

NEGRONI.ORG

2025-2026 Edition

20 INCREDIBLE NEGRONI RECIPES

From Negroni.org

To the timeless art of
Negroni and discovery of
perfect balance...

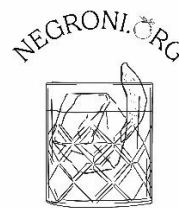
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01 Classic Negroni

A true classic, the Negroni is as simple as it is timeless. Here's how to create the perfect balance of bitter, sweet, and bold flavors.

Ingredients:

- 1 oz (30 ml) Gin
- 1 oz (30 ml) Campari
- 1 oz (30 ml) Sweet Vermouth
- Orange peel, for garnish

Instructions:

1. In a mixing glass, combine the gin, Campari, and sweet vermouth.
2. Add ice and stir gently until well chilled.
3. Strain the mixture into an old-fashioned glass filled with ice.
4. Garnish with a twist of orange peel, gently squeezing it over the drink to release its oils before dropping it into the glass. Sip slowly, savoring the perfect blend of flavors—a true taste of history.

02 Negroni Sbagliato

Ingredients:

- 1 oz Campari
- 1 oz Sweet Vermouth
- 1 oz Prosecco
- Orange slice, for garnish

Instructions:

Pour the Campari and vermouth over ice in a glass, top with Prosecco instead of gin, and stir gently. Garnish with an orange slice. The "Sbagliato," meaning "mistaken," replaces gin with sparkling wine, for a lighter, bubbly twist.



03 White Negroni

Ingredients:

- 1 oz Gin
- 1 oz Suze (or other gentian-based aperitif)
- 1 oz Lillet Blanc
- Lemon twist, for garnish

Instructions:

Stir the ingredients over ice and strain into a glass with ice or serve neat. Garnish with a lemon twist. This pale version uses gentian and Lillet Blanc for a more floral, herbal taste.

04 Coffee Negroni

Ingredients:

- 1 oz Gin
- 1 oz Campari
- 1 oz Coffee Liqueur
- Orange peel, for garnish

Instructions:

Stir all ingredients with ice, then strain into an old-fashioned glass with ice. Garnish with an orange peel. This version adds a rich, roasted flavor to the traditional Negroni with a coffee liqueur substitute for vermouth.



05 Mezcal Negroni

Ingredients:

- 1 oz Mezcal
- 1 oz Campari
- 1 oz Sweet Vermouth
- Orange peel, for garnish

Instructions:

Mix the ingredients over ice, stir, and strain into a glass with ice. Garnish with an orange peel. Mezcal brings a smoky, earthy twist to the Negroni, perfect for those who like bold flavors.

06 Frozen Negroni

Ingredients:

- 1 oz Gin
- 1 oz Campari
- 1 oz Sweet Vermouth
- Crushed ice
- Orange twist, for garnish

Instructions:

Blend all ingredients with crushed ice until smooth, then pour into a chilled glass. Garnish with an orange twist. This icy take is perfect for hot days, providing a refreshing slush-like texture.



07 Rum Negroni

Ingredients:

- 1 oz Dark Rum
- 1 oz Campari
- 1 oz Sweet Vermouth
- Orange peel, for garnish

Instructions:

Combine ingredients over ice, stir, and strain into a glass with ice. Garnish with an orange peel. Using rum adds a tropical, molasses-like sweetness to the Negroni.

08 Tequila Negroni

Ingredients:

- 1 oz Blanco Tequila
- 1 oz Campari
- 1 oz Sweet Vermouth
- Lime twist, for garnish

Instructions:

Stir the tequila, Campari, and vermouth over ice, strain into a glass, and garnish with a lime twist. The tequila brings a bright, citrus-forward twist to the classic recipe.



09 Aperol Negroni

Ingredients:

- 1 oz Gin
- 1 oz Aperol (substituting Campari)
- 1 oz Sweet Vermouth
- Orange peel, for garnish

Instructions:

Mix the ingredients over ice, stir, and strain into a glass with ice. Garnish with an orange peel. Aperol is a slightly sweeter, less bitter substitute for Campari, making this version smoother and easier to sip.

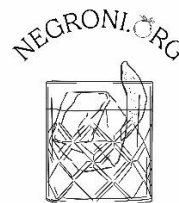
10 Tinto Negroni

Ingredients:

- 1 oz Gin
- 1 oz Red Wine
- 1 oz Sweet Vermouth
- Orange peel, for garnish

Instructions:

Combine gin, red wine, and vermouth over ice, stir gently, and strain into a glass with ice. Garnish with an orange peel. The Tinto Negroni replaces Campari with red wine, creating a richer, deeper flavor that's fruity and robust.



