

Americano

The grandfather of the Negroni — Campari, sweet vermouth, and soda. Italy's original aperitivo.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
2 min	Effortless	Highball or rocks	Built in glass	Orange slice and a lemon twist

INGREDIENTS

1½ oz Campari

1½ oz Sweet vermouth

Cinzano Rosso or Punt e Mes

to top Soda water

well-chilled

1 Orange slice

1 Lemon twist (optional)

METHOD

1. Fill a highball glass with ice.
2. Add the Campari and sweet vermouth.
3. Top with cold soda water — about 3 to 4 ounces.
4. Stir gently to combine.
5. Garnish with the orange slice and, if you like, a lemon twist.

BARTENDER'S TIP

If you can find Italian-style soda (smaller bubbles, slightly mineral), use it. Big aggressive seltzer bubbles muddle the Campari's bitterness.

THE STORY

Born in 1860s Milan as the 'Milano-Torino' — Campari (from Milan) and Punt e Mes (from Turin) on the rocks. American tourists in the early 1900s started asking for it lengthened with soda, and Italian bartenders renamed it 'Americano' in their honor. It's also the first cocktail James Bond orders in print — Casino Royale, 1953, in chapter seven.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/americano