

The Italian food culture is known the world over to be healthy and delicious. Its many regional dishes are a joy to the palate of food connoisseurs and enthusiasts. Genuine and local ingredients are the key elements to the tastiness of the many options of the Peninsula food tradition.

Milan offers to its visitors plenty of opportunities to enjoy food in the hundreds of restaurants, bars and cafes of the city. The food experience is for sure enriched by the excellent level of service and the award winning interior design of the food outlets in the heart of Milan.



The Spritz is the Italian signature cocktail and its recipe is actually very easy as long as you have the right ingredients. Follow the steps here below to enjoy one of the most appreciated pre-dinner cocktails and to truly experience what the Milanese aperitivo is all about.

Spritz

1. Glass

First you need to choose the right glass where to pour all of the ingredients. It needs to be either a rock glass (or old fashioned glass) or a red wine glass.

2. Ice

Fill the glass with ice cubes. They do not need to be excessively big and you must fill just a third of the glass with them otherwise when they melt they will ruin the flavour of the Spritz. Add a thin slice of orange on top of the ice.

3. Drink!

Now pour in this exact same order: 75 ml (or 2,5 Oz) of prosecco D.O.C., 50 ml (or 1,7 Oz) of Aperol, 25 ml (or 0,85 Oz) of soda.



Difficulty
Easy



Preparation
5 min



Dose
1 person

Enjoy and drink responsibly!