

CHEFS ARE MASTERS AT CAPTURING THE ESSENCE OF THE LAND THROUGH THEIR ART

Chefs & Travels

JAN - MAR 2023 | YEAR 1 - N.O

MAGAZINE

Chef Martina Caruso

takes us on his journey
to the Aeolian Islands,
one of the greatest
natural wonders of Italy
full of flavours, scents
and sunsets that you
will never forget

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Spritz symbol of Italian aperitif culture

Martina Caruso

Head chef of the Signum Restaurant, is the youngest chef in Italy to receive a Michelin star.

Growing up among the odours of the kitchen of her father Michele Caruso, then self-taught chef of the Signum, and among the hotel guests seeking the best place to relax away from the world, she felt at age 14 that her future was there among the stoves. She then decided to enter catering school, and to work alongside her father in the kitchen during the summer season. After college, her first work experiences started.

The first training internship at a restaurant other than Signum is at the Rosetta in Rome, under the guidance of Chef-owner Massimo Riccioli. The

following year the training continued abroad at Jamie Oliver's Jamie's Italian Restaurant under the watchful eye of executive chef Gennaro Contaldo.

Back in Italy, Martina continues her training internships at increasingly important kitchens: - Open Colonna by Antonello Colonna a Michelin star in Rome.

Age 23, with her brother Luca, their close, loving bond making them like two sides of the same coin, they took over the reins at Signum, she in the kitchen, he in the front of house and managing the hotel.

In 2016, her triumphant entry into the Guida Rossa,



which awarded her the coveted Michelin star, making her the youngest female starred chef in Italy. In the same year, she received the Emerging Chef of Italy Award from Gambero Rosso and the Chef of the Year Award from Identità Golose.

Martina Caruso's name came out of Salina and began spreading through Italy and abroad. She later participated in Care's 2016 The Young Ethical Chef, the event to compare and discuss issues, fundamental to the restaurant industry, such as environmental sustainability and work ethics. The experience saw her win the 2016 Young Ethical Chef Award.

The accolades continue. In 2016 she joined the large JRE family, Young Restaurateurs of Europe; Identità Golose awarded her in the same year with the Cook of the Year Award and speaker for the international cooking congress in Milan; Gambero Rosso, on the other hand, gave her the 2016 Emerging Chef of Italy Award.

In 2017 Martina Caruso joined the association Ambassadors of Taste. Also in the same year she joins the Atelier Des Grandes Dames. In the same year Care's is held in Salina in the summer version where Signum and Martina lead the event. Martina Caruso with Signum is featured as both Hotel and Restaurant in the association Le Soste di Ulisse.

2018 is a year marked by further recognition: Gambero Rosso rewards Signum Restaurant with 88 points and two forks; L'Espresso assigns Signum 2 Hats; The Restaurant appears once again in the Identità Golose Guide; Martina Caruso, in occasion of the Identità Golose Congress was Speaker for Atelier Des Grandes Dames: Once again she participates in Care's as Participating Chef.

In 2019, she received the highly prestigious Michelin Best Female Chef prize for 2019, supported by Veuve Clicquot, whose Atelier des Grandes Dames project supports female Italian cooks. The grounds given for the prize offer a colour photograph of the chef:

"A well-structured cuisine, but at the same time fresh and delicate, with original ideas which promote the flavours and scents of local products. Martina Caruso is receiving the Michelin Female Chef prize 2019 for her strong intention and ability to advance and represent her radiant island, through her great technical skills and the female touch of a passionate and determined young woman".

The latest mark of recognition comes from the Forbes Italia magazine, which included her among the 100 successful women of 2020. A starry, successful career, in which study, balance and energy are the essential ingredients. Her dishes value all the shades and colours of the islands and the sea around them.

As a great supporter of small Sicilian producers, her mission is to develop and promote the island heritage through her cooking.

In June 2021, Signum Restaurant is awarded 3 Hats for the Espresso's Guide to the Restaurants and Wines of Italy. One of the most important awards comes in the same year at the awarding of new stars in the Michelin firmament on 11/23/2021, when Signum Restaurant is awarded the groundbreaking Green Star for demonstrating special attention to the theme of sustainability.

