

Caffè Corretto

The Italian way to end any meal: a thimble of amaro alongside a fresh espresso.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
1 min	Trivial	Espresso cup + shot glass	Side by side	None

INGREDIENTS

1 oz Fernet-Branca

or grappa, sambuca, or any amaro you love

1 shot Freshly pulled espresso

non-negotiable: must be fresh

METHOD

1. Pull a fresh single shot of espresso into a warmed cup.
2. Pour the Fernet into a small chilled shot glass.
3. Bring both to the table at the same time.
4. Sip the espresso first to wake up the palate, then the Fernet to settle the meal.
5. Alternative ('ammazzacaffè' style): pour the Fernet directly into the espresso and drink as one.

BARTENDER'S TIP

If you're using a sweeter amaro like Montenegro, skip sugar in the espresso entirely. The amaro is doing all the work.

THE STORY

'Corretto' means 'corrected' in Italian — coffee 'corrected' with a splash of spirit. A workingman's tradition from the Veneto and Lombardy, now standard in any proper Italian bar after dinner.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/caffe-corretto