 oz. Fresh Lime Juice
- 1/4 oz. Luxardo Maraschino Originale Liqueur

Luxardo Cherries And A Grapefruit Twist
For Garnish



Directions

Step 1

Combine all ingredients except garnish in a shaker filled with ice.

Step 2

Shake until well chilled, then double-strain into a rocks glass filled with fresh ice.

Step 3

Garnish with grapefruit twist and Luxardo Maraschino Cherry.

Era Of Origin
1970s

AMARETTO SOUR

A little sour, a little sweet, and molto Italian-American.

Nutty, bitter, sour, and sweet, this is a classic Italian-American cocktail worth rediscovering. The distinctly Italian (drier) style of Luxardo Amaretto and fresh citrus will shake any notions of disco-era concoctions from your palate.

Italian Amaretto is an elegant, easy-sipping liqueur — a true Goldilocks experience that strikes the perfect balance between bitter and sweet, with just enough warmth to linger. Traditionally crafted as a drier apéritif than modern mixes suggest, amaretto reveals far more nuance than its syrupy reputation implies. Luxardo's Amaretto di Saschira takes a distinctive approach, capturing amaretto's signature flavor without the use of almonds, relying instead on a proprietary blend of botanicals and stone-fruit pits. Add a touch of sweetness and fresh citrus, and that refined complexity comes into focus in one of cocktail history's great classics: the Amaretto Sour.

Italian liqueurs arrived in U.S. bars in the '70s, leading to cocktails like The Godfather — but the elegant Amaretto Sour soon stood out with its mix of Amaretto, fresh lemon, and egg white. After disappearing in the sugary sour-mix era, it returned with the craft cocktail revival, and Jeffrey Morgenthaler's bourbon-enhanced update has propelled its modern resurgence.

Ingredients

- 1 ½ oz. Luxardo Amaretto di Saschira
- 1 oz. Bourbon Whiskey
- ¾ oz. Fresh Lemon Juice
- ⅓ oz. Brown Sugar Syrup
- ½ oz. Pasteurized egg whites

Luxardo Cherry With A Lemon Twist
For Garnish



Directions

- Step 1**
Dry shake all ingredients and strain back into shaker.
- Step 2**
Shake with ice and fine strain into an ice-filled rocks glass.
- Step 3**
Garnish with a lemon twist and a Luxardo Maraschino Cherry.





Year Of Origin

1983

ESPRESSO MARTINI

Rich and bold meet smooth and silky in this cocktail designed for any time of day.

Legendary Soho bartender Dick Bradsell is most often credited with the creation of this eye-opening cocktail in the late 1980s, and it experienced a resurgence in the early 2020s. While it's not technically a true martini (thanks to the fact that it contains neither gin nor vermouth), we think a cocktail this special can call itself whatever it wants.

With Luxardo's collection of Espresso Liqueurs, the serve becomes even more versatile. Crafted with real espresso, these liqueurs can replace the fresh espresso in the original recipe altogether. And with Luxardo Decaf Espresso Liqueur, the same rich, authentic espresso character is achieved, but without the caffeine. Finally: a way to enjoy an Espresso Martini whenever the moment calls for it, from after-dinner occasions to late-night indulgences.

Ingredients

1 ½ oz. Base Spirit (Vodka, Tequila, Whiskey)
1 ½ oz. Luxardo Espresso Liqueur or
Luxardo Decaf Espresso Liqueur

3 Coffee Beans for Garnish



Directions

Step 1
Add liquid ingredients to a cocktail shaker.

Step 2
Shake and double strain.

Step 3
Garnish with 3 coffee beans.



Era Of Origin

2000s

KENTUCKY FLYER

A simple whiskey cocktail that puts an all-American twist on a classic.

The addition of rye whiskey to this cocktail helps give it a spicy takeoff, but it's the complex cherry-vanilla sharpness of our Luxardo Maraschino Originale Liqueur that really helps it reach cruising altitude.

A more recent but lesser-known cocktail, this simple, four ingredient whiskey cocktail deserves to be considered a modern classic. Standing tall as a shining example of the ingenuity bartenders and cocktail creators utilized throughout the craft cocktail revival of the early 2000s, we think this cozy cocktail can hold its own against recipes from any time period.

