

5 INTRODUCTION

Insights

9 A BRIEF HISTORY OF A RITUAL

17 VERMOUTH

23 BITTER

28 GLASSES

30 GLOSSARY

33 Cocktails

37 AMERICANO & FAMILY

39 Negroni

61 Sbagliato

65 Boulevardier

77 Americano

91 Milano-Torino

101 Cardinale

107 BITTERS & SHAKEN APERITIFS

109 Shaken Bitter

119 Garibaldi

131 Soda Aperitifs

147 PROSECCO COCKTAILS

149 Spritz

165 Bellini, Rossini, Mimosa

177 Sparkling

187 VERMOUTH COCKTAILS

189 Martini Cocktails

207 Martinez

217 Manhattan

229 Generic Vermouth Cocktails

241 EXTRA

243 Bloody Mary

253 Bartender

263 Food

265 INTRODUCTION

269 Olives

281 Potato & Vegetable Chips

295 Grissini

307 Taralli

315 Bruschetta & Crostini

327 Tramezzini

335 Tartine

343 Giardiniera

353 Sauces

365 Meatballs

377 Chefs

382 Acknowledgements

383 Photo Credits

The Italian Aperitif

by Alessandro Massi and Carlo Spinelli

The golden hour of the Italian aperitif has arrived. After exploring the world of pasta, rice, and Italy's deep-rooted love for vegetables, ItaliaSquisita has now widened its narrative beyond ingredients to define a true *moment* of conviviality: the aperitif – one of the most cherished, celebrated, talked of and quintessentially Italian rituals.

For nearly two centuries, at a precise moment in the day, Italians have taken a break from their daily routines to indulge in drinks devised to accompany small nibbles – awakening the palate, stimulating the appetite, and setting the stage for meals shared around the table. Originally conceived as a prelude to lunch or dinner, the aperitif quickly evolved into something more than just a pairing of food and drink. Its complex origins weave together Mediterranean wine traditions and international mixology, shaped by visionary individuals and industrial enterprises that have influenced the history of the Italian economy, customs, and food culture. Yet, its true meaning and success lie in the hands of the public and consumers, the very people who have transformed a simple pleasurable moment into a beloved social ritual, and which has now embraced throughout the world.

In tracing the evolution of the aperitif – from an elite 19th-century custom in Northern Italy to a national and global trend – ItaliaSquisita has delved into the trajectories of the leading producers and bartenders who have influenced its history. This journey has led to deepen the heart of Italian mixology – and, by extension, the aperitif itself – that is to say Vermouth and Bitter, two essential pillars that define its identity. This served as the starting point for our exploration of the diverse gastronomic (and commercial) traditions linked to this happiest of hours,

leading us to feature in these pages a selection of the most iconic cocktails in the history of the Italian drinking heritage and accompanied by timeless and much-loved snacks, presented with a traditional or innovative interpretation.

Old-time favourites like Negroni, Sbagliato, Spritz, and timeless classics such as Bellini, Americano, and Dry Martini are reimaged by top Italian bartenders working in the world's most prestigious bars, hotels, and restaurants. These pages celebrate a dynamic interplay of legacy and evolution, often originating from the historic venues that, in some cases, literally gave birth to Italy's most iconic cocktails.

But the aperitif equally involves food as well. Alongside beloved staples like chips, olives, and tramezzini, the book explores the enduring aperitivo traditions of Milan, Venice, and Turin, while showcasing contemporary aperitif dishes crafted by Italy's finest chefs.

This evolving synergy between food and beverage has become even more intricate and fascinating, and this is where ItaliaSquisita comes into play. As collaboration between chefs and bartenders becomes increasingly common – bringing sophisticated cocktail and drink menus beyond the world of fine dining – mixologists are now incorporating genuine gastronomic ingredients into their creations. Food and drinks are now blended through culinary techniques like osmosis, fermentation, and infusion, that transform solid ingredients into liquid components; a veritable alchemic process that shapes and enriches both the Italian and international mixology scene.

This fusion further reinforces the very essence of the Italian aperitif: an inseparable bond between solid and liquid ingredients, deepening and evolving in ways that continuously redefine the ritual itself. ItaliaSquisita has captured this transformation, by documenting an enduring social custom as it is refreshed, reimaged, and reaffirmed as an essential pillar of the Italian and global food and drink culture.