In 2022 At the Food&Wine Italia Awards, Signum won the award for Best Food and Wine Experience in a Hotel (in collaboration with Lonely Planet magazine Italia). For Cronache di Gusto, Martina Caruso is now leading the new generation of Sicilian chefs. The year is coming to an end as she reaches the 3-fork mark for Gambero Rosso's Guida Ristoranti d'Italia 2023.

With a clear path studded with awards, Martina Caruso, paired with her brother Luca, has ferried Signum to the shortlist of the best establishments in Belpaese.



Aeolian Islands by Martina Caruso

This itinerary offers the opportunity to discover three of the islands – Salina, Panarea, and Stromboli – between beautiful seascapes, spectacular starry nights, and all the flavours of a rich culinary heritage.

DAY 1



Welcome to Salina!

Hotel Signum will be your base for this itinerary. Upon arrival, enjoy a welcome aperitif in this beautiful location in a panoramic position on the island's northern coast, followed by a delightful welcome dinner paired with local wines.

Overnight at Hotel Signum

DAY 2



Island delights

In the morning you'll have some free time to explore the beauties of Salina before meeting the De Lorenzo family, who will take you on a tour of their caper farm and share all the secrets behind the island's beloved product.

After lunch, it's time for you to take a deep dive into the worlds of Malvasia, Salina famous wine. With Luca Caruso you can visit the winery Eolia, walk through the vineyards with breathtaking views and taste their wines in front of the Signum cellar.

Overnight at Hotel Signum

Seven sisters islands of volcanic origin, each with its strong, unique character and countless natural wonders: this is the Aeolian archipelago, the stunning UNESCO World Heritage Site off Sicily's northern coast.

DAY 3



Stromboli & Panarea

After breakfast, you'll board onto a private boat from the port in Salina for a day at sea. Your first stop will be Panarea, the smallest of the islands, where you'll have some free time to explore its natural wonders and soak up the glamorous atmosphere of its scenic streets. Back on the boat, a tasty picnic by Chef Martina Caruso will accompany you en route to Stromboli, your next stop for the day. The island is home to one of the most active volcanoes in the world and you'll be able to watch the breathtaking show of glowing magma bursting from its summit craters at regular times throughout the day.

Overnight at Hotel Signum

DAY 4



Relax and departure

Before leaving Salina, treat yourself to a well-deserved relaxation in the Signum SPA. The philosophy of total well-being recalls the benefits of holistic therapy and the properties of the island's fruits, from olive oil to capers, from Malvasia grapes to prickly pears, from lemon to bitter orange.

It is time to say goodbye and see you soon for your next trip!



Hotel Signum

There's nothing casual about the Hotel Signum, only care, dedication and passion. A carefully restored, small village, where it is a privilege to give yourself up to warm, discreet, homely hospitality.



**HOTEL SIGNUM
SALINA**
VIA SCALO, 15
98050 MALFA (ME)

hotelsignum.it

With the discreet taste and passion of its owners, the Caruso family, who have made welcome their own distinctive brand, every aspect of the Hotel Signum is carefully considered. Each room has its own individual style: light, design, history, refinement and quality of materials, are the distinctive features. Guests find unexpected delights wherever they turn during their stay: the limestone walls, in warm Aeolian colours, the lava beaches, terraces piled high with the beautiful colours of bougainvillea, views across the sea, in every imaginable shade of blue.

Scenic terraces, looking across to Panarea and Stromboli, welcome you to the Mixology Bar and

the famous Michelin-starred restaurant, managed by young Martina Caruso.

The Spa is an enchanting place to relax and recover your energy and vitality. Its design is inspired by the traditions of the archipelago, along the lines of the ancient Aeolian thermal baths. A dreaming corner, in pure Aeolian style, embellished with antique tools and Sicilian majolica, where the pools used for thalassotherapy are set within a lemon tree garden.

The Signum is a sensory journey, punctuated by flavours, scents, sensations and emotions. A place in which to enjoy a timeless interlude, offering unforgettable experiences.



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City Taste
Trastevere - Rome

One day in Trastevere

Traditional gastronomic panorama and new realities, a continuous dialogue, at any time and in every corner one step (and a bite) at a time



it's difficult to choose the best supplì in Trastevere, try them all (in moderation)

“

They call it “the disappeared rome.” It is that combination of places, characters, and customs, often true and without frills (but with an intimate poetry) that characterized the popular districts of the Capital at the beginning of the last century.

