

Fanciulli

A Manhattan with Fernet-Branca standing in for the bitters.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks Glass	Stirred	Orange twist

INGREDIENTS

2 oz Bourbon

a high-corn, softer bottle balances the Fernet

1 oz Sweet vermouth

Carpano Antica or Cocchi di Torino

½ oz Fernet-Branca

METHOD

1. Stir all three ingredients over ice for twenty-five seconds.
2. Strain over one large cube in a rocks glass, or up into a coupe.
3. Express an orange twist over the surface and drop it in.

BARTENDER'S TIP

Half an ounce is the ceiling. Push Fernet past that and it stops seasoning the whiskey and starts replacing it.

THE STORY

Fanciulli means 'young boy' in Italian, and the drink is a pre-Prohibition-style Manhattan variation revived by American bartenders in the 2000s alongside the wider Fernet boom. It is the simplest possible proof that amaro can be used as a bittering agent rather than a modifier.

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