

MonteNegroni

A Negroni with the sweet vermouth swapped for Amaro Montenegro — softer, rounder, orange-blossom bright.



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

INGREDIENTS

1 oz London dry gin

juniper-forward, to stand up to the bitters

1 oz Campari

1 oz Amaro Montenegro

1 Orange twist for garnish

METHOD

1. Add gin, Campari and Amaro Montenegro to a mixing glass with plenty of ice.
2. Stir for 25–30 seconds until well chilled and lightly diluted.
3. Strain into a rocks glass over one large clear cube.
4. Express an orange twist over the surface and drop it in.

BARTENDER'S TIP

Montenegro is more delicate than vermouth, so don't over-dilute. Stir a touch less than you would for a classic Negroni and serve on one big cube, not cracked ice.

THE STORY

The MonteNegroni is the house-variation that Amaro Montenegro's own brand ambassadors popularized in the 2010s, and it has since become the default Negroni riff on American amaro menus. Because Montenegro is lighter in sugar and higher in aromatic orange peel than most sweet vermouths, the drink loses the wine-y weight of a classic Negroni and gains a floral, almost perfumed top note.

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