



SIGNATURE
COCKTAILS
by
Fabio Camboni



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DALÍ A QUI

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DALI A QUI

45 ml CORSIERI DEL PALIO VERMOUTH DI TORINO ROSSO

45 ml CASA MARTELLETTI BITTER

Sangria Clouds

TECHNIQUE: STIR AND STRAIN

SERVING GLASS: COCKTAIL CUP GLASS

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DALÍ A QUI



Each artist has a muse who inspires them Beautiful women central to some truly marvellous works of art. We mixologists have created our own work of art, taking inspiration from one of the most eccentric artists of the 1900s: Salvador Dalí.

"Dalí a Qui" is an unconventional drink with that bold, non-conforming and enigmatic character born from our own surrealist vision of mixology.

The perfect cocktail for any visionary who, like us, surrenders themselves to their emotions, rejects convention, and changes perspectives to create new ones.

Like the artist who inspired it, this eccentric cocktail is the result of two cultures joining forces and striking the perfect balance together. It will bring bags of vibrant colour to your summer. The balance struck between the sweetness of the Corsieri del Palio Vermouth and the bitter notes of the Casa Martelletti Bitter makes this a wonderful amalgamation full of delightful flavours. Its personality, as complex as it is eccentric, is made even more magical by the warm accompanying spiced notes. Ready to let this work of art sweep you off your feet? Yes? Then close your eyes and let your sense of taste carry you away, slowly taking over your subconscious sip by sip.

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ASTI PAZZI



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ASTI PAZZI

40 ml CORSIERI DEL PALIO VERMOUTH DI TORINO ROSSO

30 ml BITTER CASA MARTELLETTI

30 ml GUNPOWDER IRISH GIN INFUSED WITH TROPICAL FRUIT

TECHNIQUE: MAKE DIRECTLY IN THE GLASS

SERVING GLASS: OLD-FASHIONED, WITH A CHUNK OF ICE

DECORATION: FRUIT JOY AND ALBA TRUFFLE

INGREDIENTS FOR INFUSED GIN:

8 g Dehydrated tropical orange

100 g Cape gooseberry

200 g Fresh pineapple

1 g Szechuan pepper

1 g Grains of paradise

METHOD: Put all the ingredients into a sous-vide cooking bag, remove the air inside, vacuum-seal it to 99%, and cook in a thermostatic tank at 65° for 2 hours. Leave to cool, filter, then bottle.

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ASTI PAZZI



The Negroni is a quintessential cocktail and a timeless Italian staple.

The world's most popular cocktail and an icon that has lived in everyone's hearts since 1919.

We recognise the tremendous value of this recipe and revere its history, uniqueness and essence. But from time to time in life, you just need to break free from tradition and routine, let yourself be carried away, turn the tables, see everything in a different light and... go a little mad!!!

"People see madness in my colourful vibrancy and fail to see the madness in their boring normality"

These words uttered by the Mad Hatter in Alice in Wonderland inspired us so much that we decided to change the rules a little and bring a touch of "madness" to our own Negroni, taking it on a journey in search of exotic flavours and vibrant-yet-unusual combinations.

The pursuit of tropical delights that provide a feast for the senses.

With its bitter-sweet notes, our bold, balanced Corsieri del Palio Vermouth is surprisingly perfect for this wonderful recipe. The exotic fruit, spices, pepper and, most of all, our fruit joy and Alba truffle bring unexpected twists and turns to the flavour of the drink. An experience to savour, Asti Pazzi is dynamic and "mad" cocktail that rips up the rulebook...

