



[Spritz: Italy's Most Iconic Aperitivo Cocktail, with Recipes](#)

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Photography by Dylan & Jeni; Illustrations by Matthew Allen

Our Summary:

Lest you think of “spritz” as a throwback to the 80’s and the white wine spritzer of the “no pain, no gain” generation of drinkers, be assured you’ll discover that a “spritz” is as much about the importance of ritual and leisure to the Italian identity as it is about a cocktail. And, since no happy hour is complete without a bite to eat, [Spritz](#) adds a relatively simple collection of recipes to complete your aperitivo table.

What you need to know:

Get it: [Ten Speed Press](#), Hardcover, 176 pages, \$18.99 ([Amazon from \\$12.77](#))

See it: 45 photos, with a photo of the finished cocktail about every third recipe (give or take).

Make it: 44 Spritz recipes plus recipes for syrups, infusions, reductions and one recipe for a cranberry shrub; 23 recipes for table snacks, plus variations.

Chef Donna’s Review:

After those first hot days of June, I realized my go-to winter cocktail wasn’t the right fit for the beach, the deck or wherever else I found myself thirsting for the refreshing taste of summer. Luckily, [Spritz](#) was on my desk. Flipping through its pages and the simple yet tempting photos of colorful libations, I realized what was missing from my cocktail repertoire, “bubbles and brightness with a sophisticated edge.” I mixed up my first spritz and said good-bye to the heavy liquors that got me through winter and dove headlong into the crisp refreshing goodness that defines a “spritz.”

While this small but powerful recipe collection could also double as a primer on prosecco and aperitivo liqueurs, one thing rings true throughout the collection. There is a basic archetype on which all spritz cocktails are built and each cocktail, be it from the collection of classic, modern, or “cousins” recipes in this book, follows the formula 3:2:1. Three parts prosecco, two parts bitter liqueur, and one part soda. While the options for each part of the formula are staggering (and rather expensive if you begin to experiment), the authors persuasively suggest that the book is more a framework of drink recipes that present the evolution of the spritz. They encourage experimenting, providing the markers along the way that keep you true to the concept of a spritz.

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named after the Byrrh Grand Quinquina liqueur. But mostly you'll be tempted time and again to head out to the liquor store in search of another new bitter liqueur because it's called "Zwack" and is paired with something unthinkable (at least in terms of bubbles) like Miller High Life in a recipe called the *Hungry Hungry Hipster*.

No happy hour is complete without a bite to eat, and [Spritz](#) adds a relatively simple collection of recipes to complete your aperitivo table. I might pass on making the sardines and onions, but I have flipped through and tabbed the variations on crostini and roasted olives and nuts so many times I wonder why I haven't committed them to memory.

[Spritz](#) is on its way to becoming my go-to summer read, my at-the-ready entertaining menu, and the happiest of hours in book form. So far, none of my guests have complained.

Recipes to try from [Spritz: Italy's Most Iconic Aperitivo Cocktail, with Recipes](#):

[Aperol Betty](#)

[Venetian Spritz](#)

[Rome With A View](#)