

Sicilian Negroni

Averna in Campari's chair — softer, darker, more caramel.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Rocks	Stirred	Orange peel

INGREDIENTS

- 1 oz London dry gin
- 1 oz Sweet vermouth
Carpano Antica Formula
- 1 oz Amaro Averna
- 1 Wide orange peel for garnish

METHOD

1. Combine all three in a mixing glass with plenty of ice.
2. Stir 25 seconds — this one wants a touch more dilution than a Campari Negroni.
3. Strain over a single large cube in a rocks glass.
4. Express the orange peel over the surface and drop it in.

BARTENDER'S TIP

Averna brings sugar, so pull the vermouth to $\frac{3}{4}$ oz if the drink tastes syrupy. A dash of orange bitters snaps it back into focus.

THE STORY

Once bartenders had made the Negroni with mezcal, rum and every gin on the back bar, the obvious next move was to swap the bitter itself. Averna — made in Caltanissetta since 1868 — turns the drink rounder and less aggressive, which is why it's the version most people convert with.

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