

# Rabarbaro & Tonic

Smoky Chinese rhubarb root against dry quinine. Two ingredients, no compromise.



| TIME  | DIFFICULTY | GLASS    | METHOD         | GARNISH     |
|-------|------------|----------|----------------|-------------|
| 2 min | Effortless | Highball | Built in glass | Lemon twist |

## INGREDIENTS

2 oz Rabarbaro Zucca

or Sfumato Rabarbaro for a smokier pour

4 oz Tonic water

a dry one — Fever-Tree Refreshingly Light works

1 Wide lemon twist

## METHOD

1. Fill a highball glass to the brim with ice.
2. Pour in the rabarbaro.
3. Add cold tonic down a bar spoon to keep the carbonation intact.
4. Express a lemon twist over the surface and drop it in.

## BARTENDER'S TIP

Fill the glass completely with ice. A half-filled highball melts fast and turns a crisp bitter drink into flat rhubarb water within minutes.

## THE STORY

Rabarbaro amari are built on smoke-dried Chinese rhubarb root, a botanical that reached Italy along the same trade routes as quinine. Zucca has been made in Milan since 1845 and was the house drink of the Galleria Vittorio Emanuele.

Full recipe, variations and bottle notes: [amaroafficionado.com/recipes/rabarbaro-tonic](https://amaroafficionado.com/recipes/rabarbaro-tonic)