

Rome With a View

Campari, dry vermouth, lime and soda — the tallest, easiest aperitivo going.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Highball	Built	Lime wheel

INGREDIENTS

1 oz Campari
1 oz Dry vermouth
¾ oz Fresh lime juice
½ oz Simple syrup
2 oz Chilled soda water
1 Lime wheel for garnish

METHOD

1. Shake Campari, dry vermouth, lime and syrup with ice for 8 seconds.
2. Strain into an ice-filled highball glass.
3. Top with cold soda water and stir once, gently, to combine.
4. Garnish with a lime wheel.

BARTENDER'S TIP

Add the soda last and stir only once from the bottom. Over-stirring flattens the bubbles and the drink goes lifeless in a minute.

THE STORY

Michael McIlroy created Rome With a View at Milk & Honey, and it has quietly become the bartender's shift drink of choice: low in alcohol, high in refreshment, and impossible to get wrong at volume. Lime instead of the usual orange is what keeps it from tasting like an Americano.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/rome-with-a-view