



CARAVELLA

Cocktail Guide

Whether you savor traditional Italian drinks or are looking for a new signature cocktail, discover a new favorite with a splash of Caravella.

LIMONCELLO

- Caravella Limontini
- Caravella Bride's Bellini
- Classic Caravella
- Limoncello Martini
- Limoncello Cosmopolitan
- Limoncello Iced Tea
- Limoncello Bellini
- Old Capri Long Drink
- Limoncello Real
- Vella-Roma
- Venetia
- Limoncello Sunrise
- Napoli
- Limoncello Caribbean
- The Lemon Drop
- Limoncello Cooler
- The Sour Smooch
- Lemon Soda



Caravella Limontini

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For one cocktail:

1 ounce vanilla vodka

1/2 ounce Caravella Limoncello

1 1/2 ounce pomegranate juice

Squeeze of lime

Place all ingredients into a martini shaker along with several cubes of ice. Shake vigorously, strain into a martini glass and serve immediately. Garnish with a lemon twist.

Note: Orange-flavored vodka can be substituted for the vanilla vodka.

Developed for Caravella Limoncello by Deborah Fabricant.

Caravella Bride's Bellini

2 peaches, cut into thin slices (may substitute plums or apricots)

1 cup peach schnapps

1 cup Caravella Limoncello

2 bottles champagne or sparkling wine

1. Place one peach slice in each champagne or wine glass
2. Pour peach schnapps and limoncello over the peach, filling the glass halfway
3. Top with chilled champagne
4. Serve immediately

Serves 12

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Caravella Limontini

1 ounce vanilla vodka, ½ ounce Caravella Limoncello, 1 ½ ounce pomegranate juice, squeeze of lime. Pour all ingredients in a shaker with several ice cubes. Shake with ice and pour into a martini glass. Garnish with a lemon twist.

Classic Caravella

Ice cold, “neat,” in a cordial glass.

Limoncello Martini

Combine 1/2 ounce Caravella Limoncello and 1 ounce vodka. Shake with ice and pour into a martini glass. Garnish with a lemon twist.

Limoncello Cosmopolitan

Combine ¾ ounce vodka, ¼ ounce cranberry juice and ¼ ounce Caravella Limoncello. Pour into martini glass and garnish with a lemon wedge.

Limoncello Iced Tea

Pour 1 ounce Caravella Limoncello in a tall glass over ice. Fill with unsweetened iced tea. Add sugar to taste.

Limoncello Bellini

Pour 2 ounce peach nectar and 2 ounce champagne into a champagne flute. Add a splash of Caravella Limoncello.

Old Capri Long Drink

In a long drink glass filled with ice cubes, add 1½ ounce of Caravella well chilled and fill with sparkling wine also chilled. Decorate with a slice of lemon and a twig of fresh mint.

Limoncello Real

In a frozen flute, add 1 ounce of Caravella very cold, and fill with chilled dry sparkling wine.

Vella-Roma

Pour 1 ounce Caravella in a tall glass over ice; fill with bottled still water.

Venetia

Mix 1 ounce Caravella and 1/2 ounce of vodka in a rocks glass over ice; top with tonic water.

Limoncello Sunrise

Mix 1 ounce Caravella and 3 ounce orange juice. Top with a dash of grenadine.

Napoli

Pour 1 ounce Caravella in a tall glass over ice; fill with cola.

Limoncello Caribbean

Pour 1 ounce Caravella in a tall glass over ice; fill with tropical fruit punch.



The Lemon Drop

The Lemon Drop

Caravella, shaken with vodka, and a splash of melon liquor.

Limoncello Cooler

Caravella and cranberry juice served over ice.

The Sour Smootch

Caravella, splash of sour mix, and 99 Apples® shaken and served over ice.

Lemon Soda

Caravella with soda water served over ice and garnished with a twist.

Orangecello

- Orangecello Mulled Cider
- Classic Caravella
- Orangecello and Cream
- Caravella Orange Sunrise
- Caravella Orange Venezia
- Martini Sicilian Style
- Orangecello Cosmopolitan
- Caravella Orangecello Caribbean
- Caravella Bride's Bellini

Orangecello Mulled Cider Recipe

- 16 cups apple cider
- 2 cups Orangecello
- 2 oranges, cut into 1/8's, pulp removed. Reserve peels and stud with cloves
- 3 tablespoon Mulling spices tied in cheesecloth or muslin bag
- 4 star anise
- 1 vanilla bean
- Cinnamon sticks for garnish

Serves 12-16

Developed for Caravella Orangecello by Deborah Fabricant.

Classic Caravella

Ice cold, “neat,” in a cordial glass.

Orangecello and Cream

Combine 1 ½ ounce Caravella Orangecello and 3 ounce cream in a shaker. Shake well and pour into a rocks glass filled with ice. Garnish with an orange strip.

Caravella Orange Sunrise

Combine 1 ounce Caravella Orangecello, 3 ounce orange juice and a dash of grenadine.

Caravella Orange Venezia

Mix 1 ounce Caravella Orangecello and ½ ounce vodka in rocks glass. Top with tonic water.



Martini Sicilian Style

Martini Sicilian Style

1 1/2 ounce vodka

1/2 ounce Caravella Orangetcello

Shake with ice, strain & pour into martini glass. Garnish with orange peel.

Orangetcello Cosmopolitan

3/4 ounce vodka

1/4 ounce cranberry juice

1/4 ounce Caravella Orangetcello

Pour into martini glass & garnish with an orange peel.

Caravella Orangetcello Caribbean

Pour 1 ounce Caravella Orangetcello in a tall glass over ice; fill with tropical fruit punch.



Caravella Bride's Bellini

Caravella Bride's Bellini

2 peaches, cut into thin slices (may substitute plums or apricots)

1 cup peach schnapps

1 cup Caravella Limoncello

2 bottles champagne or sparkling wine

5. Place one peach slice in each champagne or wine glass
6. Pour peach schnapps and limoncello over the peach, filling the glass halfway
7. Top with chilled champagne
8. Serve immediately

Serves 12

Developed for Caravella Limoncello by Deborah Fabricant.