

STUDIO AMARO

AMARO LIST

GRAPPA

DISTILLERIA GUALCO GRAPPA DI BAROLO RISERVA (AGED) - PIEDMONT, ITA
SPICE, VANILLA AND COCOA \$21

LEVI SERAFINO MOSCATO GRAPPA - PIEDMONT, ITA
MOSCATO AROMA, AGED IN OLD ACACIA FLAVOURS \$20

VINTAGE

1961 AMARO LUCANO - BASILICATA, ITA
*QUININE AND GENTIAN BITTERNESS WITH BALANCING SWEETNESS,
SPEARMINT FRESHNESS, HERBAL COMPLEXITY AND MILD SPICE \$26*

1962 AMARO 18 ISOLABELLA - MILAN, ITA \$26

SWEET

CYNAR - PIEDMONT, ITA
BITTERSWEET, WITH NOTES OF CARAMEL, TOFFEE AND CINNAMON \$12

CAFE BORGHETTI - MILAN, ITA
STRONG FRESHLY BREWED DARK COFFEE WITH A SWEET KICK AT THE END \$12

AMARO MONTENEGRO - BOLOGNA, ITA
TANGERINE, VANILLA, ORANGE PEEL, AND BLACK CHERRY \$12

DIBALDO 'UN BITTER' AMARO - EMILIA-ROMAGNA, ITA
SWEET LICORICE, FRESH RHUBARB AND CINNAMON \$28

BITTERSWEET

AVERNA - ICILY ITA
COLA, ORANGE PEEL, LICORICE AND VANILLA \$12

BRAULIO - VALTELLINA, ITA
PINE, SPEARMINT AND CHAMOMILE \$12

NONINO AMARO - FRIULI, ITA
SPICE, ORANGE, CARAMEL \$16

BRANCA MENTA - MILAN, ITA
ALOE FEROX, CHAMOMILE, PEPPERMINT, SAFFRON \$13

APEROL - VENETO, ITA
ORANGE, VANILLA, CARAMEL \$11

ISCHIA SAPORI RUCOLINO AMARO - ISCHIA ISLAND, ITA
CITRUS FRUIT, CEDAR, SUBTLE CARAMEL, ROCKET \$16

CAFFO VECCHIO DEL CAPO - CALABRIA, ITA
BITTER ORANGE, CHAMOMILE, JUNIPER, LICORICE, SWEET ORANGE, TANGERINE \$12

BITTERSWEET CONTINUED

LUCANO - BASILICATA, ITA
MEDIUM SWEETNESS, CINNAMON NOTES, LICORICE, CARAMEL \$12

CAPPELLETTI AMARO SFUMATO RABARBARO - TRENTINO, ITA
RHUBARB WITH EARTHY AND SMOKY FLAVORS \$12

SWEETDRAM WHISKY AMARO - TRENTINO, ITA
CLOVE, COLA, SMOKEY CARDAMOM, RHUBARB, ALL-SPICE AND BITTER PEEL \$15

AUTONOMY NATIVE AUSTRALIAN AMARO - SPOTSWOO, VIC
CINNAMON, LEMON MYRTLE, TASMANIAN PEPPERBERRY AND LEMON SCENTED GUM \$12

ZUCCA - SARONNO, ITA
SMOKED RHUBARB, BITTER ORANGE AND BANANA \$12

DISTELLERIE FRANCOLI ANTICO AMARO NOVEIS - ALTO PIEDMONT, ITA
BALANCE OF HERBAL BITTERNESS AND BUTTERSCOTCH CARAMEL \$12

LA VALDOTAINE AMARO DENTE DI LEONE - VALLE D'AOSTA, ITA
DANDELION, GENTIAN, GENEPY HERBS AND MUSCOVADO SUGAR \$14

BRESCA DORADA MIRTO VERDE - ABRUZZO, ITA
MYRTLE LEAF, SPICES, ORANGE AND HONEY \$14

FABBRICA PAESANI AMARO GRAN SASSO - ABRUZZO, ITA
GENTIAN, CINCHONA, RHUBARB, ORANGE \$18

SAISON ARTICHOKE VIN AMARO - MELBOURNE, VIC
ARTICHOKE, CITRUS FLORALS AND CHAMOMILE \$12

BRESCA DORADA CLASSIC MIRTO ROSSO MIRTO DIGESTIVE SARDEGNA - SARDEGNA, ITA
FRUITY AND SPICY MIRTO BERRIES WITH HONEY \$14

CANTINA INDIGENO GENZIANA DIGESTIVE LIQUEUR - ABRUZZO, ITA
COLD INFUSED GENTIAN ROOTS, VERY BITTER \$18

CANTINA FURLANI AMARO - TRENTINO, ITA
BLOOD ORANGE, RHUBARB, WORMWOOD, GENTIAN AND ALPINE HERBS \$14

AMAROT AMARO DI CHINOTTO - PIEDMONT, ITA
VANILLA, CARDAMOM, CINCHONA, LIQUORICE AND CACAO \$15

BITTER

CAMPARI - NOVARA, ITA
BITTER ORANGE ROUNDED WITH LIGHT FLORAL NOTES, HERBAL WOODINESS \$12

RINOMATO L'APERITIVO DECISO LIQUEUR - CALABRIA, ITA
ORANGE PEEL, VANILLA, GENTIAN ROOT, CINCHONA BARK WORMWOOD \$12

RHUBI RHUBARD LIQUEUR - SURREY HILLS, NSW
SWEET RHUBARB, TART BITTER GRAPEFRUIT \$12

DISTELLERIE FRANCOLI ANTICO BITTER NOVEIS - ALTO PIEDMONT, ITA
GENTIAN AND WORMWOOD WITH SWEET ORANGE AND RHUBARB \$12

BRESCA DORADA MIRTAMARO AMARO - SARDEGNA, ITA
MIRTO, LICORICE, MINT, FOREST-FLOOR \$16

SAN SIMONE AMARO - PIEDMONT, ITA
MODERATELY SWEET AMARO WITH A MINTY BACKDROP \$16

VERY BITTER

FERNET BRANCA - MILAN, ITA
EUCALYPTUS, CANDY CANE, MENTHOL \$15

APPLEWOOD DISTILLERY OKAR ISLAND BITTER - ADELAIDE HILLS, SA
RIBERRIES, DAVIDSON PLUMS, STRAWBERRY GUM, PEPPERMINT GUM AND FINGER LIMES \$12

SUZE - THUIR, FRA
EARTHY, AND SLIGHTLY FLORAL FLAVOR \$12

NOBLE BOOTLEGGERS AMARENA AMARO - BENDIGO, VIC
VICTORIAN BLACK CHERRIES, ROOTS, HERBS, AND CITRUS ZEST \$12

POUR MORE, BE BAD.
STUDIOAMARO.AU