



Baldoria Cocktail

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Take advice, but not orders – reserve the orders for cocktails

BALDORIA
VERMOUTH

Skill level: Competent; certified weekend bartender

Glass: coupette / Ice: cubed ice / Garnish: Nocellara olive

1 oz Baldoria Vermouth Verdant

1 oz Baldoria Vermouth Dry Umami

½ oz Baldoria Vermouth Amber

½ oz Baldoria Vermouth Dry

1) Pour the Baldoria Vermouth Verdant, Baldoria Vermouth Dry Umami, Baldoria Vermouth Amber, and Baldoria Vermouth Dry into a mixing glass with ice and stir for 15 to 20 seconds until well-chilled.

2) Strain into a coupette glass over fresh ice.

3) Garnish with a Nocellara olive.

Suggested serving with Pissaladière. Originally from Nice, the Pissaladière is made from bread dough, topped with onions, black Nocellara olives, anchovies, and Nocellara olive oil. It is generally served warm and cut into square pieces, but it can also be eaten cold!

Cocktail by Tato Giovannoni