Giorgio Muggiani, *Campari l'Aperitivo*, circa 1930
Campari Gallery Archive, Sesto San Giovanni MI



Unknown author, *Martini Vermouth Torino La Gran Marca Mondiale*, posters, 1919
ASM&R, Advertising Materials Collection

- 5 Americano & Family**
- 42 NEGRONI**
Luca Manni
Alessandro D'Alessio
Alessandro Galassi
Andrea Benvegna
Federico Pavan
Giacomo Gianotti
Lorenzo Antinori
Martina Bonci
Simone Bodini
Salvatore Calabrese
- 85 SBAGLIATO**
Maurizio Stocchetto
- 63 BOULEVARDIER**
Semi M'zoughi
Alexandra Purcaru
Giulia Cuccurullo
Leonardo Todisco
Michele Lombardi
- 75 AMERICANO**
Diego Melorio
Chiara Beretta
Ciro Adriano De Georgio
Leonardo Leuci
Stefano Catino
Valentino Longo
- 104 MILANO-TORINO**
Marta Premoli
Marco Grisafi
Piero Antonello & Gianluca Iacca
Simone Loi & Guerino Fardelli
- 105 CARDINALE**
Facundo Gallegos
Natale Palmieri

- 111 Bitter & Liquori
Aperitifs**
- 113 BITTER SHAKERATO**
Camparino in Galleria
Dario Tortorella
Piero Appeso
Saverio Casella
- 115 GARIBALDI**
Patrick Pistolesi
Claudio Sblano
Elon Soddu
Maura Lawrence Milia
Tommaso Cecca
- 135 SODA APERITIFS**
Edoardo Nono
Carmine Di Marino
Fabio La Pietra
Giovanni Allario
Luca Bruni
Mattia Schiaretti & Luca Redolfini
Riccardo Rossi

- 151 Prosecco
Cocktails**
- 53 SPRITZ**
Francesco Galdi
Guglielmo Miriello
Adrian Cristian
Agostino Perrone & Giorgio Barigiani
Cristiana Pirinu
Walter Bolzonella
Giuseppe Tringali
- 171 BELLINI**
Ambrogio Ferraro
Andrea Minarelli
- 221 ROSSINI**
Edoardo Cipriani
Federico Balzarini
- 221 MIMOSA**
Riccardo Grechi
- 221 SPARKLING**
Victor Arguello Maggiolo
Antonio Ferrara
Nicola Romiti
Emanuele Balestra

- 221 Vermouth
Cocktails**
- 221 MARTINI COCKTAIL**
Abi El Attaoui
Alessandro Palazzi
Dario Comini
Emanuele Broccatelli
Giovanni Graziadei
Jessy Santin
Luca Cinalli
Mario La Pietra
- 221 MARTINEZ**
Flavio Angiolillo
Alexander Frezza
Andrea Melis
Benjamin Cavagna
- 221 MANHATTAN**
Sacha Mecocci
Fabio Rosella
Massimo Borroni
Rama Redzepi
Silvio Daniele
- 221 GENERIC VERMOUTH
COCKTAILS**
Andrea Arcaini
Davide Bagnato
Marco Dongnini
Matteo Cadeddu
Simone Caporale
- 221 Extra**
- 221 BLOODY MARY**
Francesco Polo
Giacomo Ellena
Tommy Colonna
Tiziana Borreani

People and Places

Below is the index of cocktail recipes, organized by bartenders, the true protagonists of this section. You can find drinks based on their creator and their mixing location in Italy and around the world.



GIOVANNI ALLARIO
Moebius Milano
via Alfredo Cappellini, 25
20124 Milano, Italy
→ p.138



FLAVIO ANGIOLILLO
MAG Cafe
ripa di Porta Ticinese, 43
20143 Milano, Italy
→ p.208



LORENZO ANTINORI
Bar Leone
11-15 Bridges St. Central
Hong Kong, China
→ p.52



PIERO APPESO
Thalia Kitchen & Cocktails
via Cavour, 13
74123 Taranto, Italy
→ p.114



ANDREA ARCAINI
Rita & Cocktails
via Angelo Fumagalli, 1
20143 Milano, Italy
→ p.230



