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Bibiana Says “Cin Cin” to Two New Aged Cocktails

Washington, D.C., (September 6, 2011)—Bibiana Osteria Enoteca is excited to announce the addition of two new aged cocktails for the fall season. These special drinks are the creation of Bibiana’s Wine Director, Francesco Amodeo. Each is made using a meticulous process which requires aging spirits for three months in Italian oak barrels made by Amodeo’s grandfather on the Amalfi Coast in southern Italy. An extremely limited supply of only six liters is available exclusively at Bibiana. After they are consumed, Amodeo will dry out the oak barrels and use them to make two new creations that will be ready for sampling just in time for the New Year.

The first fall cocktail is a take on the classic *Negroni* and is made with Bombay Sapphire, Luxardo bitter and Cocchi sweet vermouth. The second libation is named *Katia* and is mixed with Redemption rye, amaro averna, homemade marasca liquor and homemade chocolate bitters. Both drinks are priced at \$14 each.

Bibiana is the award-winning Restaurateur Ashok Bajaj’s newest addition to his stellar collection of elegant dining rooms in the nation’s capital. Bibiana is open Monday through Wednesday from 11:30 AM to 10:30 PM; Thursday and Friday from 11:30 AM to 11 PM and Saturday 5:30 PM to 11 PM. Lunch is served Monday – Friday from 11:30 AM to 2:30 PM. For reservations please call is (202) 216-9550 or visit www.Bibianadc.com.

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