

Amaro Manhattan

Swap half the vermouth for amaro and the Manhattan gains a spine.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Stirred	Brandied cherry

INGREDIENTS

2 oz Rye whiskey

100 proof stands up best

½ oz Sweet vermouth

Carpano Antica or Cocchi di Torino

½ oz Amaro Averna

or Montenegro for a lighter, orange-peel version

2 dashes Angostura bitters

METHOD

1. Chill a coupe in the freezer while you build the drink.
2. Combine rye, vermouth, amaro and bitters in a mixing glass with plenty of ice.
3. Stir 25–30 seconds, until the outside of the glass frosts.
4. Strain into the chilled coupe and drop in a brandied cherry.

BARTENDER'S TIP

Match the amaro to the whiskey: caramel-forward Averna with rye, bright Montenegro with bourbon, and Sfumato only if you want smoke in every sip.

THE STORY

The Manhattan predates amaro's American revival by a century, but the split-base version — half vermouth, half amaro — became a backbar standard in the 2000s alongside the Black Manhattan, which replaces the vermouth entirely with Averna.

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