AMARO AFFICIONADO · STIRRED

Bitter Giuseppe

A stirred drink that is essentially Cynar and vermouth — but engineered to perfection.

TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe or rocks	Stirred	Lemon twist

INGREDIENTS

2 oz Cynar

1 oz Carpano Antica Formula vermouth
the richness matters

¼ oz Fresh lemon juice

6 dashes Orange bitters
yes, six — it's the trick

1 Lemon peel

METHOD

1. Chill a coupe (or grab a rocks glass with a large cube).
2. Combine Cynar, vermouth, lemon juice, and orange bitters in a mixing glass with ice.
3. Stir for 25 seconds.
4. Strain into the chilled coupe (or over ice).
5. Express a lemon peel over the surface and drop it in.

BARTENDER'S TIP

Do not skimp on the orange bitters. Six dashes from a dasher top (Regan's or Angostura Orange) is the entire bridge between the Cynar and the vermouth.

THE STORY

Created in 2007 by Stephen Cole at The Violet Hour in Chicago, who named it after his friend Joe Briglio. The recipe looks unbalanced on paper — six dashes of orange bitters? — but every element lands exactly where it should. Widely considered the best Cynar cocktail ever invented.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/bitter-giuseppe