

Negroni Lucano

Amaro Lucano's own Negroni, with the amaro doing most of the talking.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Effortless	Rocks glass	Built	Orange slice and discarded lemon zest

INGREDIENTS

1 oz Amaro Lucano

30 ml

1 oz Sweet vermouth

30 ml

⅓ oz Gin

10 ml

⅔ oz Red bitter aperitivo

20 ml — Campari or similar

METHOD

1. Fill a rocks glass with ice.
2. Build the Amaro Lucano, vermouth, gin and bitter directly over the ice.
3. Stir briefly to chill and combine.
4. Garnish with an orange slice and express a lemon zest over the top, then discard it.

BARTENDER'S TIP

The small gin pour is structural, not decorative — it keeps the drink from turning syrupy. Don't leave it out.

THE STORY

Published by Lucano 1894, the Basilicata house founded by pastry chef Pasquale Vena in Pisticci. Swapping most of the gin for amaro turns the Negroni from a botanical bitter into a softer, spice-and-caramel drink.

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