



THE DRINK

How to Drink Like an Italian

Italians drink differently than we do. They sip, stir, linger over low-octane cocktails. They adore bittersweet flavors, which explains their love of colorful *aperitivi* like Campari. Americans? Not so much. We think it's time to embrace this *stile italiano*. Because, let's face it: You may never be able to dress like an Italian, but drinking like one is a snap.

BY ANDREW KNOWLTON



INTRO TO APEROL

This entry-level cocktail for those wary of bitter flavors was created by Audrey Saunders of New York City's Pegu Club. She wanted a drink that showcased Aperol, the lower-alcohol cousin of Campari, and highlighted its orange essence. Today, the drink is a standard at better cocktail bars.

Fill a cocktail shaker with 2 cups ice. Add 1/2 cup Aperol, 2 Tbsp. gin, 1/4 Tbsp. fresh lemon juice, 1/2 Tbsp. Simple Syrup (see recipe on page 88), and 1 dash Angostura bitters; cover and shake until chilled. Strain into a chilled coupe glass; garnish with a flamed orange peel. **MAKES 1**



NEGRONI

My first cocktail crush was the Negroni. It was the "adult" taste (slightly bitter, slightly sweet) but also its easy-to-remember recipe that hooked me. Even today, no matter what bar I find myself in, I know I can get a consistently well-made one. It's all about the golden ingredients ratio: 1-1-1.

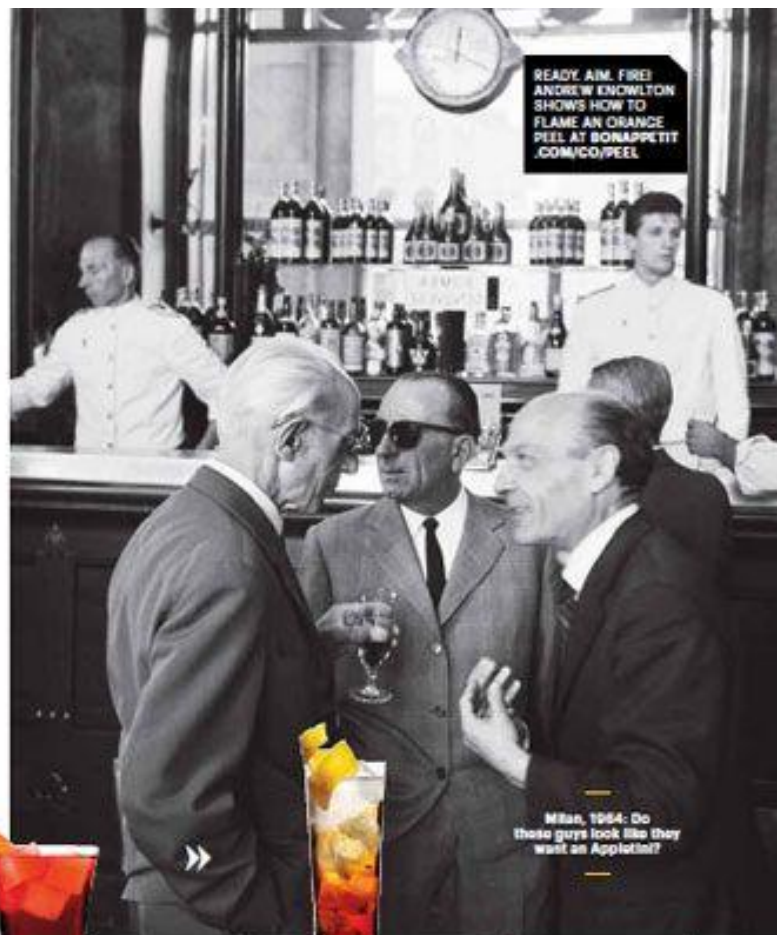
Combine 2 Tbsp. each of gin, Campari, and sweet vermouth in an ice-filled Old Fashioned glass; stir gently and garnish with an orange twist. More-formal types prefer it straight up in a Martini glass. My wife likes it topped with Prosecco for something a bit more celebratory. **MAKES 1**



AMERICANO

The Milano-Torino, an old-school Italian concoction named for the origins of its two main ingredients—Campari from Milan and Cinzano vermouth from Turin—became so popular with visiting Americans during Prohibition that it was renamed the Americano. Be a patriot. Rediscover a classic!

Fill a highball glass with ice. Add 3 Tbsp. Campari, 1 1/2 Tbsp. Carpano Antica Formula Vermouth, and 1 1/2 Tbsp. Cinzano Rosso Vermouth. Top with club soda; garnish with an orange twist or lemon wedge, or both. Serve with a straw. **MAKES 1**



Milan, 1964: Do these guys look like they want an Apollinar?

"In Italy, drinking is all about the life around you. The bar is about friends. Cocktails are never the main character, but rather good companions to the flavors on the tongue and on the mind."

MASSIMO D'ADDEZIO,
BAR MANAGER,
STRAVINSKI BAR
AT HOTEL DE
RUSSIE, ROME



A COCCHI AND A SMILE I'm declaring this the Summer of Cocchi Americano. The Italian wine-based aperitif—flavored with gentian, cinchona bark, orange peel, and herbs—is light, bright, and refreshing. Serve it on the rocks with an orange twist, or add some fizzy water to make a crowd-pleasing highball. —A.K.

PHOTOGRAPHY: BRUNO BARBEVAIN/HEMIPHOTOS; LEFT: BROWN; (INTRO TO APEROL, AMERICANO); AUDREY SAUNDERS; (NEGRONI); FOOD: STELLINO; (INTRO TO APEROL, AMERICANO); BY ED GARRBETT; FOR MORE CHEVILS, SEE BONSERVOIR.