



## Aperol Betty

TERRONI, Los Angeles, CA • GLASS Collins or rocks GARNISH orange wheel

The Aperol Betty is barely more than a glorified, bittersweet Mimosa. At Terroni in Los Angeles, Aperol is mixed with fresh orange and grapefruit juices, both of which freshen up the liqueur's bite, and then topped with prosecco for a cooler-style spritz that is appropriate morning, noon, or night.

2 OUNCES APEROL  
1 OUNCE FRESH ORANGE JUICE  
½ OUNCE FRESH GRAPEFRUIT JUICE  
3 OUNCES PROSECCO

Add all ingredients to a cocktail shaker, add ice and shake. Strain over ice into a rocks or Collins glass. Top with prosecco and garnish with an orange wheel.

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A clear glass filled with an orange-colored aperitivo cocktail, garnished with several slices of fresh orange. A silver straw is inserted into the drink. The glass sits on a light-colored, possibly metallic, surface. The background is dark and out of focus.

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