

COCKTAILS

MOLETTO®
GIN





MOLETTO®
GIN

MEDITERRANEAN
SPIRIT

*Traditional ingredients enhanced by the
craftsmanship of distillation and creative flair.*

*From the Veneto, the Italian region historically and traditionally
most involved in distillation, comes an original gin that combines
carefully chosen botanical varieties of juniper berries from the
Alps and Mediterranean maquis, with the originality of the tomato.*

MOLETTO®
GIN

Moletto Gin originality comes from a botanical feature that distinguishes and characterizes it: the tomato.



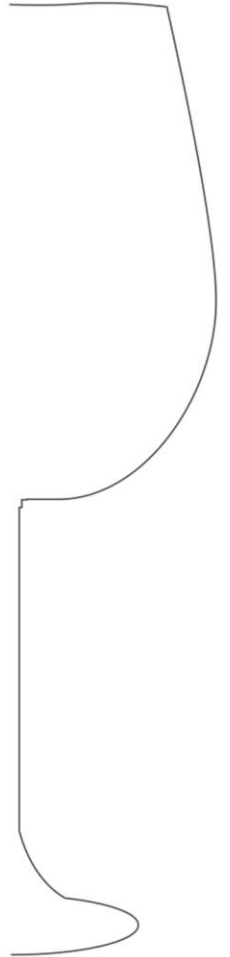


MOLETTO MULE

by Francesco Bardicchia

2 oz (40 ml) Moletto Gin
4 oz (15 ml) Ginger Beer
.25 oz (7.5 ml) Fresh Lime juice
Garnish with fresh mint

Glass: Ballon





LIV22

by Giuseppe Zotti - ROSSO Rome

1 oz (30 ml) Moletto GIN

2 basil leaves

.5 oz (15 ml) fresh lime juice

.5 oz (15 ml) syrup of chamomile

Shaker

Top with Moletto Prosecco

Decoration: Basil leaves and a slice of dehydrated lime

Glass: Martini





DIRTY MOLETTO

by Francesco Bardicchia

2 oz (60 ml) Moletto GIN
.33 oz (10 ml) Vermouth Dry
2 Green olives

Glass: Martini





RICHARD

1.5 oz (45 ml) Moletto GIN

.66 oz (20 ml) Cocchi Americano

.33 oz (10 ml) Lemon Juice

2 dashes Saffron bitters

.5 oz (15 ml) Strawberry/Basil Syrup

Or instead of strawberry syrup use .5 oz simple syrup and muddle with 2 fresh strawberries and 4 basil leaves.

**Combine ingredients and shake with ice.
Strain into your desired glassware.**

To make strawberry syrup:

1 cup (250 g) sugar

1 cup (250 ml) water

1 pint (500 g) strawberries diced

Bunch of chopped basil

**Combine ingredients in a pan and
simmer over low heat until reduced
by half. Cool and strain.**





MOLETTO TONIC

by Francesco Bardicchia

1.4 oz (40 ml) Moletto GIN

3.5 oz (100 ml) Fever Tree Mediterranean Tonic Water

1 slice of lemon

Ice

**Garnishing: star anise, pepper grains
and juniper berries**

Glass: Ballon





MOLETTO SMOOTHY

by Christian Novacco - SAMOVAR Roma

1.35 oz (40 ml) Moletto GIN

3.5 oz (100 ml) Carrot and Pear extract

Garnish with coriander and a slice of cucumber

Blended

Glass: Martini





MOLETTO# 1

by LA ZANZARA Rome

1.5 oz (45 ml) Moletto GIN
1 oz (30 ml) Rabarbaro Giffard
.7 oz (20 ml) Lime juice
1 pinch of Rosemary Salt
Shake & Strain

Glass: Martini





MOLETTO#2

by LA ZANZARA Rome

1.5 oz (45 ml) Moletto GIN
1 oz (30 ml) Rabarbaro Giffard
.7 oz (20 ml) Lime juice
.35 oz (10 ml) Ginger Syrup
1 spoon Olive Brine
1 pinch of Rosemary Salt
Shake & Strain
Serve Over The Rocks

Glass: Old Fashioned





CLASSIC NEGRONI

by Gratz & Palio Restaurants - USA

1 oz (30 ml) Moletto GIN

1 oz (30 ml) Campari

1 oz (30 ml) Sweet Vermouth

Ice

Shake

Garnish with orange twist

**Fill rocks glass with ice, add all the ingredients,
Shake and garnish with orange twist.**

Glass: Rocks Glass





BUONA VITA

by Gratz & Palio Restaurants - USA

1 oz (30 ml) Moletto GIN
.5 oz (15 ml) Campari
1 oz (30 ml) Elderflower Cordial
2 oz (60 ml) Grapefruit juice
Ice
Shake
Garnish: orange peel

In shaker, add ice than add all the ingredients.
Shake and strain into Collins glass filled with ice.
Garnish with orange peel.

Glass: Collins glass





BLOODY MOLLY

by IIGin.it

1.7 oz (50 ml) Moletto Gin

2 sage leaves

2 basil leaves

4 drops of Worcester sauce

A few drops of lemon juice

Ground pepper

Tonic water to top

In the glass put some drops of lemon juice and grate over pepper in plenty. Add Moletto GIN, squeeze two sage leaves and two basil leaves into hands and put them in the glass. Complete with tonic water and stir gently.





