



RECIPE BOOK



TEN HIGH-END VENUES ACROSS MANHATTAN AND BROOKLYN, INCLUDING ROOFTOP BARS, ELEGANT HOTELS, FINE-DINING RESTAURANTS AND GOURMET PIZZERIAS, WILL EACH SERVE TWO EXCLUSIVE FABBRI COCKTAILS THROUGHOUT THE WEEK:

FABBRI SIGNATURE COCKTAIL

A REFINED RECIPE, SELECTED FROM TWO FABBRI SIGNATURE COCKTAIL, CRAFTED WITH PREMIUM INGREDIENTS: FABBRI GIN, FABBRI MARENDRY BITTER, MIXYBAR SYRUPS, AND GARNISHES: THE ICONIC AMARENA CHERRY, ALONG WITH GINGER AND STRAWBERRY.

BARTENDER'S CREATION

A ONE-OF-A-KIND COCKTAIL, CRAFTED BY EACH BARTENDER USING FABBRI INGREDIENTS, EXPRESSING THEIR OWN UNIQUE CREATIVITY AND PAYING HOMAGE TO ITALIAN TASTE.

THIS PERFECT COMBINATION OF TRADITION AND INNOVATION IS WHAT MAKES THE "ITALIAN APERITIF WEEK" A TRULY ENGAGING AND EXCITING EXPERIENCE.



THE STORY OF FABBRI 1905

A COMPANY THAT HAS CONTINUED FOR FIVE GENERATIONS,
DRIVEN BY A PASSION FOR INNOVATION

IT'S A STORY THAT BEGAN LONG AGO, BORN FROM ONE MAN'S DREAM, A FAMILY'S PASSION, AND THE ABILITY TO PASS ON TRADITION OVER TIME. IT ALL BEGAN OVER A CENTURY AGO, IN 1905, WHEN GENNARO FABBRI ACQUIRED A SMALL GROCERY STORE IN PORTOMAGGIORE, NEAR BOLOGNA. BUT, AS THE SAYING GOES, BEHIND EVERY GREAT MAN THERE'S A GREAT WOMAN—AND IT WAS THANKS TO GENNARO'S WIFE, RACHELE, THAT THE PRODUCT WHICH WOULD MAKE HISTORY WAS BORN: THE INIMITABLE AMARENA



FABBRI. SHE CREATED A RECIPE—STILL TOP SECRET TODAY—FOR CANDYING WILD CHERRIES, OFFERING THE WORLD A UNIQUE TASTING EXPERIENCE. TO THANK HIS WIFE AND PRESERVE HER CREATION, GENNARO COMMISSIONED RENOWNED FAENZA CERAMIST RICCARDO GATTI TO DESIGN A SPECIAL JAR INSPIRED BY FAR EASTERN ART, WITH BLUE FLORAL MOTIFS ON A WHITE BACKGROUND. TODAY, THAT JAR IS NOT JUST A DISTINCTIVE ICON OF THE BRAND, BUT FAR MORE THAN A CONTAINER: IT'S A DECLARATION OF LOVE AND A TRIBUTE TO ITALIAN ART AND BEAUTY. YEARS HAVE PASSED, AND NOW THE FIFTH GENERATION IS LEADING THE FAMILY BUSINESS.

THE PRODUCTS



TODAY, ITS PRODUCTS ARE THE PERFECT ALLIES FOR THOSE WHO LOVE TO EXPERIMENT IN THE WORLD OF MIXOLOGY—TAKE, FOR EXAMPLE, MARENDRY, A HISTORIC FABBRI LIQUEUR MADE USING THE TRADITIONAL FAMILY DISTILLERY RECIPE, OR FABBRI'S GIN, INFUSED WITH THE PUREST AMARENA FABBRI DISTILLATE. FABBRI SYRUPS ARE BORN FROM THE COMPANY'S CENTURY-OLD HERITAGE, REINTERPRETED TO BRING FLAVOR, CREATIVITY, AND VERSATILITY TO MIXOLOGY. TODAY, THE BRAND STANDS OUT AS A PREMIER PARTNER FOR BARTENDERS

