

SILVERSEA®

.S.A.L.T.

Bar



Bronte

Nutty / Rich / Indulgent

There is something special about the pistachios grown in the foothills of Mount Etna, such is their quality that the "green gold" of Bronte has been granted government protection. A luxurious serve for those with a sweet tooth.

THE INGREDIENTS

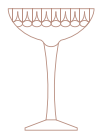
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- 3/4 oz. Cream
- 3/4 oz. Cocchi Americano
- 3/4 oz. Nonino Grappa
- 3/4 oz. Serravinci Pistachio

HOW TO PREPARE

Prepare the spiced pitaschio dust garnish. Chill a coupe & put to one side. Add all ingredients into a cocktail shaker, fill 1/2 full with cubed ice & hard shake for 10 seconds. Discard ice from the coupe & fine strain. Add the spiced pitaschio on top of the cocktail.

GLASS TYPE



Coupe

Best hour to serve: Evening