Remember that madness is the one thing we never regret

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EL GUAPO



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EL GUAPO

40 ml **CORSIERI DEL PALIO VERMOUTH DI TORINO ROSSO**

30 ml **ALMOND MILK**

30 ml **FRESH LIME JUICE**

3 dashes of **ANGOSTURA BITTER**

TECHNIQUE: SHAKE WITH ICE

SERVING GLASS: TIKI GLASS WITH CRUSHED ICE

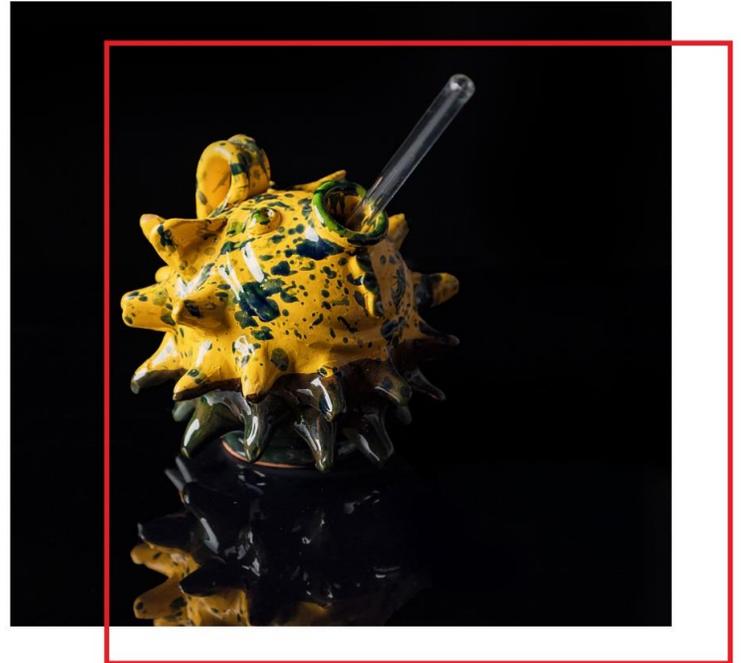
DECORATION: GLASS STRAW FLAVOURED WITH MASTIHA
LIQUEUR FROM CHIOS

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EL GUAPO



Among the many works of art produced by mixologists, there's always one that stands out from the rest with its sweet, intriguing characteristics...El Guapo is just that!

El Guapo is like that young lad in the neighbourhood who draws everyone's eye when he walks past, because he's handsome, he's nice, he exudes charisma, or simply because he has that cheeky expression that you just can't help but love.

If you're looking for a summer drink to fall head over heels for, you just have to try El Guapo, because its many different aspects will sweep you off your feet.

There's always someone who can do that, right? That damn chemistry that engulfs and overwhelms us, and stops us from saying "enough"...sip after sip, the desire grows, takes hold of us, fills us and makes us feel incredible.

It's often the details that strike us most: bold flavour, delicate notes and aromas that remind us of something special...we fall in love with the whole package.

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OCCHIO
AL
PALIO



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OCCHIO AL PALIO

30 ml CORSIERI DEL PALIO VERMOUTH DI TORINO ROSSO

40 ml LONDON DRY GIN

10 ml AMARO SANTONI

15 ml Forest fruit syrup

30 ml Fresh lemon juice

PROSECCO DOC PERLINO

TECHNIQUE: SHAKE WITH ICE

SERVING GLASS: COLLINS GLASS WITH ICE

DECORATION: AROMATIC HERBS, FLOWERS AND FOREST FRUIT

INGREDIENTS FOR THE FOREST FRUIT SYRUP:

30 g Fresh raspberries

20 g Fresh blueberries

3 g Dehydrated wild flowers

1 g Fresh lemon balm, 3 g Fresh sorrel

for the sugar syrup:

500 ml water

650 g caster sugar

METHOD: Make the sugar syrup and leave it to cool. Put all the ingredients into a sous-vide cooking bag, remove the air inside, vacuum-seal it to 99%, and cook in a thermostatic tank at 70° for 1.5 hours. Leave to cool, filter, then bottle

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OCCHIO AL PALIO



To celebrate the unbridled cheer and evocative charm of the Palio festival, we've created an unmissable long drink that has the power to bring joy and get you in a festive mood.

