

# VARNELLI

## CAFFÈ MOKA

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*The distinctive aroma of espresso blends with notes of cocoa, vanilla, spices, tobacco, honey and caramel. Soft, sweet and well balanced.*

**Category:** Liqueur

**Area of Production:** Italy, Marche

**Ingredients:** Alcohol, coffee, local herbs and botanicals, sugar, water

**Alcohol Content:** 30%

**Ageing:** None

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## ESPRESSO MARTINI



### Ingredients:

- 1 oz Los Amantes Añejo
- 1 oz Varnelli Caffè Moka
- 3/4 oz cold brew concentrate
- 1/4 oz simple syrup

### Preparation:

Shake all ingredients over ice and strain into a chilled coupe glass. Garnish with 3 espresso beans and an expression of lemon

## WHITE RUSSIAN



### Ingredients:

- 2 oz Loft & Bear Vodka
- 1 oz Varnelli Caffè Moka
- 1 oz heavy cream

### Preparation:

Shake vodka and Caffè Moka over ice and pour into an old fashioned glass. Top with whipped heavy cream

## THE REVOLVER



### Ingredients:

- 2 oz Casey Jones Rye Whiskey
- 1 oz Varnelli Caffè Moka
- 4 dashes orange bitters

### Preparation:

Stir Rye and Caffè Moka until well-chilled and strain into a cocktail glass. Garnish with a lemon twist