

Milano-Torino

Campari from Milan, vermouth from Turin. Two ingredients, one century.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
2 min	Easy	Rocks	Built	Orange slice

INGREDIENTS

1½ oz Campari

1½ oz Sweet vermouth

Vermouth di Torino — Cocchi or Carpano

1 Orange slice for garnish

METHOD

1. Fill a rocks glass with ice.
2. Pour the Campari and the sweet vermouth directly over the ice.
3. Stir briefly with a bar spoon to chill and marry.
4. Garnish with an orange slice.

BARTENDER'S TIP

Because there is nowhere to hide, the vermouth matters enormously. Use a real Vermouth di Torino, keep it in the fridge, and finish the bottle within a month.

THE STORY

Poured in Milanese cafés from the 1860s onward, the Milano-Torino is named for its parts: Campari, invented in Milan, and vermouth from Turin. Add soda for thirsty American tourists in the 1930s and you get the Americano; add gin and you get the Negroni. Every bitter Italian cocktail you love traces back to this glass.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/milano-torino