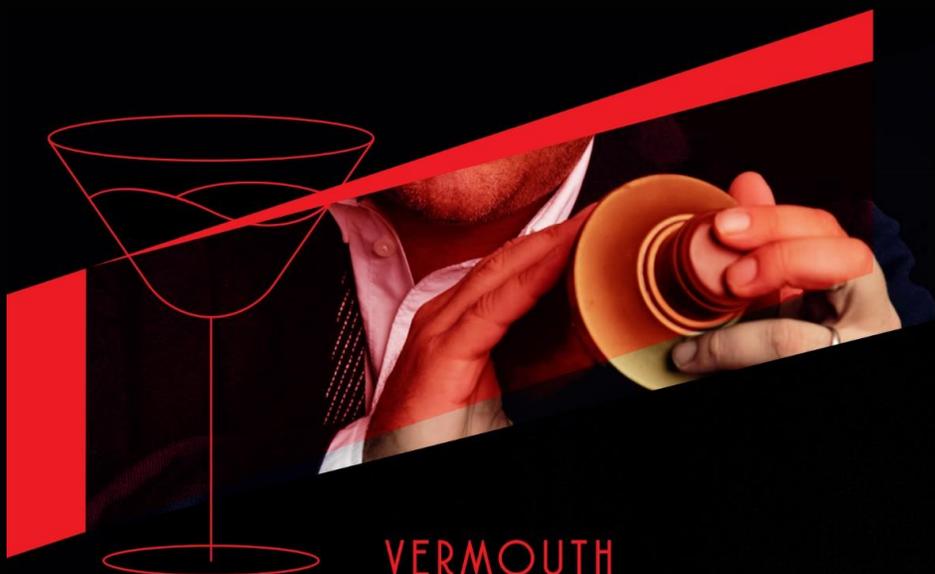
A festive atmosphere that only those who have had the pleasure of being in Asti during the Palio know the meaning of...That's because the Palio has a timeless charm deeply-rooted in history and enchants onlookers with its medieval aura, sounds and colours. The atmosphere of the Palio is exciting and overwhelming. This cocktail, one that increases your heart rate, gets the adrenaline flowing and should be enjoyed as something of propitiatory rite like the dinners on Friday and Saturday, brings with it that same immersive feel. Bringing all this together, Occhio al Palio honours history with an array of unique flavours.

From your very first sip, you'll hear the sound of the clarions announcing the arrival of Captain Corsieri Vermouth and his magistrates: the London Dry Gin and syrup with herbs, flowers and forest fruits straddling the sparkling bubbles of the Prosecco. The mystery is what makes this drink so absorbing. An air of mystique that not even the most restrained drinker could ever fully grasp...

Give in to the seductive allure of this drink without over-thinking it, otherwise its true essence will be lost on you.

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VERMOUTH
IN VERITAS



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VERMOUTH IN VERITAS

40 ml CORSIERI DEL PALIO VERMOUTH DI TORINO ROSSO

30 ml 100% proof BOURBON WHISKEY

3 dashes of N1 BITTER

TECHNIQUE: SHAKE WITH ICE

SERVING GLASS: TIKI GLASS WITH CRUSHED ICE

DECORATION: GLASS STRAW FLAVOURED WITH MASTIHA LIQUEUR FROM CHIOS

INGREDIENTS FOR N1 BITTER:

30 ml Unicum Plum

20 ml Absinthe

10 ml Aged balsamic vinegar from Modena

METHOD: Mix and bottle

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VERMOUTH
IN VERITAS



A half-and-half Manhattan that, while pleasantly delicate, has a bold edge to it. Its character is forged by the spiced notes of the Corsieri del Palio Vermouth, which is the undisputed star of the show.

*"If something bad happens you drink in an attempt to forget;
if something good happens you drink in order to celebrate;
and if nothing happens you drink to make something happen".*

Charles Bukowski

Although there are many reasons why we drink, it's scientifically proven that our true personality only emerges when we're tipsy because only without our inhibitions do we allow ourselves to say and do the things we never would when sober: in Vino Veritas! Or rather...in Vermouth Veritas! We, like the sirens of Ulysses that mesmerised passing sailors with their songs, will enchant you with our drink until you reach and cross that fine line between enjoyment and becoming a slave to it... Be careful, however, not to spill all your deepest secrets and desires because we would never do the same and the secrets of our vermouth will never be revealed. This is a drink unlike any other. It's a magical potion and we're the sorcerers who created it.

It affects our deepest thoughts and pleasures, and is the key that opens our true selves up to the world.

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Corsieri del Palio Vermouth di Torino is synonymous with excellence and quality but, for me, it represents togetherness more than anything else. I find this Vermouth to be wonderfully well-balanced and rich in aromas. Its bouquet envelops your sense of smell with a sweet embrace that leaves a profound and unforgettable mark. Corsieri del Palio is like a horse that exerts something of a hypnotic charm over anyone who gazes upon it. An elegant tippie when enjoyed neat and an enchanting journey on horseback when mixed. With these five recipes in which it plays a key role, I've unleashed its essence and character! I wanted to bring special and unusual combinations.

Corsieri del Palio is an amazing product that moves deftly among the other ingredients with enchanting delicacy.

It brings remarkable harmony and balance to these mixtures.

And now, I leave you with the delight of enjoying Corsieri del Palio for yourself.

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CORSIERI
DEL PALIO

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