No need to get fancy with this one. You've probably already got everything you need to make one tonight, and when you do, you'll understand why the simplicity of this unpretentious recipe makes it a perfect cocktail companion for a cozy night at home.

Ingredients

2 oz. Rye Whiskey
¾ oz. Luxardo Maraschino Originale Liqueur
½ oz. Fresh Lemon Juice
4 Dashes of Orange Bitters

Luxardo Cherries And A Lemon Twist
For Garnish



Directions

- Step 1**
Add liquid ingredients to a cocktail shaker filled with ice.
- Step 2**
Shake until chilled, then strain into a coupe glass.
- Step 3**
Garnish with Luxardo Maraschino Cherries and a lemon twist.



Year Of Origin

2007

PAPER PLANE

Coupe Glass, meet First Class — we're taking the Last Word to new heights.

Like the Last word, the Paper Plane and its Italian counterpart — the Aereo di Carta—share an elegant equal-parts build (1:1:1:1) and a beautifully balanced bittersweet, herbal profile. In the Aereo di Carta, that balance is expressed through earthy Luxardo Aperitivo, full-bodied bourbon, amaro, and bright, freshly squeezed lemon juice — an Italian lens on a modern classic.

In 2007, M.I.A.'s "Paper Planes" blared on airwaves across the world — and award-winning NYC bartender Sam Ross was duly inspired to create their now-famous cocktail of the exact same name. The resulting Paper Plane was then handed off to colleague Toby Maloney for his new bar, The Violet Hour, before becoming a menu item back at Petraske and Ross's bar, Milk and Honey. The lofty mix of Luxardo Aperitivo, Amaro Nonino, bourbon and fresh lemon juice quickly became a hit among bar patrons in New York.

Ingredients

- ¾ oz. Luxardo Aperitivo
- ¾ oz. Luxardo Amaro
- ¾ oz. Bourbon Whiskey
- ¾ oz. Fresh Lemon Juice

Lemon Twist For Garnish



Directions

- Step 1**
Add Luxardo Aperitivo, Luxardo Amaro, bourbon whiskey, and freshly squeezed lemon juice into a shaker with ice. Shake until chilled.
- Step 2**
Strain mixture into a chilled coupe glass.
- Step 3**
Garnish the finished cocktail with a lemon twist, and serve.



Era Of Origin

2010s

ULTIMA PALABRA

A modern, Mezcal spin on the Prohibition-era cocktail with a lot to say.

Swapping gin for a smoky Mezcal gives the Ultima Palabra the strong personality it needs to make its point — with our herbal Maraschino Liqueur, freshly squeezed lime juice, and sweet Del Santo rounding out the case.

The Last Word's beginnings at the Detroit Athletic Club sparked a never-ending conversation that shaped bar culture for an entire century — with notable points made by the Mezcal-based variation of the cocktail in the 2010s.

The Mezcal Last Word — also known as the Closing Argument — keeps ingredients fairly consistent with the original Last Word, but changes the inclusion of a bold and floral gin to an even bolder Mezcal of your choice. It raises the question of just how many gin-based cocktails are made more unique by the substitution of Mezcal... but that's all we'll say about that for now.

Ingredients

- ¾ oz. Luxardo Maraschino Originale Liqueur
- ¾ oz. Luxardo Del Santo
- ¾ oz. Mezcal
- ¾ oz. Fresh Lime Juice

Luxardo Maraschino Cherry For Garnish



Directions

Step 1
Add Luxardo Maraschino Originale Liqueur, Luxardo Del Santo, Mezcal, and fresh lime juice to a shaker with ice. Shake until chilled.

Step 2
Strain mixture into a chilled coupe glass.

Step 3
Garnish with a Luxardo Maraschino Cherry.



Era Of Origin

2010s

ESPRESSO TONIC

From espresso ritual, to aperitivo refresh.

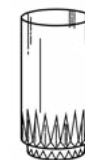
The Espresso Tonic is a relatively modern cocktail, emerging in the early 2000s as part of the third-wave coffee movement. Widely credited to Scandinavian cafés, it began as a non-alcoholic combination of fresh espresso poured over tonic water, prized for its bright, effervescent contrast of bitter coffee and crisp citrus. Bartenders quickly saw its potential, and the drink evolved into a low-ABV cocktail, offering a refreshing, daytime-friendly alternative to heavier coffee serves such as the Espresso Martini.

