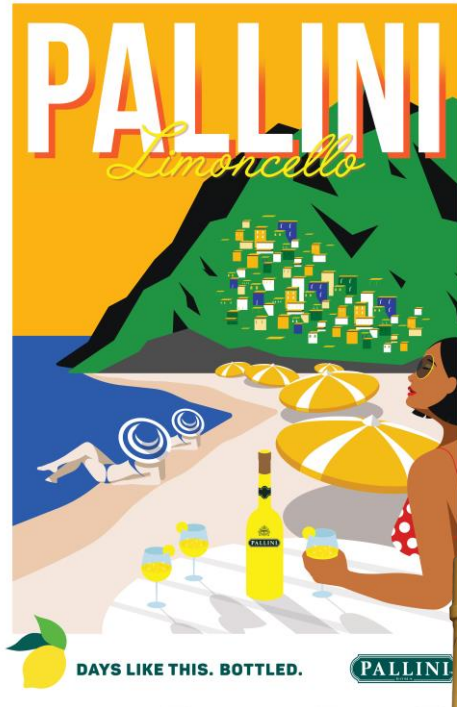




ABOUT PALLINI

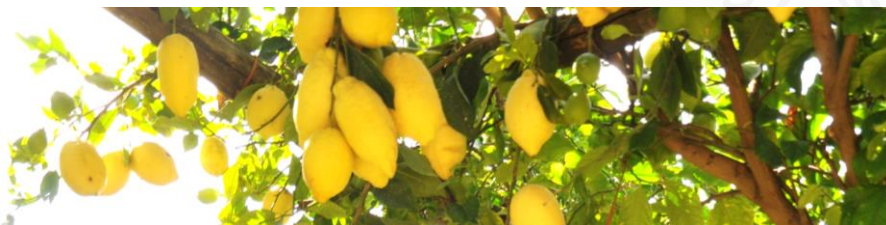
The story of Pallini Limoncello began in 1875 in the small village of Antrodoco, where Nicola Pallini started a family business. In 1917, the business was moved to the very heart of Rome, where it continued to grow and build a reputation for handcrafting high quality spirits.

Today, Pallini continues to craft this crisp, refreshing lemon liqueur from the authentic family recipe created over 100 years ago—a true Italian masterpiece.



UNIQUE SELLING POINTS

- Top quality: made from organically grown Amalfi sfusato lemons, known to be the finest in the world. Zesty, tangy, fresh and crisp.
- Taste of Italy: lemons are grown on the lush hillsides of the Amalfi Coast and hand-picked for ideal flavor and ripeness.
- Sip of history: crafted according to a family recipe that dates back over 140 years.
- Extremely versatile, enjoyable straight from the freezer, on the rocks, or mixed into countless cocktails like the spritz.
- GMO free; Gluten free; Kosher certified; Vegan



TASTING NOTES

- Powerful nose, filled with invigorating lemon notes
- Full, rich mouthfeel awakens the senses
- Delicious, chewy flavors of freshly-zested lemons with an essence of faint, dried spice

KEY COCKTAILS

While always the perfect digestif served neat at the end of a meal, Pallini is as versatile as it is refreshing. Our limoncello mixes beautifully with tonic, tea, cranberry and other juices, and brings new life to vodka or gin-based cocktails.

PALLINI SPRITZ

- 1 oz Soda Water
- 2 oz Pallini Limoncello
- 3 oz Sparkling Wine

Add all the ingredients to a large wine glass filled with ice and garnish with an orange wheel.



PALLINI PALMER

- 1.5 oz Pallini Limoncello
- 3 oz Iced Tea
- 0.25 oz Fresh Lemon Juice

Add all ingredients in a highball glass filled with ice; stir.



PRICING



THE PLB

- 1.5 oz Pallini Limoncello
- 4.5 oz Tonic Water
- 2 Fresh Lemon Slices
- 2 dashes Angostura Bitters

Muddle the lemon in a highball glass. Fill the glass with ice and add Pallini Limoncello. Top with tonic water and two dashes of bitters. Stir to combine and garnish with a lemon slice.