11 Cynar Negroni

Ingredients:

- 1 oz Gin
- 1 oz Cynar (artichoke liqueur)
- 1 oz Sweet Vermouth
- Orange peel, for garnish

Instructions:

Mix all ingredients over ice, stir, and strain into a glass with ice. Garnish with an orange peel. Cynar adds a deep, earthy bitterness that pairs beautifully with the sweetness of vermouth.

12 Vermouth Forward Negroni

Ingredients:

- 1 oz Gin
- 1.5 oz Sweet Vermouth
- 0.75 oz Campari
- Orange peel, for garnish

Instructions:

Stir the ingredients over ice, strain into a glass with ice, and garnish with an orange peel. In this version, the vermouth is the star, making the drink smoother and less bitter.



13 Summer Negroni

Ingredients:

- 1 oz Gin
- 1 oz Aperol
- 1 oz Blanc Vermouth
- Lemon twist, for garnish

Instructions:

Combine all ingredients over ice, stir, and strain into a glass with ice. Garnish with a lemon twist. The Summer Negroni uses Aperol and blanc vermouth for a lighter, fruitier cocktail.

14 Oaxacan Negroni

Ingredients:

- 0.75 oz Mezcal
- 0.75 oz Reposado Tequila
- 1 oz Campari
- 1 oz Sweet Vermouth
- Orange peel, for garnish

Instructions:

Stir mezcal, tequila, Campari, and sweet vermouth over ice, strain into a glass, and garnish with an orange peel. Combining mezcal and tequila, this variation adds smoky depth with a subtle complexity.



15 Chocolate Negroni

Ingredients:

- 1 oz Gin
- 1 oz Campari
- 1 oz Sweet Vermouth
- 0.5 oz Chocolate Liqueur
- Orange twist, for garnish

Instructions:

Stir all ingredients over ice, strain into a glass with ice, and garnish with an orange twist. The chocolate liqueur adds a rich, velvety finish to the traditional bitter-sweet profile.

16 Sparkling Negroni

Ingredients:

- 1 oz Gin
- 1 oz Campari
- 1 oz Sweet Vermouth
- Splash of Sparkling Water
- Orange slice, for garnish

Instructions:

Mix the gin, Campari, and vermouth over ice, then top with a splash of sparkling water. Stir gently and garnish with an orange slice. This variation adds light carbonation, making it refreshing and effervescent.



17 Negroni Rosato

Ingredients:

- 1 oz Gin
- 1 oz Aperol (instead of Campari)
- 1 oz Rosé Vermouth
- Grapefruit twist, for garnish

Instructions:

Stir the gin, Aperol, and rosé vermouth over ice, strain into a glass, and garnish with a grapefruit twist. This variation uses rosé vermouth, giving the drink a lighter, fruitier flavor with a touch of floral notes.

18 Negroni Speziato

Ingredients:

- 1 oz Spiced Gin
- 1 oz Campari
- 1 oz Sweet Vermouth
- Cinnamon stick, for garnish

Instructions:

Mix all ingredients over ice, stir, and strain into a glass with ice. Garnish with a cinnamon stick. The Negroni Speziato brings warm, spicy notes to the cocktail by using spiced gin, perfect for cooler seasons.



19 Negroni Sour

Ingredients:

- 1 oz Gin
- 1 oz Campari
- 1 oz Sweet Vermouth
- 0.75 oz Fresh Lemon Juice
- 0.5 oz Simple Syrup
- Egg white (optional)
- Lemon twist, for garnish

Instructions:

Shake all ingredients (including egg white if using) vigorously with ice, then strain into a glass. Garnish with a lemon twist. The Negroni Sour adds a tart, citrusy twist with lemon juice and simple syrup, creating a smooth, frothy texture.

20 Smoked Negroni

Ingredients:

- 1 oz Smoked Gin (or regular gin with a smoked element added)
- 1 oz Campari
- 1 oz Sweet Vermouth
- Orange peel, for garnish

Instructions:

Stir all ingredients with ice, then strain into a glass with a large ice cube. Garnish with an orange peel. The Smoked Negroni adds a smoky element to the classic recipe, enhancing its depth and complexity, perfect for fans of bolder flavors.



The Birth

In the heart of Florence, Italy, where the streets whisper stories of centuries past, one cocktail was born from the imagination of a bold count.

The year was 1919, and Count Camillo Negroni, a man of elegance and adventure, sought something different, something stronger...

