



MIX DIFFERENT

DRINK LIST 2026

SORBOLE
BITTER AL LIMONE



SORBOLE

17%VOL

700 ml

NATURALMENTE GIALLO

MATO A BOLOGNA

BITTER AL LIMONE

HELLO AND THANK YOU FOR CHOOSING SORBOLE!

In this PDF, you'll find our recipes featuring Sorbole, **the first lemon bitter**. Sorbole is handcrafted in our Bologna-based distillery, **Distillering**.

It's a product born in **Bologna** that represents Italy as a whole. In fact, bitters and amari are part of the Italian tradition.

From North to South, we Italians are the best at making them, and they're admired all over the world!

APERITIVO

SORBOLE SPRITZ

2 parts Sorbole lemon bitter

3 parts Prosecco

1 part Cedrata (cedar soda)

Garnish: Lemon wedge or basil

Technique: Build

Glass: Wine glass or highball glass



AMERICANINO

40 ml Sorbole lemon bitter

40 ml White Vermouth

80 ml Soda water

Garnish: Lemon zest

Technique: Build

Glass: Highball glass (approx. 350 ml)

* FOR A **YELLOW NEGRONI**, OMIT THE SODA
AND ADD **20 ML OF GIN**. STIR.



RISING SUN

50 ml Sorbole lemon bitter

30 ml Aged Sake

30 ml Soda*

Serve over ice with an orange twist

Garnish: Orange peel

Technique: Stir

Glass: Rock glass (approx. 350 ml)

*SODA CAN BE OMITTED.
IF SO, STIR FOR LONGER



GOLDEN MARTINI

SMOOTH

15 ml Sorbole lemon bitter

40 ml Old tom gin

DRY

10 ml Sorbole lemon bitter

30 ml Old tom gin

10 ml London dry gin

Technique: Stir

Glass: Rock glass (approx. 350 ml)



LONG DRINK
AND LOW ABV

RADLERINO

30 ml Sorbole lemon bitter

10 ml Lemon juice

120 ml Beer (Lager or Blanche)

Garnish: Lemon wedge and salt rim

Technique: Build

Glass: Highball glass (370–400 ml)



SORBOLINO

40 ml Sorbole lemon bitter
10 ml Lemon juice
100 ml Pink grapefruit soda
Garnish: Lemon twist

Technique: Build

Glass: Highball glass (370–400 ml)



SCOSSA

40 ml Sorbole lemon bitter

10 ml Lemon juice

100 ml Sanbitter Bianco

Garnish: Lemon twist

Technique: Build

Glass: Highball glass (370–400 ml)



SORBOLOTTO

40 ml Sorbole lemon bitter

10 ml Lemon juice

100 ml Chinotto soda

Lemon twist

Technique: Build

Glass: Highball glass (370–400 ml)



SORBOLE'S CUP

40 ml Sorbole lemon bitter

10 ml Old Tom gin

10 ml Lemon juice

1 Bar spoon sugar syrup

Top up with Ginger Ale

Garnish: Fruit and mint

Technique: Build

Glass: Highball glass (370–400 ml)



MANDARINO GASATINO

45 ml Sorbole lemon bitter

10 ml Clarin communal

10 ml Lemon juice

100 ml Mandarin Soda*

Lemon twist

Technique: Build

Glass: Highball glass (370–400 ml)

*350 ML MANDARIN JUICE, 350 ML WATER,
60 ML SUGAR SYRUP



SOUR

SORBOLE SOUR

50 ml Sorbole lemon bitter

30 ml Fresh lemon juice

20 ml Sugar syrup

10 ml Pasteurized egg white (or foamer)

Garnish: Lemon twist and licorice powder

Technique: Shake

Glass: Coupe glass (180 ml) or rock glass (approx. 350 ml)



ROB

20 ml Sorbole lemon bitter

40 ml Gin

30 ml Lime juice

10 ml Sugar syrup

Technique: Shake

Glass: Coupe (180 ml)



REY MYSTERIO

20 ml Sorbole lemon bitter

30 ml Mezcal

10 ml Tequila blanco

20 ml Lemon Juice

10 ml Ginger syrup*

7.5 ml Honey mix (1:1)

Technique: Shake

Glass: Old fashioned (approx. 350 ml)

*50 ML GINGER EXTRACT,
50 ML WATER, 165 G WHITE SUGAR



YELLOW PLANE

30 ml Brandy

30 ml Amaro Nonino

30 ml Sorbole lemon bitter

30 ml Lemon juice

Lemon twist

Technique: Shake

Glass: Coupe (180 ml)



RED

25 ml Sorbole lemon bitter

15 ml Bitter

30 ml Lemon juice

15 ml Sugar syrup

3 Raspberries

Garnish: Caper berry and a
sprinkle of pink pepper

Technique: Shake

Glass: Old fashioned (approx. 350 ml)



TROPICAL

SORBOLAÕ

20 ml Sorbole lemon bitter

30 ml Cachaça

25 ml Lime Juice

15 ml Sugar syrup

A dash of Angostura

Garnish: Lime wedge

*Technique: Shake with ice cubes or
milkshake with crushed ice*

*Glass: Old fashioned (approx. 350 ml)
or coupe (180 ml)*



CARIOCA PUNCH

20 ml Sorbole lemon bitter

30 ml Cachaça

30 ml Lemon juice

10 ml Passion fruit juice

15 ml Sugar Syrup

A few pineapple pieces

Technique: Build in a punch bowl

Glass: Old fashioned (350 ml)



CANCHANCHARA

30 ml Sorbole lemon bitter

30 ml Cuban Aguardiente

30 ml Lemon juice

30 ml Honey mix (1:1)

Garnish: Lemon twist

Technique: Stir

Glass: Canchanchara mug





**LET'S KEEP
IN TOUCH!**

Follow us on **Instagram** for
updates and upcoming events.
@sorbolebitter

THANK YOU

Distillering S.R.L.

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