



NEW YORK AMARI DI FACCIA BRUTTO AMARI FLIGHT - 20

Amaro production in New York City and throughout the country has grown significantly over the past decade, inspired by a rich tradition of Italian Herbal Liqueurs. Historically, amaro has its roots in Italy, where it was crafted by monks and apothecaries for medicinal purposes, but in recent years bartenders, distillers, and artisans have embraced the bitter liqueur, blending old world techniques with local ingredients. Today, the amaro scene reflects our diverse culinary landscape, with locally made amaros becoming staples in cocktail bars across the country.

These liquors are crafted by Patrick Miller, formerly of Rucola Restaurant in Brooklyn, New York. Prior to opening Rucola, he worked for 14 years at restaurants around the world. He grew up in an Italian family in Los Angeles and was strongly influenced as a child by his Italian mother and grandparents for whom the Fernet (Pianta) and Amaro (Gorini) are named.

AMARO 'GORINI'

Orange, Caramel, Slightly bitter

FERNET 'PIANTA'

Mint, Cinchona, Rhubarb, Chamomile

CENTERBE

An ancient blend of herbs and botanicals,
reminiscent of Green Chartreuse

**SEE REVERSE SIDE FOR FULL LIST OF
AVAILABLE AMARI**

AMARI

Also Available upon request:

Underberg — 5
Rheinberg, Germany

Nonino — 14
Fruili

Montenegro — 9
Bologna

Averna — 10
Caltanissetta, Sicilia

Amaro Foro — 12
Florence

Amaro Alta Verde — 10
Trentino - Alto Adige

**Capelletti
Amaro Sfumato — 10**
Aldeno, Lombardia

Meletti — 11
Ascoli Piceno, Abruzzo

Essenziale — 10
Piemonte

Ebo Lebo Ottoz — 9
Valle d'Aosta

Pasubio — 10
Trentino

Braulio — 11
Bormio, Lombardia

Fernet Branca — 11
Milano

Luxardo Fernet — 10
Veneto

**Tempus Fugit
Fernet del Frate — 20**
Switzerland

Cynar Original — 9
Termoli, Campobasso

Cardamaro — 10
Canelli d'Asti, Piemonte

Lo-Fi Gentian — 10
Napa, California

**Faccia Brutto
Fernet — 16**
Brooklyn, New York

**Faccia Brutto
Amaro — 16**
Brooklyn, New York

Jovanna