

Negroni Sbagliato Cocktail

Learn to make the perfect Negroni Sbagliato - Italy's famous 'mistaken' cocktail with Campari, sweet vermouth, and Prosecco. Easy 5-minute recipe!

5	5	4	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Negroni Sbagliato Cocktail

Ingredients

- 1 oz prosecco

Instructions

- 1 Prepare the glass**
Chill an old-fashioned glass in the freezer for 10 minutes. Fill the chilled glass with 2-3 large ice cubes.
- 2** Pour 1 ounce Campari over the ice, followed by 1 ounce sweet vermouth.
- 3** Top with 1 ounce chilled Prosecco, pouring slowly down the side of the glass to preserve the bubbles.
- 4** Stir gently once with a bar spoon to combine the ingredients without losing the carbonation.
- 5** Express the oils from an orange peel twist over the drink by holding it over the glass and giving it a firm twist, then drop the peel into the cocktail.
- 6** Serve immediately while cold and effervescent.

Tips

Use the highest quality Prosecco you can afford, as it makes up one-third of the cocktail and significantly impacts the final taste. A dry Prosecco works better than sweet varieties.

Chill all ingredients and glassware beforehand to ensure your cocktail stays cold and the Prosecco maintains its effervescence longer.

Pour the Prosecco slowly and at an angle to preserve the bubbles, just like you would when pouring beer or champagne.

Use large, clear ice cubes rather than crushed ice - they melt more slowly and won't dilute your cocktail as quickly.

Express the oils from your orange peel garnish by twisting it over the drink, then rim the glass with the peel before dropping it in for extra aroma.

Stir very gently and only once to combine ingredients without losing carbonation - over-stirring will flatten your cocktail.

Serve immediately after preparation to enjoy the cocktail at its peak effervescence and flavor balance.

For a less bitter version, try using 3/4 ounce of Campari instead of a full ounce, especially if serving to guests who aren't accustomed to bitter cocktails.