In the Trastevere alleys, the echoes of innkeepers, wine cart drivers, and grattacheccari were once heard, but over the decades, the taverns where the Rugantino editorial staff gathered - the historic dialect magazine founded by the poet Giggi Zannazzo (for whom Trilussa worked) - have delivered atmospheres and flavors to the memories of past but not forgotten times. And yet Trastevere has never lost its charm and continues to enchant visitors and Romans, finding its own gastronomic identity.

No longer just the Roman cuisine at all costs but also heterogeneous, innovative, and multicultural: happily reinvented street foods and ultra-traditional trattorias coexist with starred restaurants and cocktail bars, wine bars and pizzerias stand next to shops and markets, maritozzi and ice creams sweeten the days, walks, and encounters around the district. With your back to the Tiber and the Tiber Island, venture into the alleys that bordered the port of Ripa Grande: in the 19th century, ships unloaded their cargoes here, including a multitude of “salty eats” preserved in the warehouses of what became known as via dei Salumi.

Along via dei Vascellari, culinary tradition is preserved

by the few tables of the trattoria Da Enzo al 29: the line to taste carbonara, fried artichokes, and abbacchio makes no distinction between foreigners and locals.

In the nearby piazza dei Mercanti, which maintains its medieval aura, there is another local gastronomic institution: Da Meo Patacca. Dedicated to the mask of the Romanesque commedia dell'arte, the ivy-covered façade locale offers the inevitable local repertoire with abundant portions served by the staff in period costume. Via della Lungaretta would take you straight - stops aside, you will often stop for an off-programme taste - to the square dominated by the gleaming mosaic façade of Santa Maria in Trastevere. However, if you choose the lateral via della Renella, you will meet the Taverna Trilussa, for over a century a stronghold of Romanism with pastel artichokes, amatriciane, and tailbones alla vaccinara.

Crossing piazza Trilussa, the narrow via Benedetta is one of the main gastronomic arteries of the district: start at the Vineria di Trapizzino - for one of the many versions of the triangular pocket of pizza filled with the tasty sauces of Roman cuisine (chicken with peppers, boiled meat with picchiapò, tongue in green sauce) - and then continue for a drink at the american bar Mate Bar, the ideal for an aperitif and an after dinner drink.

This central area of Trastevere has proposals for all palates, and the itinerary is marked by much more: in vicolo del Cinque, try the starred Glass Hostaria for refined cuisine and suggestions contaminated by faraway inspirations of chef Cristina Bowerman or the more traditional menu of Il Ciak, a historic restaurant and shop in business since 1907.

And then there are the original contemporary proposals of the Ai Bozzi restaurant in Piazza Tavani Arquati and the fun sweet and savory interpretations of the beloved “panino dolce” of Rome proposed by Maritozzo Rosso



Pasta from Taverna Trilussa



Trapizzino food



TRILUSSA SQUARE

on the romantic Vicolo del Cedro. Staying on the sweet theme, head to Piazza San Cosimato, home to a lively morning market, for an excursion into the nouvelle vague of the neighborhood with the exquisite ice creams of Otaleg and Fata Morgana. Both offer classic flavors as well as original tastes, from the savory experiments of the former to the spicy and exotic recipes of the latter, served in homemade cones and waffles.

The last two stops: a visit to the historic Enoteca Bernabei - with a remarkable selection of wines and spirits from all over the world - and an aperitif with an unusual view from above. To enjoy both, climb up to the terrace of Jacopa, the restaurant of the San Francesco a Ripa hotel in Piazza Jacopa de' Settesoli. Between a cocktail or a glass of wine and some tasty bites from the excellent cuisine, you'll replenish from the walk with Trastevere at your feet.

5 unmissable tastings in Trastevere

1. The exquisite ice creams of **Otaleg**, in the top 10 of Italy's ice cream shops.
2. The triangular pocket of pizza filled with the tasty sauces of Roman of the **Vineria di Trapizzino**.
3. The carbonara pasta from **Taverna Trilussa**, Roger Federer's favourite.
4. An aperitif and an after dinner with drinks from the **Mate Bar**.
5. A **suppli**, wherever you want because you will find them all very good!

