

# Clear winner

At the Negroni Bar at **Oliver's Italian**, a riff on the traditional Negroni is in the running to be the tastiest cocktail in town.

by Stephanie Wilson

## ALL OF THE ABOVE

This towering Negroni Sampler lets you try three of the five variations on Oliver's menu.



**"Negronis are riffable cocktails, meaning that all are made with equal parts and can be subbed out and mixed up with other ingredients."**

—Joey Vosveld, general manager, Oliver's Italian

## Break from Tradition

While a typical Negroni consists of equal parts gin, Campari, and sweet vermouth—stirred and always garnished with an orange peel—the fairer French-inspired white Negroni is perhaps the most famous adaptation of the Italian cocktail. This one is made with a classic dry-style gin with an Italian twist—so dry it's almost salty, bursting with flavors of complex juniper, liquorice, and a slight hint of citrus. Italicus Rosolio di Bergamotto brings a light, floral, and distinctly citrusy note to the Bianco. Compared to Campari, this Italian liqueur, made from Calabrian bergamot oranges, is less bitter and has a sweeter, more aromatic profile. Luxardo Bianco, a clear, sweet herbal liqueur, offers a different kind of sweetness and herbageousness than sweet vermouth, which gives a traditional Negroni its rich, spicy, and slightly bitter notes—ultimately making a white Negroni like the Bianco a superior cocktail for all seasons.

## BIANCO NEGRONI

### INGREDIENTS

- 1 oz. Italicus Rosolio di Bergamotto
- 1 oz. Malfy Gin
- 1 oz. Luxardo Bianco

### DIRECTIONS

Combine ingredients into a shaker tin (or a yari mixing glass, if you have one) with ice and stir roughly 25 times, or until appropriately diluted. Pour into a rocks glass over ice. Express a lemon twist to coat the rim, and serve. Cheers!



**OLIVER'S ITALIAN**  
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