

Cynar Negroni

Swap Campari for Cynar and the Negroni gets darker, earthier, and far more food-friendly.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Rocks	Stirred	Orange wheel

INGREDIENTS

1 oz London dry gin

or sub mezcal for a smokier version

1 oz Cynar

1 oz Sweet vermouth

Carpano Antica preferred

1 Orange wheel or wide peel

METHOD

1. Add all three ingredients to a mixing glass with ice.
2. Stir for 20–25 seconds.
3. Strain into a rocks glass over one large ice cube.
4. Garnish with an orange wheel laid on top of the ice.
5. Serve immediately, ideally alongside a plate of salty snacks.

BARTENDER'S TIP

Cynar is only 16.5% ABV, which makes this a softer drink than a classic Negroni. For more punch, use Cynar 70 Proof — same flavor, double the backbone.

THE STORY

Italians have been substituting Cynar for Campari in Negronis since at least the 1960s, but the drink hit the modern bar canon in the 2010s as bartenders looked for lower-ABV, more savory takes on the classic. Cynar's artichoke-and-cola profile makes it a natural Negroni partner — and it's gentler on a long evening.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/cynar-negroni