

Lucano Americano

Amaro in place of bitter in the classic Americano — softer, spicier, still low ABV.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Highball	Built	Orange slice

INGREDIENTS

$\frac{3}{4}$ oz Amaro Lucano

25 ml

$\frac{3}{4}$ oz Red vermouth

25 ml

to top Soda water

Mediterranean-style soda in the house spec

1 Orange slice

METHOD

1. Chill the glass, then fill it with ice.
2. Pour in the Amaro Lucano and the red vermouth.
3. Top with soda water and stir once, gently.
4. Garnish with an orange slice and a strip of orange peel.

BARTENDER'S TIP

Keep it at 25 and 25. Overpouring the amaro drops the drink out of aperitivo territory and into digestivo weight.

THE STORY

Published by Lucano 1894 as a house variation on the Americano, the Milanese aperitivo of bitter, vermouth and soda that predates the Negroni and gave it its template.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/lucano-americano