



## Venetian Spritz

GLASS rocks or wine glass • GARNISH olive and orange half-wheel

The spritz that launched a thousand spritzes, the Venetian Spritz is made with a range of bitter liqueurs, including the ubiquitous Aperol from Padua and the more locally beloved Select (thought to be the original bitter used in the Venetian Spritz). Always garnished with a skewered olive and a slice of citrus, this style of spritz is the most widely recognized classic and the standard-bearer of spritz living across Italy.

2 OUNCES BITTER LIQUEUR (SEE NOTE)

3 TO 4 OUNCES PROSECCO

2 OUNCES SODA WATER

Build the ingredients in a rocks or wine glass, over ice, and add the garnish.

### NOTE

Aperol is the most widely available bitter liqueur; it is also the sweetest. If you prefer a more bracingly bitter spritz, try splitting Aperol with Campari (1:1). And if you can find them, Contratto Aperitif, Contratto Bitter, Mauro Vergano Americano, and Cappelletti Aperitivo Americano are four aperitivo bitters we find ourselves returning to over and over again in this classic formula.

Reprinted with permission from [Spritz: Italy's Most Iconic Aperitivo Cocktail, with Recipes](#) by Talia Baiocchi and Leslie Pariseau, copyright © 2016. Published by Ten Speed Press, an imprint of Penguin Random House LLC.  
Photography credit: Dylan + Jeni © 2016



Reprinted with permission from *Speed Brewing*, most from  
Recipes by Talia Baruch and Leslie P. *Speed Brewing*, copyright  
Speed Brewing, Inc. *Speed Brewing*, *Speed Brewing*