AND MIXOLOGISTS SEEKING HIGH-QUALITY INGREDIENTS WITH DISTINCTIVE AROMATIC PROFILES. THE RANGE INCLUDES CLASSIC FLAVORS SUCH AS MINT, STRAWBERRY, AND AMARENA, AS WELL AS CONTEMPORARY AND GOURMET OPTIONS LIKE ELDERFLOWER, PASSION FRUIT, VIOLET, CALAMANSI & YUZU, AND MANY OTHERS—UNLOCKING ENDLESS CREATIVE POSSIBILITIES. THE GROWING DEMAND FOR BALANCED LIFESTYLES HAS ALSO LED TO A BOOM IN MOCKTAILS AND LOW/NO-ALCOHOL COCKTAILS. FABBRI SYRUPS FIT PERFECTLY INTO THIS TREND, MAKING MOCKTAILS NOT JUST "COCKTAILS WITHOUT ALCOHOL," BUT TRUE STARS OF THE DRINK MENU—TURNING EVERY CREATION INTO SOMETHING MEMORABLE.



ITALIAN APERITIF WEEK

NEW YORK CITY, JUNE 12–22, 2025

CONCEIVED AS THE FIRST EDITION OF A NEW INTERNATIONAL FORMAT, THE ITALIAN APERITIF WEEK WAS LAUNCHED IN JUNE 2025 IN NEW YORK CITY: A 10-DAY JOURNEY THROUGH ITALIAN FLAVOR, ELEGANCE, AND CREATIVITY. PROMOTED BY FABBRI USA IN COLLABORATION WITH ALL ABOUT ITALY, THE EVENT WAS CREATED TO INTRODUCE THE BRAND'S PREMIUM SPIRITS AND ICONIC INGREDIENTS—INCLUDING FABBRI GIN, MARENDRY BITTER, THE LEGENDARY AMARENA FABBRI, AND NEW GOURMET GARNISHES LIKE STRAWBERRY AND GINGER—TO THE AMERICAN COCKTAIL SCENE.

TEN OF THE CITY'S MOST RESPECTED AND TRENDSETTING VENUES TOOK PART, EACH OFFERING TWO EXCLUSIVE COCKTAILS: ONE DEVELOPED BY FABBRI, AND ONE CREATED BY THE VENUE'S OWN BARTENDER USING FABBRI PRODUCTS IN ORIGINAL AND INSPIRED WAYS.

THROUGHOUT THE WEEK, GUESTS HAD THE OPPORTUNITY TO EXPERIENCE THE ART OF THE ITALIAN APERITIVO FIRSTHAND, WITH A TOUCH OF NEW YORK FLAIR AND A STRONG MESSAGE: MADE IN ITALY IS MORE THAN A LABEL—IT'S A LIFESTYLE.

PARTICIPATING VENUES ITALIAN APERITIF WEEK NYC 2025:

TRAVELERS POETS & FRIENDS – 453 6TH AVE, MANHATTAN

AMO SEAFOOD – 15 E 12TH ST, MANHATTAN

CAFÉ FIORELLO – 1900 BROADWAY, MANHATTAN

IL GATTOPARDO – 13-15 W 54TH ST, MANHATTAN

KESTÉ PIZZA E VINO – 77 FULTON ST, MANHATTAN

MAESTRO PASTA – 102 MACDOUGAL ST, MANHATTAN

OSTERIA BROOKLYN – 150 50TH AVE, QUEENS

SOMEWHERE NOWHERE NYC – 112 W 25TH ST, MANHATTAN

TARALLUCCI E VINO – 44 EAST 28TH ST, MANHATTAN

ULIVO – 4 W 28TH ST, MANHATTAN

THIS INITIATIVE MARKED THE BEGINNING OF A NEW CHAPTER FOR FABBRI IN THE U.S. MARKET, COMBINING TRADITION AND INNOVATION THROUGH THE UNIVERSAL LANGUAGE OF MIXOLOGY.





RESTAURANT
TRAVELERS POETS & FRIENDS

BITTERSWEET SYMPHONY

INGREDIENTS

- 2 OZ THYME-INFUSED AMARENA GIN
- 0.5 OZ FABBRI BLUEBERRY SYRUP
- 0.75 OZ FRESH LIME JUICE
- 1 EGG WHITE

METHOD

1. RINSE A CHILLED NICK & NORA GLASS WITH SUZE — DISCARD EXCESS.
 2. DRY SHAKE THYME-INFUSED GIN, MIRTILLO SYRUP, AND LIME JUICE WITH THE EGG. ADD ICE AND SHAKE AGAIN.
 3. STRAIN INTO THE RINSED NICK & NORA.
 4. GARNISH WITH THYME SPRIG AND AMARENA CHERRY
- 1 FABBRI AMARENA CHERRY ON A PICK, RESTED ACROSS THE RIM OR UPRIGHT
 - THYME SPRIG TUCKED IN OR LAID ACROSS FOR AROMATICS