VICTOR ARGUELLO
MAGGIOLO
Twice Shy
14 Hogarth Place
SW5 0QT London, UK
→ p.166



DAVIDE BAGNATO
Danico
6 Rue Vivienne
75002 Paris, France
→ p.232



EMANUELE BALESTRA
Hôtel Barrière Le Majestic
10 Bd de la Croisette
06400 Cannes, France
→ p.172



FEDERICO BALZARINI
ARGO – Four Seasons
Hotel Hong Kong
8 Finance St.,
Central Hong Kong, China
→ p.182



ANDREA BENVEGNA
Surf
calata Giovanni Battista
Cuneo, 95
18100 Imperia, Italy
→ p.46



CHIARA BERETTA
Spirit specialist
/ Ambassador
Milano, Italy
→ p.80



SIMONE BODINI
OSS Craft Distillery
Fleslandsvegen, 205
5258 Blomsterdalen,
Norway
→ p.56



WALTER BOLZONELLA
Consultant
Venezia, Italy
→ p.160



MARTINA BONCI
Gucci Giardino 25
piazza della Signoria, 37
50122 Firenze, Italy
→ p.54



TIZIANA BORREANI
The Balance
via Antonio Baglietto, 30r
17100 Savona, Italy
→ p.250



MASSIMO BORRONI
Rita & Cocktails
via Angelo Fumagalli, 1
20143 Milano, Italy
→ p.222



EMANUELE BROCCATELLI
Drink IT Cocktails
via di S. Tarcisio, 5
00178 Roma, Italy
→ p.196



LUCA BRUNI
Depero Club
via Terenzio Varrone, 36
02100 Rieti, Italy
→ p.140



MATTEO CADEDDU
Opium Bar
– Potong Restaurant
422 Vanich 1 Rd
Samphanthawong
10100 Bangkok, Thailand
→ p.236



SALVATORE CALABRESE
The Donovan Bar
– Brown's Hotel
33 Albemarle Street
W1S 4BP London, UK
→ p.255



SIMONE CAPORALE
Sips Drinkery House
c/ de Muntaner 108
08036 Barcelona, Spain
→ p.238



SAVERIO CASELLA
Jigger & Pony
– Amara Hotel
165 Tg Pagar Rd
088539 Singapore
→ p.116



STEFANO CATINO
Maybe Sammy
115 Harrington St.
The Rocks NSW
2000 Sidney, Australia
→ p.86



BENJAMIN CAVAGNA
1930 Cocktail Bar
Milano, Italy
→ p.214



SILVIO DANIELE
Cosmo Pony – Grand Hyatt
Hotel Jakarta
Jl. M.H. Thamrin Kav. 28-30
10350 Jakarta, Indonesia
→ p.226



**CIRO ADRIANO
DE GEORGIO**
Consultant / Ambassador
Amsterdam, Netherlands
→ p.82



CARMINE DI MARINO
Svanen
Karl Johans gt. 13
0154 Oslo, Norway
→ p.134



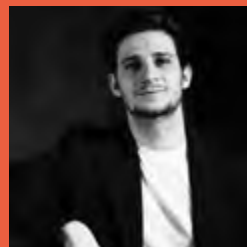
MARCO DOGNINI
Bar Sathorn
– W Hotel Bangkok
106 North Sathorn Road
Silom Bangrak
10500 Bangkok, Thailand
→ p.234



TOMMASO CECCA
Camparino in galleria
piazza del Duomo, 21
20121 Milano, Italy
→ p.128



LUCA CINALLI
Consultant / Ambassador
London, UK
→ p.202



EDOARDO CIPRIANI
Rosalia's Menagerie
Kloveniersburgwal, 20
1012 CV Amsterdam,
Netherlands
→ p.180



TOMMY COLONNA
Gran Caffè Gambrinus
piazza Notar Domenico, 21
70024
Gravina in Puglia BA, Italia
→ p.248



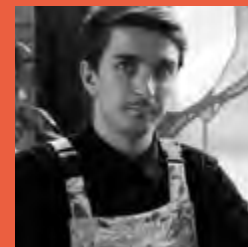
ABI EL ATTAOUI
Ceresio 7 Pools
& Restaurant
via Ceresio, 7
20154 Milano, Italy
→ p.190