ANTICA PESA

📍 Via Garibaldi 18, Rome
☎️ +39 06 5809236
🌐 anticapesa.it

Antica Pesa is a Michelin-starred restaurant in the heart of Trastevere, set in a grand building that was once the Papal State's grain storehouse. Owned and operated by the Panella family since 1922, it offers dishes that are well-grounded in local traditions and served in an ambiance full of old-school charm. On balmy summer nights, the open-air garden is a great spot to catch a Roman sunset. The restaurant is open for dinner only.

ROSCIOLI SALUMERIA CON CUCINA

📍 Via dei Giubbonari 21, Rome
☎️ +39 06 6875287
🌐 salumeriaroscioli.com

Roscioli is the gourmet food shop of the city's premier baking family, set in Rome's historical centre, near Campo de' Fiori. Locals and tourists alike come here to stock up on the amazing cheeses and cured meats that are beautifully displayed behind the deli counter. There is also a cosy dining space serving top Roman classics and top-notch products like Apulian burrata and jamon iberico, served with their freshly baked breads and a dizzying array of wines.

MATE BAR

📍 Via Benetta 17, Rome
☎️ +39 06 58331645
🌐 m8bar.com

Il Mate is an american bar in the heart of Trastevere. Behind Piazza Trilussa, It's the ideal place for an aperitif or for an after-dinner drink with a wide choice between cocktails and wines. International meeting point, It also offers a music selection based on vintage or modern rock.

AI BOZZI

📍 Piazza Giuditta Tavani Arquati 107, Rome
☎️ +39 06 586640
🌐 aibozzi.it

Also known as "Da Giovanni", this restaurant offers a proposal that differs from the mainstream romanesco repertory thanks to the imaginative creations of the chef Chiara Turchetti. In the menu you can find dishes such as the "Tartara di Tonno con schiacciata di patate e pistacchio" and the "Pacchero all'amatriciana di mare". Giovanni è Chiara's cuisine represents a new path in the culinary offer of Trastevere.

TAVERNA TRILUSSA

📍 Via del Politeama, 23/25, Rome
☎️ +39 06 581 8918
🌐 tavernatrilussa.com

Take a seat underneath the lovely pergola or in the inside dining rooms of this institution of the roman cuisine, opened in 1910. A wide range of hams and cured pork meats introduce the traditional roman dishes directly served in the iron pan and the vintage recipes such as the "filetto al pepe verde". If you like tennis, don't forget to ask where Roger Federer's racket is, yes he is a loyal customer too!

SEU PIZZA ILLUMINATI

📍 Via Angelo Bargoni, 10, Rome
☎️ +39 06 5883384
🌐 seupizza.com

Light, soft and with a super puffy crust. Condiments are often fanciful and definitely "gastronomic" as well as the widely appreciated desserts proposal, inspired by traditional cakes, ice creams or "pop" snacks: this is the Pizza of Pier Daniele Seu, to be served with craft beers or "bollicine".

City Taste
Trastevere - Rome

our selection of restaurants in Trastevere

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Breakfast In
Il Borro - Tuscany

Breakfast In “Il Borro”

Supervised by Chef Andrea Campani, with sweets, eggs, a large variety of Tuscan cold cuts and cheeses produced by Paolo, the Il Borro shepherd, only homemade flavors.



IL BORRO - TUSCANY

At the first light of dawn, the medieval village of Il Borro is already invaded by an inebriating scent and the soft light of the rising sun, the pastry chef begins to churn out different types of sweets and the dining room staff completes the last details setting the tables with care and dedication... Everything is almost ready for the guests to arrive. The large table in the center of the ground floor of the Osteria Del Borro is overflowing with cakes, pies, muffins and biscuits; all homemade with great attention to always fresh and seasonal raw materials such as the eggs from the hens that live in the farm's chicken coop, and the flours produced

with grains grown and processed directly at Il Borro. The breakfast sweet offer is accompanied by a large variety of cured meats and cold cuts all produced in Tuscany such as the DOP ham from the Mannori salami factory, the Calvana bresaola, and the IGP finocchiona. The cheeses are refined and produced by Paolo, the shepherd at Il Borro who, thanks to the 250 sheep grazing on the estate, makes ricotta and pecorino in very traditional ways.

