

Little Italy

A Manhattan with Cynar in it — earthy, savoury, unmistakably Italian.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Stirred	Brandied cherries

INGREDIENTS

2 oz Rye whiskey

Rittenhouse Bonded

¾ oz Sweet vermouth

Martini Riserva Rubino or Cocchi di Torino

½ oz Cynar

2 Brandied cherries for garnish

METHOD

1. Combine rye, vermouth and Cynar in a mixing glass.
2. Fill with ice and stir 30 seconds, until well chilled and properly diluted.
3. Strain into a chilled coupe.
4. Drop in two brandied cherries on a pick.

BARTENDER'S TIP

Cynar is only 16.5% ABV, so it dilutes fast. Stir it a touch shorter than a standard Manhattan or the drink goes watery.

THE STORY

Audrey Saunders built the Little Italy at Pegu Club in 2005, naming it for the neighbourhood and for the Italian amaro doing the work. It's the drink that convinced a generation of bartenders that Cynar belonged in a Manhattan — the artichoke bitterness reads as savoury depth, not vegetable.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/little-italy