



2023 SEASON

# SINGNATURE COCKTAILS



#### INTRODUCTION

Our talented bartenders have styled a selection of exclusive drinks that conjure up the history of Villa La Massa, the former owners and personalities who have stayed here over time.

The cocktail list is divided into two sections. The first, "LA VILLA", is inspired by Villa La Massa and its illustrious guests, while the second, "COMO-FIRENZE", recalls the connection with Villa d'Este, Villa La Massa's sister property on Lake Como.



### IL CARDINALE

A historical drink made from gin, dry vermouth and Campari. It recalls the time when Villa La Massa was owned by Cardinal Giovanni Rinuccini, whose nephew added the four turrets on the Villa Nobile, the main building of the hotel. The caper-infused gin instills a more savoury note to the drink.

INGREDIENTS: caper-infused gin, white bitters, dry vermouth

GLASS: old-fashioned

GARNISH: oversized caper



#### LIKE A VIRGIN

As the name suggests, this drink is dedicated to Madonna, the "Queen of Pop" who was once a regular guest at Villa La Massa. Inspired by the Cosmopolitan, this take deviates from the original version by using a different spirit, while maintaining the classic pink hue taken from a hibiscus infusion.

INGREDIENTS: hibiscus-infused mezcal, lemon juice, triple sec, ginger beer

GLASS: highball

GARNISH: hibiscus flower



#### IRIS

This drink is named for Countess Bierliska, a member of an aristocratic Russian family, who purchased Villa La Massa in 1856. Vodka simply had to be the lead ingredient, which is accentuated by iris as a tribute to the numerous varieties of the flower that grow in the hotel's gardens.

INGREDIENTS: vodka, cordial iris, orange bitters

GLASS: Asti cup or double Martini cup

GARNISH: edible flower



### GARDEN VIEW

This drink is a reference to the 10-hectare garden of Villa La Massa, where lush flowers and trees with unmistakable colors and scents grow. Sage, combined with white port, gives life to a fragrant and very drinkable spritz.

INGREDIENTS: White port infused with sage, lemon juice, prosecco, sugar syrup

GLASS: goblet

GARNISH: sage leaf



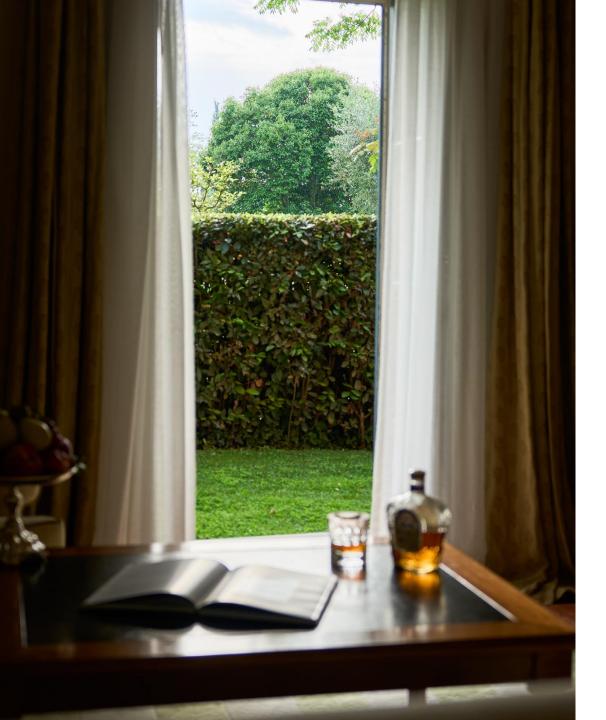
### ZIGGY STARDUST

This drink is a tribute to one of the most extravagant figures on the international music scene, the legendary David Bowie, who celebrated his wedding to Iman at Villa La Massa in 1992. This cocktail is as colourful and eccentric as the artist was.

INGREDIENTS: Tequila, coffee, passion fruit syrup, peat

GLASS: Asti cup or double Martini cup

GARNISH: watermelon or tomato skin



COMO-FIRENZE

## **NOCCIOLINO**

This cocktail is inspired by a traditional cookie from the Como area: the Nocciolino di Canzo. It's a twist on an Old Fashioned due to using the hazelnut-based biscuit.

INGREDIENTS: Rye whisky, frangelico, vin santo, angostura

GLASS: old-fashioned

GARNISH: hazelnut praline or orange zest



COMO-FIRENZE

#### FIORE DI MIGLIO

This cocktail is also inspired by a recipe from Lombardy - from Como, to be precise: the Pan de Mej, a type of bread featuring elderflowers. In this drink, elderflowers are blended with cucumber and rum soda for freshness.

INGREDIENTS: white rum, lemon, sugar, cucumber soda

GLASS: highball

GARNISH: cucumber



COMO-FIRENZE

## 24 GIUGNO

June 24 is the feast day of the patron saint of Florence, San Giovanni, when Nocino liqueur is made for the occasion. Walnuts and raisins also feature in a signature dessert from Como, the Baschino. In this cocktail, Pisco, a wine-based spirit, is used instead of raisins.

INGREDIENTS: Pisco, walnut syrup, lemon, walnut bitters,

foamer

GLASS: Asti cup

GARNISH: side pecans





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