Another important mention deserves honey, beekeeping plays a central role within the company philosophy. The protection of pollinating insects is of fundamental importance, since they play an

Chef Andrea Campani

Il Borro estate, under the guidance of Executive Chef Andrea Campani, has a strong philosophy of respecting the territory and using high-quality and fresh raw materials in their cuisine. Chef Campani's style of cuisine is simply and refined and is focused on offering flavors and atmospheres that are typical of Tuscan conviviality. He follows tradition but also reworks it to give it new life and creates contemporary interpretations of Tuscan cuisine. Chef Campani is passionate about his craft and that his dishes are a reflection of his growth and refinement as a chef. Overall the cuisine at Il Borro is an embodiment of the values and traditions of Tuscany, and the focus on using local, high-quality ingredients reinforces their commitment to sustainability and respect for the environment.



important role in the pollination of a vast range of crops present on the property. The types of honey that the bees of the estate produce are millefiori, acacia, chestnut and lavender.

Even the fresh bread is produced directly on the property using organic flours; a smaller portion of the production of bread is sourced from local producers such as the Forno di Chiassaia located on the slopes of Pratomagno. Naturally, yoghurt, Palagiaccio milk and organic root and fruit jams cannot be missing from the large table at the Osteria Del Borro.

IL BORRO
LOCALITÀ IL BORRO, 1
52024 SAN GIUSTINO
VALDARNO AREZZO

ilborro.it

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that implies assimilating Tuscany
at its most authentic.

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Tasty Routes
On the Rocks: Scotland's
Whiskey Route



On the Rocks: Scotland's Whiskey Route

If you're a whiskey enthusiast, then the Scottish whiskey trail is a must-visit destination. This journey takes you through the heart of Scotland's whiskey country, where you'll visit distilleries, learn about the history of Scottish whiskey, and experience the breathtaking scenery of the Scottish Highlands.



TALISKER DISTILLERY - THE OLDEST DISTILLERY ON THE ISLE OF SKYE

The whiskey trail begins in the historic city of Edinburgh and leads northward to the Scottish Highlands. The journey takes you through some of Scotland's most beautiful and iconic landscapes, including the Cairngorms National Park and the Speyside region. Along the way, you'll visit famous distilleries, learn about the whiskey-making process, and enjoy some of the best views in Scotland.

Some of the must-visit distilleries on the Scottish whiskey trail include Glenlivet, Macallan, Talisker, and Glenfiddich. These distilleries have been producing whiskey for centuries and are known for their unique blends and flavors.

Visitors can take guided tours of the distilleries, learn about the whiskey-making process, and taste different types of whiskey.

In addition to visiting the distilleries, the Scottish whiskey trail offers some of the most beautiful scenery in the world. The Cairngorms National Park is home to stunning mountain landscapes, while the Speyside region is known for its picturesque countryside and winding rivers. Along the way, you'll also see historic castles, quaint villages, and charming towns.

For those looking for a unique experience, there are plenty of options along the whiskey trail. For example, you can take a whiskey-themed train

ride on the famous Jacobite steam train, which was featured in the Harry Potter movies. You can also take a hot air balloon ride over the Scottish Highlands or enjoy a guided hike through the countryside.

If you're planning a trip to the Scottish whiskey trail, a ring route is an excellent way to see everything. The route starts and ends in Edinburgh and includes stops at some of the most popular distilleries and scenic spots along the way.

Here's a sample route that you can follow:

Day 1 **Edinburgh to Inverness**
Start your journey in Edinburgh and head north to Inverness, stopping at distilleries along the way, such as Glenlivet and Macallan.

Day 2 **Inverness to Isle of Skye**
Drive to the Isle of Skye, stopping at Talisker Distillery, Eilean Donan Castle, and the picturesque village of Plockton.

Day 3 **Isle of Skye to Cairngorms National Park**
Head south to the Cairngorms National Park, where you can hike, bike, or ski, depending on the season.



Day 4 Cairngorms National Park to Speyside

Drive to the Speyside region, stopping at distilleries such as Glenfiddich and Balvenie.

Day 5 Speyside to Edinburgh

Head back to Edinburgh, stopping at attractions such as Stirling Castle and the Kelpies.

