

FARM-TO-GLASS
ITALIAN-INSPIRED LIQUEURS,
ARTISAN VERMOUTH AND WOOD-FIRED PIZZA



MASSERIA

DISTILLERY & WINERY

AT THE BEARDSLEE HOMESTEAD IN NEW BERLIN, NY



A FAMILY TRADITION

Our family is from New York, but our grandparents are from Sicily and Calabria. Our love of our heritage has brought us many times to Italy, which is world-famous for its natural beauty and 60 UNESCO cultural sites. It is also renowned for its food, wine, and the after-dinner *amaro*.

In 2020 we bought The Beardslee Homestead because it reminded us of our farm stays in Sicily. We grow apples, pears, grapes, blackberries, hops, and many different herbs; and we make pizza and focaccia in a wood-fired oven we built by hand. The property has two miles of river-front and barns perfectly suited for farm-to-table outdoor dining and drinking.

Among our passions is making Italian liqueurs and vermouth, under our brand Masseria, which means Homestead in Italian. We take freshly picked hops, lavender, sage, thyme, blackberries, and more and let them macerate in New York produced neutral spirits. Then we either distill the maceration or combine it directly with sugar or honey to create a symphony of farm-to-bottle flavors and colors for your enjoyment. All our liqueurs are made only from farm-grown fruits, herbs, and spices; ethanol; distilled water; and sugar. We make them and age them with ***passione e amore***.

Come and visit us at the Masseria Distillery & Winery.

The Greco Family

It was an amazing afternoon anchored in Richard's warm hospitality and passion about the careful crafting of his liqueurs. We enjoyed a fun and educational tasting accompanied by delicious food. It was like a Sunday afternoon around the table with family.





ENJOY STROLLS IN THE VINEYARD,
A GAME OF BOCCE, BRICK-OVEN PIZZA,
OUR 2-MILE UNADILLA RIVER WALK,
AND VIEWS THAT TRANSPORT YOU TO ITALY

THE MAIN TASTING ROOM
CAN ACCOMMODATE
PARTIES OF 50 OR MORE

OUR CRAFT LIQUEURS

ALL THE INGREDIENTS FOR THE PERFECT NEGRONI OR SPRITZ

ARTISAN VERMOUTH
ASIAN PEAR BRANDY
BARREL-AGED VODKA
BOTANICAL GIN
LIMONCELLO
BLACK WALNUT NOCINO
OREGANO
HOT PEPPER

ITALIAN AMARO
BLACKBERRY SAGE
LAVENDER HONEY
BLACK CURRANT
ABSINTHE
HOPS BERGAMOT
BASIL GOLDENROD
GINGER



PLEASE DRINK RESPONSIBLY

Absinthe (70% ABV); Brandy, Vodka, & Gin (40% ABV), Liqueurs (33% ABV), Vermouth (21% ABV)



DESIGNED IN 1865 FOR THE CURING OF HOPS,
THIS GREAT PYRAMID WITH 40-FOOT CEILINGS
REMAINS A SANCTUARY
FOR THE CRAFT OF DISTILLATION.
IT HOLDS THE SPIRIT
OF THE AMERICAN FARMSTEAD
SUFFUSED WITH ITALIAN GUSTO.
ON THE NATIONAL REGISTER OF HISTORIC PLACES



BLACK WALNUT NOCINO: EARTHY & ROBUST

Pairing: The "Beardslee White" Pizza. White base with mozzarella, creamy Gorgonzola, toasted walnuts, and a drizzle of local honey.

LIMONCELLO: BRIGHT & ZESTY

Pairing: The "Taormina" Focaccia. A light wood-fired flatbread with Sicilian sea salt, rosemary, and extra virgin olive oil, served with lemon-infused ricotta.

BASIL GOLDENROD: PEPPERY & FRESH

Pairing: "Classic Margherita." San Marzano tomatoes, buffalo mozzarella, and a heavy hand of fresh basil.

SICILIAN OREGANO: BOLD & AROMATIC

Pairing: The "Marinara" A simple, rustic pizza with garlic, oregano, and high-quality olive oil.

LAVENDER HONEY: FLORAL & SILKY

Pairing: The "Provence" Pizza. Goat cheese, mission figs, and balsamic glaze. The floral honey notes elevate the creamy goat cheese.

PIZZA & FOCACCIA PAIRINGS

New Berlin



NY

25 MINUTES TO COOPERSTOWN,
FLY CREEK, AND
THE CLASSIC CAR MUSEUM IN NORWICH

**TASTING ROOMS AND
WOOD-FIRED PIZZA OVEN
OPEN FRIDAYS & SATURDAYS**

3:00 PM TO 9:00 PM

**MID-JUNE THROUGH AUGUST
OR BY APPOINTMENT**

www.thebeardsleehomestead.org

101 State Highway 80, New Berlin, NY 13411



**BRICK-OVEN PIZZA PAIRINGS
WITH ITALIAN LIQUEURS
HAVE FUN &
MAKE YOUR OWN SPRITZ**