

Paper Plane

The modern classic that put amaro on every cocktail menu in America.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	None (or a lemon twist, discarded)

INGREDIENTS

¾ oz Bourbon

Buffalo Trace or similar

¾ oz Amaro Nonino Quintessentia

¾ oz Aperol

¾ oz Fresh lemon juice

must be fresh — bottled won't do

METHOD

1. Chill a coupe glass in the freezer for 5 minutes.
2. Add all four ingredients to a cocktail shaker filled two-thirds with ice.
3. Shake hard for 10–12 seconds until the tin is frosty.
4. Double-strain into the chilled coupe.
5. Serve immediately. No garnish needed — the color is the show.

BARTENDER'S TIP

If you find it too sweet, drop the Aperol to ½ oz and bump the lemon to 1 oz. If it tastes flat, you didn't shake hard enough — dilution and aeration are doing real work here.

THE STORY

Created in 2007 by Sam Ross at Milk & Honey in New York, named after the M.I.A. song that was everywhere that summer. The Paper Plane single-handedly introduced a generation of bartenders (and drinkers) to Amaro Nonino — and it remains the gateway amaro cocktail.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/paper-plane