GLASSWARE

NICK & NORA

GARNISH

AMARENA CHERRY ON A PICK
FRESH THYME SPRIG

A SILKY SWIRL OF GIN, THYME, BLUEBERRY, AND VELVET FOAM—BITTERSWEET SYMPHONY KISSES THE SENSES LIKE A LATE-NIGHT SECRET WHISPERED UNDER THE MOONLIGHT.

RESTAURANT
AMO SEAFOOD

GINA MARE

BARTENDER
WILLIAM BOEHMEN

INGREDIENTS

- 45ML FABBRI GIN
- 15ML STRAWBERRY CORDIAL
- 7.5ML FABBRI FRAGOLA
- 15ML ANCHO CHILI LIQOUR
 - 30ML EGG WHITE
- 2 DASH ORANGE BITTERS
 - 1 EGG WHITE





RESTAURANT
CAFE FIORELLO

FIORELLO'S SGROPPINO

BARTENDER
GABRIELE GUIDONI

INGREDIENTS

- FABBRI GIN
- FABBRI'S YUZU SYRUP
- HOMEMADE LEMON SORBET
- PROSECCO EXTRA DRY
- FABBRI AMARENE
SERVED FROZEN

RESTAURANT
IL GATTOPARDO

ELDORADO

BARTENDER
MAURO FERRI

INGREDIENTS

- 1.5OZ FABBRI CHERRY GIN
 - 0.5OZ BUFFALO TRACE BOURBON
 - 0.5OZ FABBRI MARGO SYRUP
 - 0.75OZ FRESH LEMON JUICE
 - 0.5OZ FRESH ORANGE JUICE
-
- - LIGHT SHAKE AND POUR OVER ICE IN CHAMPAGNE GLASS
 - SPLASH OF PROSECCO
 - - LEMON S WITH FABBRI GINGER GARNISH
 - MINT SPRIG
 - POWDERED SUGAR





RESTAURANT
KESTE' PIZZA E VINO

KESTE' NEGRONI

BARTENDER
DAVID ALTIMIRANO

INGREDIENTS

- 1 OZ GIN FABBRI
- 1 OZ MARENDRY
- 1 OZ RED VERMOUTH
- 1/2 BSP STRAWBERRY FABBRI SYRUP
- 1/4 OZ CALAMANSI YUZU SYRUP

GARNISH

AMARENA FABBRI

HOW TO PREPARE

POUR INGREDIENTS INTO A DOUBLE ROCK/HIGHBALL GLASS
AND STIR GENTLY.

A TRIBUTE TO THE DRINK BORN IN FLORENCE THANKS TO THE REQUEST
OF COUNT CAMILLO NEGRONI TO HIS BARTENDER, BUT REFRESHED
AND REVISED IN ITS ORIGINAL RECIPES WITH THE INGREDIENTS
BELONGING TO AN ICONIC ITALIAN BRAND: FABBRI 1905.

RESTAURANT
MAESTRO PASTA

CRIMSON BLOSSOM

BARTENDER
ELISA CIOCCA

INGREDIENTS

- 1.75 OZ FABBRI CHERRY GIN
- 0.50 OZ FABBRI STRAWBERRY SYRUP
- 0.65 OZ FRESH LIME JUICE
- 0.50 OZ ST-GERMAIN ELDERFLOWER LIQUEUR
- 0.50 OZ EGG WHITE (FOR A VELVET TEXTURE)

GARNISH

FABBRI STRAWBERRY

A REFINED, FLORAL, AND LIGHTLY FOAMY COCKTAIL WITH A CHERRY TWIST
CRIMSON BLOSSOM IS A SEDUCTIVE FUSION OF CHERRY AND BOTANICALS,
WHERE DEEP RED MEETS FLORAL LIGHTNESS. THE BOLDNESS OF GIN EMBRACES
THE SWEETNESS OF CHERRY LIQUEUR, SOFTENED BY ELDERFLOWER AND LIME.
IT'S THE KIND OF DRINK THAT FEELS LIKE SILK ON THE LIPS — ELEGANT, PLAYFUL,
AND JUST A LITTLE DANGEROUS.





