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# Raspberry Limoncello Prosecco

Damn Delicious blog, 2014



## Servings: 6

1. In a large pitcher, whisk together prosecco and limoncello.
2. Serve over raspberries, garnished with mint.
3. Note: alternately, you can just add raspberries to the bottom of a cocktail glass, add 1/4 cup limoncello in each glass, and top off with about 1/2 cup of Prosecco.

**3 cups Prosecco, chilled**

**1 cup limoncello, chilled**

**1 cup raspberries, frozen or fresh**

**6 sprigs fresh mint**

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*Per Serving (excluding unknown items): 156 Calories; trace*

*Fat (1.8% calories from fat); trace Protein; 18g*

*Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 2mg*

*Sodium. Exchanges: 0 Vegetable; 0 Fruit.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**