In conclusion, the Scottish whiskey trail is a fantastic journey that takes you through some of Scotland's most beautiful landscapes and historic distilleries.

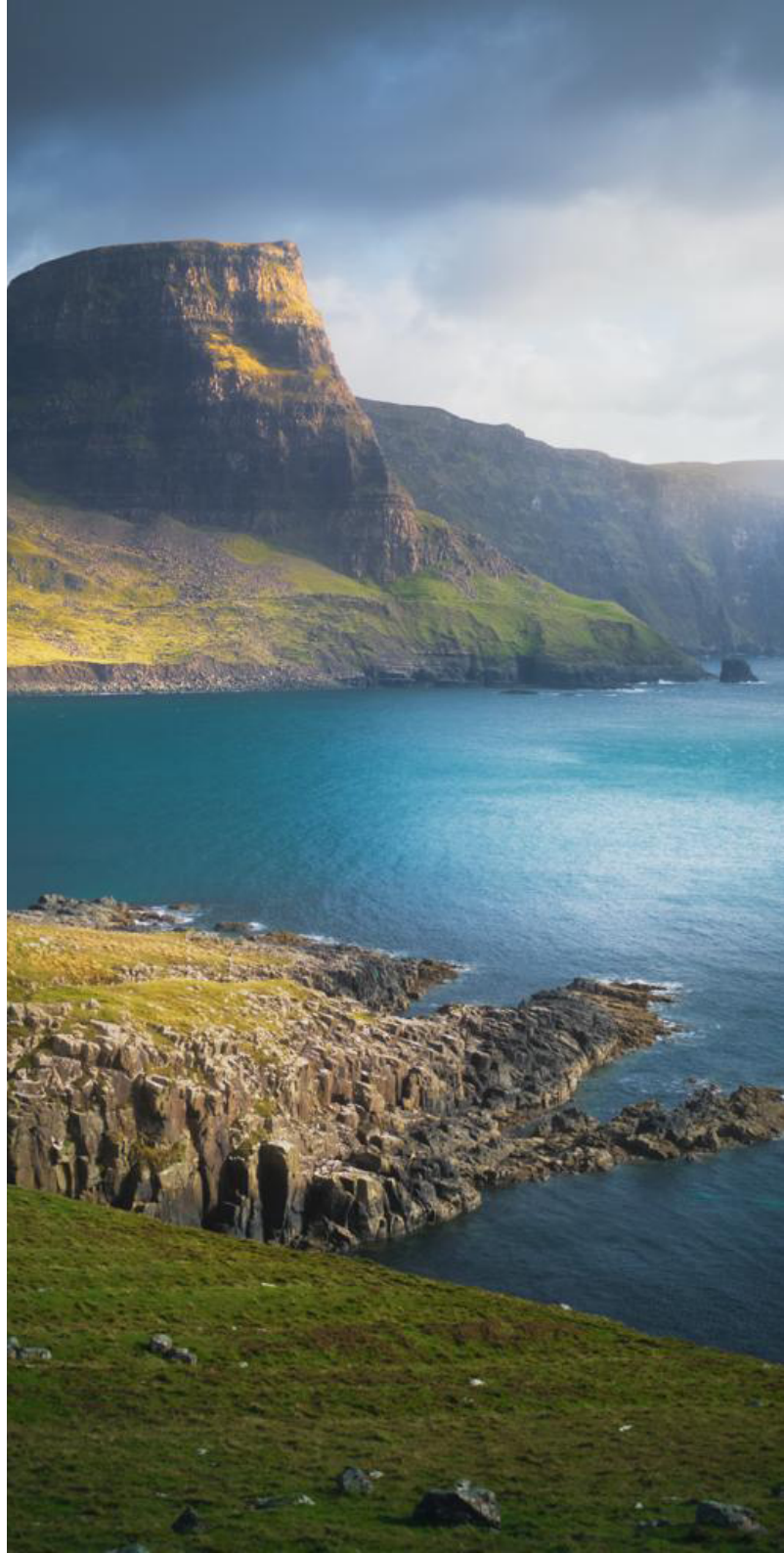
Whether you're a whiskey enthusiast or just looking for a unique travel experience, the Scottish whiskey trail is a must-visit destination. So, pack your bags, hit the road, and raise a glass to Scotland's whiskey heritage.

