

Amaro Espresso Martini

Espresso martini with the sugar pulled out and Averna dropped in.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Medium	Coupe	Shaken	Three coffee beans

INGREDIENTS

1½ oz Vodka

¾ oz Amaro Averna

Montenegro also works, lighter and floral

1 oz Fresh espresso

pulled and cooled 30 seconds

¼ oz Simple syrup

to taste — Averna is already sweet

3 Coffee beans for garnish

METHOD

1. Chill a coupe in the freezer while you pull the espresso.
2. Combine vodka, Averna, espresso and syrup in a shaker with plenty of cubed ice.
3. Shake very hard for 15 seconds — the foam comes from the shake, not the coffee.
4. Double-strain into the chilled coupe and let the crema settle for a few seconds.
5. Float three coffee beans in the centre.

BARTENDER'S TIP

The espresso must be fresh and the ice must be dry and hard. Cold-brew or stale coffee gives you a flat, beige drink with no crema at all.

THE STORY

Dick Bradsell's 1980s Vodka Espresso became the Espresso Martini, and Italian bartenders have been quietly correcting it with amaro ever since — Averna's caramel and bitter orange do the job coffee liqueur was doing, with far less sugar. It's the natural bridge between an espresso martini and a caffè corretto.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-espresso-martini