RESTAURANT
OSTERIA BROOKLYN

SUMMER FROZEN FRÁGOLINO SPRITZ

BARTENDER
NAIL JAMES

INGREDIENTS

- 3 OZ FABBRI AMARENA DRY GIN
 - 3 OZ PROSECCO
- 1 OZ FABBRI MIXYBAR FRAGOLA PLUS
 - 1 OZ LIME JUICE
 - 1 OZ TRIPLE SEC
- DECORATION CANDY STRAWBERRY, WILD PEPPER MINT

RESTAURANT
SOMEWHERE NOWHERE NYC

SIMONAL SPRITZ

BARTENDER
DANILO COSTA

INGREDIENTS

- 1.5OZ. FABBRI GIN
- .75OZ. FABBRI MARENDRY APERITIF
- .75OZ. MIRTILLO PLUS BLUEBERRY SYRUP
- 2OZ. LUCA PARETTI SPARKLING ROSE.

GARNISH

- DRY GRAPEFRUIT WHEEL/ FABBRI CHERRIES

METHOD

POUR THE FIRST THREE INGREDIENTS IN A SHAKER. FILL WITH ICE CUBES. SHAKE THOROUGHLY, FILL UP A WINE GLASS WITH FRESH ICE, STRAIN THE MIX OVER. TOP OFF WITH SPARKLING ROSE.

THIS DRINK I THOUGHT OF A NEGRONI FOR A MOMENT AND A AMERICANO. BOTH COCKTAILS ARE CLASSICS, ENJOYABLE. I THOUGHT I COULD BRAKE THE HEAVINESS OF NEGRONI AND FIZZY UP A LITTLE BIT. GIN STILL SUMMER SPIRIT. MY CHOICES WERE A COMBINATION OF FABBRI GIN, FABBRI MARENDRY APERITIF, THE SWEETNESS OF MIRTILLO PLUS BLUBERRY SYRUP AND OUR LUCA PARETTI SPARKLING ROSE. LET'S KEEP THAT ITALIAN WAY. THAT BEEN SAID. I PRESENT SIMONAL SPRITZ, CHEERS.





RESTAURANT
TARALLUCCI E VINO

GOLDEN HOUR

BARTENDER
RITA ROTUNDO

INGREDIENTS

- 1.5OZ FABBRI GIN
- 0.75OZ FABBRI MANGO SYRUP
- 0.5OZ FABBRI CANDIED GINGER SYRUP
 - 0.5OZ LIME JUICE
 - 0.5OZ ORANGE LIQUEUR
- FABBRI CANDIED GINGER GARNISH

GOLDEN HOUR IS A TRIBUTE TO THAT FLEETING MOMENT WHEN THE DAY SOFTENS INTO EVENING—BATHED IN WARMTH, LIGHT, AND ANTICIPATION. THIS COCKTAIL CAPTURES THAT GLOW WITH THE VIBRANT DEPTH OF FABBRI GIN, THE TROPICAL RICHNESS OF MANGO SYRUP, AND THE GENTLE HEAT OF GINGER. LIME AND ORANGE LIQUEUR ADD A CRISP, CITRUSY BALANCE, CREATING A DRINK THAT'S BOTH REFRESHING AND REFINED. DESIGNED FOR APERITIVO HOUR, IT'S A GOLDEN MOMENT IN A GLASS—MEANT TO BE SAVORED SLOWLY, JUST LIKE THE SUNSET.

RESTAURANT
ULIVO

LOVABLE ITALIAN LIBATION

BARTENDER
ENZA SALERNO

INGREDIENTS

- 1 AND 1/2 OZ FABBRI GIN
- 3/4 OZ FABBRI MARENDRY
 - 3/4 OZ LIME JUICE
- 1/4 OZ STRAWBERRY SYRUP
- 1/4 OZ CALAMANSI YUZU SYRUP
- LIME WHEEL AND FABBRI STRAWBERRY FOR GARNISH

REFRESHING AND FRUITY FLAVOR.

DISTINCT FLAVOR AND AROMA PROVIDED BY THE FABBRI GIN AND THE MARENDRY BITTER. BEAUTIFUL PINK COLOR AND A TOUCH OF SWEETNESS ADDED BY THE STRAWBERRY SYRUP.





ALL ABOUT ITALY