A small selection of whisky bars with unrivalled collections of some of Speyside's finest malts.

Mash Tun is a traditional bar, firmly established as a local and global favorite for home cooking and an extensive whiskey collection.

The Dowans Hotel, at the north-bound entrance to Aberlour, is home to a 500-strong collection of whiskies in 'The Still' – a contemporary whisky snug.

The Quaich bar at the Craigellachie Hotel has been refurbished with Edwardian furnishings and boasts a fine collection of rare old malts making it a once-in-a-lifetime whiskey experience.



A small selection of places to eat and discover all that Moray Speyside Larder has to offer.

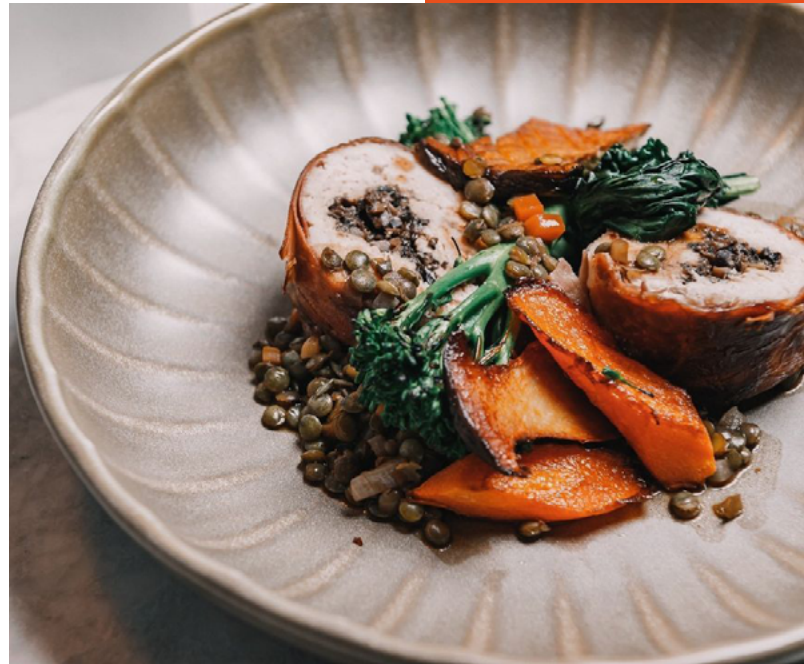
A cult-classic serving brunch, lunch and dinner, Elgin's **Drouthy Cobbler** offers seasonal comfort grub alongside their coffee, cocktail and whisky menus. All can be enjoyed indoors or in their recently renovated courtyard.

The Dowans Hotel in Aberlour, serves local game, fish, and other Speyside delights in the lodge's contemporary dining room.

The Craigellachie hotel's Copper Dog pub serves relaxed, seasonal food. It looks out onto the River Spey – a magical view for an evening of good food, and maybe a few drams.

The Knockomie Hotel is a beautifully preserved inn on the outskirts of Forres. Situated just a short drive from the River Findhorn, Dallas Dhu, and the Benromach distillery, the Knockomie also features a charming whisky bar.

Gordon Castle's 'Walled Garden' is home to a delightful cafe, and is in Fochabers near Strathisla. The farm-to-table menu is centred on seasonal produce, much of which is picked from the vast kitchen garden.



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Food&Wine Passion
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Spritz symbol of Italian aperitif culture

The spritz is a popular cocktail in Italy that originated in the Veneto region, it has become increasingly popular in recent years, not just in Italy but around the world.



SPRITZ IN SANTA MARIA IN TRASTEVERE - ROME

When it comes to iconic Italian cocktails, the spritz is undoubtedly one of the most popular. This refreshing and bubbly beverage has been enjoyed by Italians for centuries, and in recent years it has become increasingly popular around the world. In this article, we'll explore the history of the spritz, the perfect recipe, and the best places to enjoy this delicious drink both in Italy and beyond. The origin of the spritz can be traced back to the days of the Austrian Empire, which ruled over parts of Northern Italy, including the Veneto region, in the 19th century. Austrian soldiers stationed in Italy found the local wines to be too strong for their liking, so they began diluting them with soda

water. This practice became known as "spritzen" in German, which means to spray or sprinkle. The locals eventually adopted the practice and began adding their own twists, including bitters, liqueurs, and fresh fruit.