Luxardo's premium Espresso Liqueurs are crafted with real Italian espresso. The result is a rich, roasted intensity that plays beautifully against tonic's sharp lift — delivering a crisp, modern spritz that feels equally at home at brunch or aperitivo hour. Swap in Luxardo Decaf Espresso Liqueur for an Espresso Tonic that can be enjoyed any time of day, with the same bold play of flavors.

Ingredients

2 oz. Luxardo Espresso Liqueur or
Luxardo Decaf Espresso Liqueur
4 oz. Tonic Water
2 Dashes Orange Bitters

Orange Twist for Garnish



Directions

Step 1
Fill a highball glass with ice and add espresso liqueur.

Step 2
Top with tonic water and gently stir to combine.

Step 3
Garnish with an orange twist.



Era Of Origin

2010s

ESPRESSO NEGRONI

An Italian classic with a coffee twist

The Espresso Negroni is a modern evolution of the classic Italian aperitivo, emerging in the 2010s as bartenders began exploring coffee's role in spirit-forward cocktails. Building on the Negroni's iconic balance of bitter, sweet, and botanical flavors, the addition of espresso or coffee liqueur introduces a roasted depth that complements the drink's herbal complexity. While not tied to a single origin point, it reflects a broader shift in cocktail culture where classic templates are reimagined through the lens of contemporary flavor trends and café influence.

Luxardo's premium Espresso Liqueurs bring Italian authenticity and verve to the serve, enhancing the Negroni without overpowering its balance of flavor. Both liqueurs add a rich, full-bodied espresso character that integrates seamlessly with bitter aperitifs and gin, while the decaffeinated version offers the same depth and Italian coffee integrity with added flexibility for evening occasions.

Ingredients

1 oz. Luxardo London Dry Gin
1 oz. Luxardo Bitter Rosso
1 oz. Luxardo Espresso Liqueur or
Luxardo Decaf Espresso Liqueur
1 oz. Sweet Vermouth

Orange Twist for Garnish



Directions

Step 1
Add London Dry Gin, Bitter Rosso, Espresso liqueur, and Sweet Vermouth to a mixing glass with ice.

Step 2
Stir until well chilled.

Step 3
Strain over large ice cube(s) in a rocks glass and garnish with an orange twist.



Era Of Origin

2010s

ESPRESSO OLD FASHIONED

Old Fashioned, with a fresh perspective

The Espresso Old Fashioned is a contemporary evolution of one of cocktail culture's most enduring templates. As bartenders in the 2010s began revisiting spirit-forward classics through the lens of coffee, the Old Fashioned proved a natural canvas — its simple structure of spirit, sugar, and bitters allowing room for nuanced additions. By incorporating espresso or coffee liqueur, the drink takes on a deeper, more layered profile, where roasted notes enhance the warmth of whiskey and amplify the bittersweet backbone that defines the original.

Rather than replacing the classic, the Espresso Old Fashioned builds upon it — introducing richness and subtle complexity while maintaining its signature restraint. The result is a more contemplative, after-dinner variation that reflects a broader shift in modern cocktail culture: honoring tradition while thoughtfully evolving it through new ingredients and influences.

Ingredients

1 oz. Luxardo Espresso Liqueur or
Luxardo Decaf Espresso Liqueur
2 oz. Bourbon or Rye
¼ oz. Simple Syrup
2 Dashes Orange Bitters

Orange Twist for Garnish



Directions

Step 1
Add Luxardo Espresso Liqueur, whiskey, simple syrup (or sugar), and orange bitters to a mixing glass with ice.

Step 2
Stir until chilled.

Step 3
Strain over a large ice cube in a rocks glass and garnish with an orange peel.



Year Of Origin
2016

BIANCO NEGRONI

A refreshing twist on the classic Negroni:
light, citrusy, and intriguingly clear.

The Bianco Negroni hits the same notes as the original cocktail, but offers a lighter, more nuanced twist — and signature clarity — thanks to its namesake liqueur, Luxardo Bitter Bianco. Refreshing and brilliantly balanced, with delicate aromatics and a bitter kick.

