

Digestive

Our Liqueurs and Cream Liqueurs are intended for private consumers as well as professionals such as in cocktail bars, restaurants and hotels...

Dolce Cilento products are primarily served chilled as digestives. They will bring the trend of after meal digestives back with its luscious taste and silky texture of natural flavors. It's the ultimate finish to a dining experience. Served in cold shot glasses or in brandy glasses with crushed ice.



Mixology & Cocktail Recipes

***Dolce Cilento* products are the Mixologist's ideal mixer, as the natural smell and flavor of the fruit makes them a perfect ingredient in cocktails.**

Meloncello Ginger: 1oz (30ml) Meloncello, 3oz (85ml) Ginger beer, ¼ oz Lime juice & fresh Lemon mix all Ingredients together.

Meloncello Paradise: 1oz (30ml) Meloncello, ½ oz (15ml) Cointreau, lemon Juice, 2oz (60ml) Pineapple juice, Shake well and serve in Cocktail glass.

Melonrinha (Melon Caipirinha): Place the lime wedges and 1 sugar into a glass, Muddle well, fill the glass with crushed ice, Pour in 1oz (30ml) Cachaça & 1oz (30ml) Meloncello, Stir well. Here is your New Brazilian Cocktail.

Meloncello Bellini: 1oz (30ml) Meloncello, 5oz (140ml) Prosecco, serve in a champagne glass.

Meloncello Party Punch: In a big bucket mix 1 bottle of Meloncello, 2 ½ oz (75ml) Cointreau, 6oz (170ml) Vodka, 2 to 3 liters of Pineapple juice, squeeze fresh lemon juice; add slices of lemon & plenty of ice.

Limoncello Driver: 1oz (30ml) Limoncello, ½ oz (15ml) Tequila, 2 ½ oz (75ml) Orange juice, , 2 ½ oz (75ml) Cranberry juice mix Limoncello, Tequila and orange juice together, shake the cranberry juice on its own so you can layer it on top (with a cocktail spoon).

Limoncello Tonic: 1oz (30ml) Limoncello, ½ oz (15ml) Vodka, ¼ oz Lime juice & fresh Lemon mix all Ingredients together & top up with Tonic Water.

Limoncello Bellini: 1oz (30ml) Limoncello, 5oz (140ml) Prosecco, Serve in a champagne glass.

Limoncello Mojito Party Punch: In a big bucket, mix 1 bottle of Limoncello, 5oz (145ml) Bacardi Bianco, 2 liters of soda water, 2oz (60ml) lime juice, squeeze 1 fresh lemon juice add fresh mint.



Mixology & Cocktail Recipes

Watermeloncello Bellini: 1oz (30ml) | Watermeloncello, 5oz (140ml) Prosecco, Serve in a champagne glass, drop a fresh strawberry in the glass.

Watermeloncello Crank: 1oz (30ml) Watermeloncello, ½ oz (15ml) Vodka, 2 ½ oz (75ml) Cranberry Juice, mint, touch of lime, Shake well and serve in Cocktail glass

Watermeloncello Martini: 1oz (30ml) Watermeloncello, ½ oz (15ml) Martini, Lime Juice, Fresh Watermelon, and Shake well and serve in cocktail glass

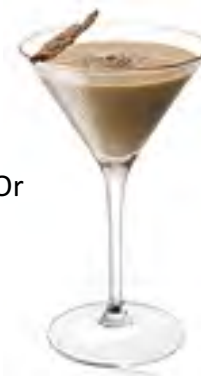
Watermeloncello Sangria Party Punch: In a big bucket, mix ¾ bottle of Watermelon, ½ Bottle of red wine, ¼ bottle of Vodka, 2 to 3 liters of Cranberry or Pomegranate juice, add ¼ bottle of Limoncello, squeeze fresh lemon juice, add slices of lemon & plenty of ice.



Crema di Meloncello: Serve cold straight into a shot glass or with crushed ice in a brandy glass. Make sure you keep the glass in the freezer before serving.

Crema di Meloncello Dessert: Add Crema di Meloncello to Fresh Fruit Salad or Vanilla Ice Cream

Crema di Meloncello Parma: Serve Prosciutto Ham with Melon dish and pour Crema di Meloncello all over it.



Hazelnut Mudslide: 1 ½ oz (45ml) Crema di Nocciole (Hazelnut Cream) , 1oz (30ml) Vodka, 1oz (30ml) Kahlúa, shake all ingredients together with ice and pour into a whisky glass.

Crema di Nocciole: Serve cold straight into a shot glass or with crushed ice in a brandy glass Or Serve in Hot or Cold Coffee



Hot Nocciole: Warm Crema di Nocciole at 60°C (140 °F), and serve in a cup and drink warm like a hazelnut chocolate with a buzz.







Nocciole Dessert: Add Crema di Nocciole to pastries or Vanilla Ice Cream



Crema di Pistachio: Serve cold straight into a shot glass or with crushed ice in a brandy glass. Make sure you keep the glass in the freezer before serving.

Pistachio Dessert: Add Crema di Pistachio to pastries or Ice Cream

Kitchen & Chefs

	Products	Aperitifs & Starters	Meals	Desserts	Other Drinks
	Meloncello	Melonello Kir, Kir Royal, Top over a Melon Prosciutto dish	Add Meloncello to Chicken & Meat Stews for flavoring , Top over some fresh Salads with fruits	Sorbet , Ice Cream, Fruit Salad , Pana Cotta, Baba, Tiramisu , Pastry, Cakes...	
	Limoncello	Limoncello Kir, Kir Royal, top over a Bruschetta ,	Lemon Risotto with Limoncello , Add Limoncello to Chicken & Meat Stews for Flavoring, Add as Salad Dressing instead of Vinegar.	Sorbet , Ice Cream, Fruit Salad , Pana Cotta, Baba, Tiramisu , Pastry, Cakes...	Add to Ice Tea with mint
	Watermeloncello	Watermeloncello Kir, Kir Royal, Top over Fresh Watermelon slices & Feta Cheese	Add Watermeloncello to Chicken & Meat Stews for Flavoring , Add as Salad Dressing instead of Vinegar.	Sorbet , Ice Cream, Fruit Salad , Pana Cotta, Baba, Tiramisu , Pastry, Cakes...	
	Crema di Meloncello	Top over a Melon Prosciutto dish		Sorbet , Ice Cream, Fruit Salad , Pana Cotta, Baba, Tiramisu , Pastry, Cakes...	Add to Smoothie
	Crema di Nocciolo <i>Hazelnut Cream</i>		Add Hazelnut Cream to Buttered Chicken Curry with cashew nuts for flavoring.	Sorbet , Ice Cream, Fruit Salad , Pana Cotta, Baba, Tiramisu , Pastry, Chocolate Cakes...	Coffee , Hot Chocolate, Smoothie
	Crema di Pistachio	Top over a Melon Prosciutto dish		Sorbet , Ice Cream, Fruit Salad , Pana Cotta, Baba, Tiramisu , Pastry, Chocolate Cakes...	Coffee , Hot Chocolate, Smoothie