There are countless variations of the spritz, but the classic recipe typically calls for three parts prosecco, two parts Aperol or Campari, and one part soda water. The ingredients are typically poured over ice in a large wine glass or balloon glass, and garnished with a slice of orange or a sprig of fresh mint. Some people prefer to use sparkling water instead of soda water, and others like to add a splash of fresh fruit juice or a dash of bitters for added complexity.

Thanks to its light and refreshing taste, the spritz has become a beloved cocktail around the world. In addition to Italy, the spritz is particularly popular in countries like Germany, Austria, and Switzerland, where it is often enjoyed as a pre-dinner drink. In recent years, the spritz has gained a following in the United States, where it is often served at trendy bars and restaurants.

If you're looking for the ultimate spritz experience, there are a few places that are particularly famous for their spritz culture. In Italy, the city of Venice is known for its spritz bars, particularly in the neighborhoods of Cannaregio and Dorsoduro. One popular spot is Al Timon, a cozy bar with outdoor seating overlooking the canal. In Florence, the rooftop bar at the Hotel Continentale offers stunning views of the city and delicious spritzes made with local ingredients.

Outside of Italy, there are plenty of places to enjoy a spritz as well. In New York City, Dante, an award-winning bar in Greenwich Village, is known for its spritzes made with house-made sodas and fresh juices. In London, the Aperol Spritz Social is a pop-up bar that travels around the city during the summer months, offering a taste of Italy to Londoners. And in Sydney, Australia, the Spritz Bar at the Museum of Contemporary Art offers a stunning view of the harbor and a wide selection of spritzes.



PHOTO: COURTESY OF DANTE NY
dante-nyc.com

The World's 50 Best Bars 2019

1. Dante—New York
2. Connaught Bar—London
3. Florería Atlántico—Buenos Aires
4. The NoMad—New York
5. American Bar—London
6. The Clumsies—Athens
7. Attaboy—New York City
8. Atlas—Singapore
9. The Old Man—Hong Kong
10. Licorería Limantour—Mexico City



In conclusion, the spritz is a classic Italian cocktail that has been enjoyed for centuries, and its popularity shows no signs of slowing down. Whether you're sipping a spritz in a cozy Venetian bar or enjoying one on a rooftop terrace in New York City, this refreshing and bubbly drink is sure to delight your taste buds and transport you to the sunny streets of Italy.

Our selection

Select Spritz:

- 3 parts Prosecco
- 2 parts Select
- 1 part soda water
- Orange slice
- Ice

Fill a wine glass with ice, pour in the Prosecco, Select, and soda water. Stir gently and garnish with an orange slice.

Hugo Spritz:

- 2 oz elderflower syrup
- 2 oz Prosecco
- 2 oz soda water
- Mint leaves
- Lime slice
- Ice

Fill a wine glass with ice, pour in the elderflower syrup, Prosecco, and soda water. Stir gently and garnish with fresh mint leaves and a lime slice.

Cynar Spritz:

- 2 oz Cynar
- 2 oz Prosecco
- 1 oz soda water
- Lemon twist
- Ice

Fill a wine glass with ice, pour in the Cynar, Prosecco, and soda water. Stir gently and garnish with a lemon twist.

Lillet Spritz:

- 2 oz Lillet Blanc
- 2 oz Prosecco
- 2 oz soda water
- Orange twist
- Ice

Fill a wine glass with ice, pour in the Lillet Blanc, Prosecco, and soda water. Stir gently and garnish with an orange twist.

Rosato Spritz:

- 3 oz rosato wine
- 2 oz soda water
- 1 oz grapefruit juice
- Grapefruit twist
- Ice

Fill a wine glass with ice, pour in the rosato wine, soda water, and grapefruit juice. Stir gently and garnish with a grapefruit twist.

St-Germain Spritz:

- 2 oz St-Germain Elderflower Liqueur
- 2 oz Prosecco
- 2 oz soda water
- Lemon twist
- Ice

Fill a wine glass with ice, pour in the St-Germain, Prosecco, and soda water. Stir gently and garnish with a lemon twist.





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