

Negroni Sbagliato

The 'mistaken' Negroni — bubbles instead of gin, and somehow better for it.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
2 min	Effortless	Rocks	Built in glass	Orange slice or half-wheel

INGREDIENTS

1 oz Campari

1 oz Sweet vermouth

Carpano Antica or Cocchi di Torino

to top Prosecco

well-chilled, brut

1 Orange slice or half-wheel

METHOD

1. Fill a rocks glass with ice (one large cube is ideal).
2. Add the Campari and sweet vermouth.
3. Top with cold prosecco.
4. Give it one gentle stir — you want to combine without killing the bubbles.
5. Garnish with the orange slice and drink immediately.

BARTENDER'S TIP

Don't substitute Champagne for prosecco. Prosecco's softer bubbles and slight sweetness are what make this work — Champagne's high acidity fights the Campari instead of carrying it.

THE STORY

Invented by accident in 1972 at Bar Basso in Milan, when bartender Mirko Stocchetto reached for the gin and grabbed a bottle of sparkling wine instead. The drink sat quietly in Milanese cult status for fifty years — then Emma D'Arcy mentioned it in a 2022 House of the Dragon interview and the internet exploded. Bar Basso still serves it in their famous oversized glasses.

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