SINGAPORE SLING

recommended by Tastings.com

- 1 fl oz (30 ml) Moletto GIN**
- .5 fl oz (15ml) Arpicot Brandy**
- .25 fl oz (7.5 ml) Triple Sec**
- 4 fl oz (120 ml) pineapple juice**
- .5 fl oz (15ml) lemon juice**
- .35 fl oz (10ml) grenadine**
- 1 drop of Angostura**

In shaker, add ice than add all the ingredients. Shake gently for few seconds and strain into highball glass. Garnish with pineapple and cherry or mint and slice of lime.





GIMLET-TO

recommended by Tastings.com

2 fl oz (60 ml) Moletto GIN

.5 fl oz (15ml) lime juice

.5 fl oz (15ml) sugar syrup

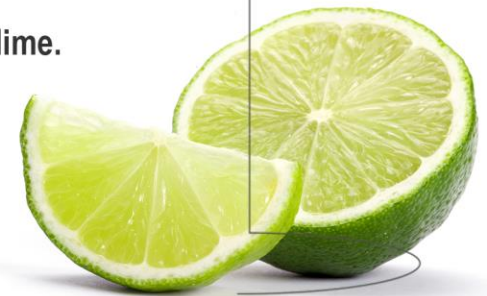
Glass: Martini

Squeeze a lime and filter the juice.

In shaker, add ice than add all the ingredients.

Shake gently for few seconds and pour into iced Martini glass.

Garnish with a slice of lime.





MOLETTO FRENCH 75

recommended by Tastings.com

1 fl oz (30 ml) Moletto GIN
.5 fl oz (15 ml) fresh lemon juice
1 teaspoon of white sugar or sugar syrup
2 fl oz (60 ml) Moletto Prosecco
Glass: flûte

Squeeze a ½ lemon and filter the juice.
Fill the shaker with ice and pour gin, sugar and
lemon juice. Shake vigorously for 12 seconds
and then pour filtering into a flûte
and top with Prosecco.
Garnish with lemon peel.





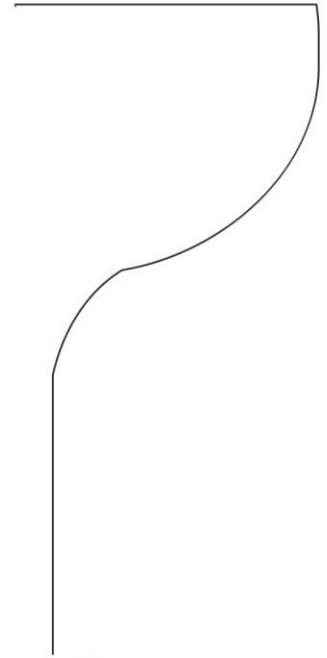
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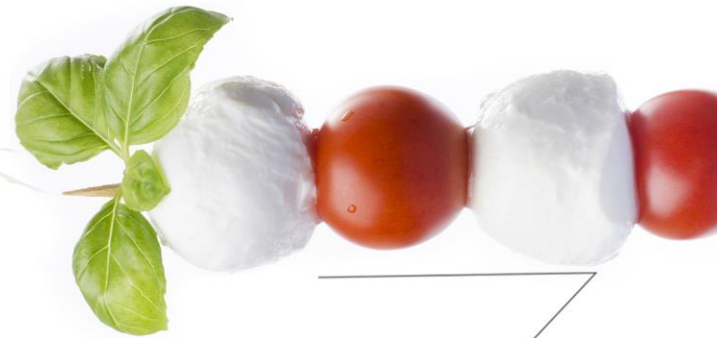
featuring Moletto Gin

by @thedanishmixologist

1.7 fl oz (50 ml) Moletto GIN
.5 fl oz (15 ml) vermouth dry
.5 fl oz (15 ml) lemon juice
.5 fl oz (15 ml) pomegranate syrup
1/3 egg white
ice
Glass: coupè

Dry shake everything first to emulsify the egg white with the other ingredients, then shake thoroughly with ice. Pour into a coupè glass and serve.





CAPRESE MARTINI

recommended by Lauber Fine Wine & Craft Spirits

2.5 fl oz (75 ml) Moletto GIN

.5 fl oz (15ml) Basil-Lemon Syrup

.5 fl oz (15ml) Dry Vermouth (optional)

Glass: Martini

**Garnish with cherry tomato,
mozzarella ball and basil leaf.**



YOU SAY TOMATO

recommended by Lauber Fine Wine & Craft Spirits

2.5 fl oz (75 ml) Moletto GIN

.5 fl oz (15ml) Tomato Juice

.5 fl oz (15ml) Dry Vermouth

.5 fl oz (15ml) Basil Syrup (optional)

Glass: Martini

**Garnish with
cherry tomato and basil leaf.**





TOMATO-CUCUMBER COLLINS

recommended by Lauber Fine Wine & Craft Spirits

1.5 oz (45 ml) Moletto GIN

1 oz (30 ml) Fresh Lemon Juice

.5 oz (15 ml) Agave Nectar

.5 oz (15 ml) Elderflower (such as Chase or Thatcher's)

Fresh Cucumber

Fresh Mint

In shaker, muddle the mint & cucumber with the lemon juice, agave & elderflower. Add the gin. Shake with ice and strain into a highball glass filled with fresh ice.

Top with a splash of club soda.

Garnish with a lemon and cucumber slice.

Glass: Collins glass





MOLETTO®

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