



Nocelino

ORIGINAL

Authentic Croatian Green Walnut Liqueur

Crafted in Croatia from green (un-ripened) walnuts, Maraska Nocelino Original delivers rich walnut flavor balanced by warm spice and a remarkably smooth finish. More than an after-dinner cordial, it's a versatile cocktail ingredient that adds depth and complexity to classics like the Manhattan, Old Fashioned and Espresso Martini.

Why Green Walnuts?

Green walnuts are harvested before they fully ripen, capturing their vibrant character and subtle natural tannins. This traditional Croatian method creates a liqueur with exceptional balance and complexity—not just sweetness—making it equally suited for sipping or mixing.



Croatian Revolver

2 oz Rye Whiskey
¾ oz Maraska Nocelino Original
2 Dashes of Orange Bitters

*Shake with ice and strain into a coupe glass.
Garnish with a flamed Orange Peel.*



Nocelino Espresso Martini

1 ½ oz Vodka
¾ oz Maraska Nocelino Original
¼ oz Coffee Liqueur
1 oz Espresso

*Shake vigorously with ice and strain into a coupe glass.
Garnish with three coffee beans.*



The Adriatic Old Fashioned

2 oz Bourbon
½ oz Maraska Nocelino Original
2 Dashes of Orange Bitters

*Chill and serve in a rocks glass with one large cube.
Garnish with an Orange Peel.*



Walnut Negroni

1 ½ oz Bourbon
¾ oz Maraska Nocelino Original
¾ oz Red Italian Bitter Liqueur

*Chill and serve in a rocks glass with one large cube.
Garnish with an Orange Peel.*



MARASKA NOCELINO ORIGINAL 28% ABV (56 PROOF)
IMPORTED BY WORLDWIDE LIBATIONS, LLC - LYNDHURST, NJ





Nocelino CHOCOLATE

A Decadent Chocolate and Green Walnut Liqueur

Maraska Nocelino Chocolate blends rich, velvety chocolate with traditional green walnut liqueur. The green walnut base provides a natural herbal complexity and subtle tannic structure that perfectly balances the sweetness of the chocolate.

Far more versatile than typical chocolate liqueurs, Nocelino Chocolate excels on its own over ice and serves as an exceptional modifier in modern craft cocktails.

The Green Walnut Difference

Traditional green walnuts are harvested before full maturity to capture their vibrant aroma and natural complexity. Infusing this authentic Croatian base with chocolate elevates Nocelino Chocolate beyond standard dessert liqueurs—delivering depth, structure, and balance to every drink without overwhelming sweetness.



Chocolate Old Fashioned

2 oz Bourbon Whiskey
¾ oz Maraska Nocelino Chocolate
3 Dashes of Chocolate Bitters

Stir ingredients with ice in a mixing glass until chilled. Strain into a rocks glass over a large ice cube. Garnish with an orange peel and a Maraska Cocktail Cherry.



Nocelino Chocolate Colada

1 ½ oz Dark Rum
¾ oz Maraska Nocelino Chocolate
1 ½ oz Pineapple Juice
¾ oz Cream of Coconut

Shake vigorously with ice and strain into a rocks glass over crushed ice. Garnish with a pineapple leaf and a Maraska Cocktail Cherry.



Chocolate Raspberry Martini

3 oz Vodka
2 oz Maraska Nocelino Chocolate
1 oz Raspberry Liqueur

Shake vigorously with ice and strain into a chilled martini or coupe glass. Garnish with fresh raspberries or drizzle chocolate sauce inside the rim.



Chocolate Cherry Cocktail

2 oz Vodka
2 oz Maraska Nocelino Chocolate
1 oz Maraska Maraschino Liqueur

Add ingredients to a shaker filled with ice and shake well until cold. Strain into a chilled cocktail glass and garnish with a Maraska Cocktail Cherry.



MARASKA NOCELINO CHOCOLATE 22% ABV (44 PROOF)
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