Every great cocktail starts with a twist. Legend has it that in 1919, Count Camillo Negroni wanted a stronger version of his favorite cocktail, the Americano. He instructed his friend, bartender Forasco Scarselli, to strengthen it by swapping out the soda water for gin. And just like that, the Negroni arrived. Nearly a century later, the famously bitter red drink has reached a new peak in popularity, and has inspired countless twists and innovations. But we think we have a clear successor. In the spirit of the Count, we swapped out the red bitters for Bitter Bianco, a Luxardo liqueur with bitter, botanical flavors and an intriguingly clear hue — and with that simple twist, the Bianco Negroni was born.

The original recipe for Bitter Bianco dates to the time of Count Negroni, but was lost when the Luxardo distillery was destroyed in bombings during World War II. In the 2010s, Bitter Bianco was rediscovered in an old family recipe book and distilled again for the first time in six decades — just in time for the great Negroni revival.

Ingredients

1 oz. Luxardo Bitter Bianco
1 oz. Luxardo London Dry Gin
1 oz. Bianco Vermouth

Grapefruit Twist For Garnish



Directions

Step 1

Fill a beaker with ice. Add all ingredients except garnish to beaker and lightly stir.

Step 2

Strain into a chilled old-fashioned glass and garnish with a grapefruit twist.



Year Of Origin
2016

BITTER BIANCO SPRITZ

Botanical, bubbly, and bright, this clear Italian aperitivo is perfect for sunny, summer sipping.

Drier, lighter, and more botanical than most amari, Luxardo Bitter Bianco creates a classically Italian Spritz that is less syrupy and more flavorful than the traditional orange aperitivo.

The Bitter Bianco Spritz is a celebration of rediscovered classics. It combines two heirlooms that, until 2018, were largely overlooked or forgotten to history: the Spritz and Luxardo Bitter Bianco. For centuries, Italians have enjoyed a Spritz at happy hour. More a format than a cocktail, a Spritz combines sparkling water and/or wine with light Italian liqueurs.

The summer of 2018 was perhaps the summer of the Spritz, but it was also the year that Luxardo Bitter Bianco truly arrived on the American cocktail scene. The recipe for this clear Italian liqueur dates back to the early 1900s — the heyday of the Spritz — but when the original Luxardo distillery was destroyed during World War II, it was thought that the recipe was lost for good. Over six decades later, the family's handwritten recipe book resurfaced, and the Bitter Bianco was reborn — giving us all a lighter, brighter, and clearly classic way to Spritz.

Ingredients

2 oz. Luxardo Bitter Bianco
3 oz. Prosecco
1 oz. Club Soda

Orange Slice Or Orange Twist For Garnish



Directions

Step 1
Fill a balloon glass with ice.

Step 2
Pour in the Luxardo Bitter Bianco, then the Prosecco.

Step 3
Top with a splash of club soda and garnish with an orange slice or orange twist.



Year Of Origin

2019

SOUR CHERRY GIN & TONIC

How a “medicinal” cocktail went from
“Better-For-You” to just... better.

For the connoisseur of classics, the sour, fruity aroma of Luxardo Maraschino Cherries mixed with intense notes of juniper are highlighted by the addition of freshly squeezed lime juice — and add a pleasantly tangy aftertaste to the standard Gin and Tonic.

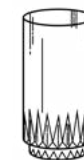
In the late 18th and early 19th centuries, British soldiers colonizing East India dealt with constant outbreaks of malaria, which was par for the course in the tropical landscape. To solve this, they took a page out of Scottish doctor George Cleghorn’s medical journal, which claimed that tonic water — and it’s main ingredient, quinine — could alleviate the symptoms of malaria. But after a few sips of the plain, bitter tonic water they had on hand, the soldiers decided that recovery could be a bit less horrible... and a few added parts of rationed gin, sugar, lime juice, and water later, the Gin and Tonic was born.

Today, the Gin and Tonic has moved past its “medicinal” origins (perhaps made easier by the revelation that it didn’t actually cure anything) and is now an easy cocktail that comes standard at virtually every bar you visit. Its simplicity in ingredients truly lends itself to innovation, both at the bar and at your bar cart — and our 2019 version of the Sour Cherry Gin and Tonic stands as proof, among thousands of others.

Ingredients

2 oz. Luxardo Sour Cherry Gin
4 oz. Tonic Water
¼ oz. Fresh Lemon Juice

Lime Wheel For Garnish



Directions

Step 1
Pour Luxardo Sour Cherry Gin into a highball glass, with ice. Top with tonic water.

Step 2
Garnish with lime wheel.



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