

Unusual Negroni

Aperol and Lillet with a squeeze of lemon — the sunniest drink in the family.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	Lemon twist

INGREDIENTS

1 oz London dry gin
1 oz Aperol
1 oz Lillet Blanc
½ oz Fresh lemon juice
1 Lemon twist for garnish

METHOD

1. Chill a coupe.
2. Combine gin, Aperol, Lillet and lemon juice in a shaker with ice.
3. Shake hard for 10 seconds.
4. Double-strain into the chilled coupe.
5. Express a lemon twist over the drink and rest it on the rim.

BARTENDER'S TIP

It's a Negroni in name only: don't stir it. The lemon juice needs the aeration of a hard shake or the drink tastes thin.

THE STORY

Michael McIlroy built the Unusual Negroni at Milk & Honey in the mid-2000s by keeping the Negroni's three-part logic and swapping every component for its gentler cousin — Aperol for Campari, Lillet for sweet vermouth — then adding citrus to make it a shaken drink. It is the gateway pour for anyone who claims not to like bitter.

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