

### Sambuca con la mosca (literally, "Sambuca with fly")

Enjoy this traditional preparation of Molinari Sambuca Extra neat with three floating coffee beans, representing health, happiness, and prosperity.



### Ginger Molinari

1oz Molinari Sambuca Extra  
½oz lemon juice  
ginger beer

Pour Molinari Sambuca Extra and lemon juice into a Collins glass filled with ice. Top with ginger beer and stir.



# Molinari Sambuca Cocktail

## Five Reasons to Choose Molinari

During the cold weather months, we often reach for food and beverages made with winter spices to warm up our palates. Star anise, the most strikingly beautiful of all the winter spices is the prominent flavor in Molinari Sambuca Extra, the best-selling Sambuca in the world.

Here are five key reasons to choose Molinari when looking for an anise-based liqueur this winter

### 1. The Original

Molinari Sambuca Extra is the oldest commercial Sambuca, the one that created the category. This elegant, anise-based liqueur was the brainchild of Angelo Molinari, an Italian spirits merchant, in 1945. Molinari Sambuca Extra began like many worldwide sensations, humbly with just one

person and his exceptional expertise and unfaltering determination. After working as a spirits merchant in Northern Lazio during the 1920s, Angelo was inspired to use his experience to develop his own product and company. In 1945 in Civitavecchia, Italy, Angelo already a well-respected mixologist, created what was to become one of Italy's most celebrated institutions: a smooth, full-bodied liqueur he proudly named Molinari Sambuca. The recipe Angelo developed continues to be a closely guarded secret by the Molinari family. Only one family member in each generation is entrusted with the secret formula to blend Molinari Sambuca Extra.

### 2. Family Run

Today, Angelo's children and grandchildren maintain the Molinari legacy with the kind of

care that can only come from a family-run business. They continue to adhere to the original recipe created by Angelo that has made Molinari the best-selling liqueur in Italy and the most asked-for Sambuca in the world.

### 3. Only Official "Extra"

In 1970, Molinari Sambuca was declared "Extra" in an official statement made by Italian Judge Peruzzini. This prestigious denomination praised that its ingredients were of the highest quality and distinguished Molinari from its competitors. While some include the word "Extra" on their label, Molinari Sambuca Extra is the only brand with this honor authenticated by an official judgment.

### 4. Quality

Over the years, Molinari Sambuca Extra became a sign of quality in Italian restaurants in the United States and around the world. In the 1950s and 60s, Molinari quickly became the darling of the jet set during "La Dolce Vita," when the chickest met the richest and most famous on Via Veneto and Sophia Loren battled Gina Lollobrigada for the title of the most luscious Italian bombshell. It is said that Frank Sinatra drank only two spirits back then: Jack Daniel's before dinner and Molinari after. An enterprising salesman who gifted Mr. Sinatra with a case after learning of his affection for the brand, was the recipient of a warm thank you from "Old Blue Eyes," a letter the Molinari family still has in

# Molinari Sambuca Recipes

## Molinari Caffe Continental

1oz Molinari Sambuca Extra  
1oz fresh brewed espresso, chilled  
1oz whiskey

Shake all ingredients with ice and serve in a cocktail glass.



## Collins Molinari

2oz Molinari Sambuca Extra  
1oz lemon juice  
3oz sparkling water  
2oz fresh cucumber

Muddle the cucumber in a mixing glass. Add Molinari Sambuca Extra and the lemon juice. Shake well with ice and strain into a Collins glass filled with ice. Top with sparkling water.



their vaults today. The brand's remarkable flavor grew to attract a large following around the globe. Today, it remains the best-selling Sambuca around the world and especially in Italy. With the company growing every year in terms of value and volume, Molinari's popularity and prominence remain unparalleled. Molinari continues to maintain its superior style and taste even as other companies try to emulate its delicious, aromatic elegance.

### 5. Natural Ingredients

Molinari Sambuca Extra is produced only with the best ingredients including pure grain alcohol, distilled multiple times in Italy; pure sugar beet, the best for solubility and purity; 100% star anise from Asia; and a secret mixture of herbs and spices. All ingredients are natural and never GMO (Genetically Modified Organism). The base of the liqueur consists of essential oils extracted through steam distillation of the seeds from the star anise. A concentrated solution of sugar and other natural flavors are added, of which Molinari closely guards the recipe.

Molinari Sambuca Extra (SRP \$25.99/750ml) may be enjoyed neat in a cordial glass with three floating coffee beans (a symbol of the Holy Trinity as well as health, happiness, and prosperity), as an accompaniment to espresso called "Caffè Corretto," and in cocktails.

[www.molinari.it/](http://www.molinari.it/)

## Molinari Editors Notes

Recently Luxe Beat Magazine held a private Sambuca tasting for a few of our colleagues with a focus on the Molinari brand. Our judges are avid Sambuca drinkers, each with their own favorite variety, but in general, all were open to experimenting.

The tasting started out with a Sambuca con la mosca cocktail, or translated Sambuca with a fly. Molinari served neat with three coffee beans. Next, the group did a blind taste test and compared it to their standard brand. We were unable to obtain permission to promote the competing brand and are unable to mention the name directly. We can tell you that all of the Sambuca judges chose the Molinari brand as their favorite, in this setting, and they would all drink it again.

### Comments from the judges:

Judge #1: "Molinari has a thick, almost heavy feel on the tongue that is quite satisfying."

Judge #2: "There is a strong direct taste of the liquor that just gets right to the point."

Judge #3: "It is what a Sambuca should be. Delicious."

Thank you to Molinari for providing the samples.

[www.molinari.it/](http://www.molinari.it/)