GIACOMO ELLENA
LDV Hospitality
130 W 25th St. 7th fl
10001 New York NY, USA
→ p.246



ANTONIO FERRARA
Aman Venice Luxury Hotel
calle Tiepolo, 1364
30125 Venezia, Italy
→ p.168



AMBROGIO FERRARO
Bar is the name
viale Giuseppe Borri, 29
21052 Busto Arsizio VA,
Italy
→ p.176



DARIO COMINI
Nottingham Forest
viale Piave, 1
20129 Milano, Italy
→ p.194



ADRIAN CRISTIAN
Dialogue Lounge
via Solferino, 55/n
25121 Brescia, Italy
→ p.154



GIULIA CUCCURULLO
Artesian Bar
– Artesian Hotel
1C Portland Pl
W1B 1JA London, UK
→ p.70



ALESSANDRO D'ALESSIO
Rita's Tiki Room
ripa di Porta Ticinese, 69
20143 Milano, Italy
→ p.42



ALEXANDER FREZZA
L'Antiquario
via Vannella Gaetani, 2
80121 Napoli, Italy
→ p.210



ALESSANDRO GALASSI
Talking To Strangers
61 Loop St. Cape Town
City Centre
8000 Cape Town,
South Africa
→ p.44



FRANCESCO GALDI
Buddha Bar – Grosvenor
House Hotel
Grosvenor House Dubai
– Al Emreef St
Dubai, United Arab
Emirates
→ p.150



FACUNDO GALLEGOS
St. Regis Bar
– The St. Regis Venice
piazza San Marco, 2159
30124 Venezia, Italy
→ p.102



GIACOMO GIANNOTTI
Paradiso
carrer de Rera Palau, 4
08003 Barcelona, Spain
→ p.50



GIOVANNI GRAZIADEI
The Singapore
EDITION Hotel
38 Cuscaden Rd
249731 Singapore
→ p.198



RICCARDO GRECHI
Consultant / Ambassador
Kuala Lumpur, Malaysia
→ p.184



MARCO GRISAFI
Dover Yard – 1 Hotel
Mayfair
3 Berkeley St
W1J 8DL London, UK
→ p.94



LUCA MANNI
Giacosa1815
via della Spada, 10R
50123 Firenze, Italy
→ p.40



SACHA MECOCCI
Lungarno Hotel Collection
vicolo dell'Oro, 3
50123 Firenze, Italy
→ p.218



ANDREA MELIS
At.mosphere
57XF+J8R Burj Khalifa
122nd Floor
Dubai, United Arab
Emirates
→ p.212



DIEGO MELORIO
Quantobasta
via Marco Basseo, 38
73100 Lecce, Italy
→ p.78



**PIERO, ANTONELLO
& GIANLUCA IACCA**
Old Fashion Cafe
110 Thompson St
10012 New York NY, USA
→ p.96



FABIO LA PIETRA
SubAstor
rua Delfina 163
– Vila Madalena
05443-010
São Paulo SP, Brasil
→ p.136



MARIO LA PIETRA
Neon Pigeon
36 Carpenter St. #01-01
059915 Singapore
→ p.204



MAURA LAWRENCE MILIA
Consultant / Ambassador
Mexico City, Mexico
→ p.126



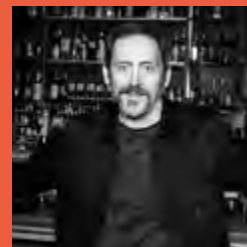
ANDREA MINARELLI
The Bulgari Bar
– Bulgari Hotel Tokyo
2-2-1 Yaesu, Chuo-ku
104-0028 Tokyo, Japan
→ p.178



GUGLIELMO MIRIELLO
Mandarin Oriental Hotel
via Andegari, 9
20121 Milano, Italy
→ p.152



SEMI M'ZOUGH
Liquid Love
rua do Desterro 5
1150-127 Lisbon,
Portugal
→ p.66



EDOARDO NONO
Rita & Cocktails
via Angelo Fumagalli, 1
20143 Milano, Italy
→ p.132



LEONARDO LEUCI
Jerry Thomas Project
vicolo Cellini 30
00186 Roma, Italy
→ p.84



**SIMONE LOI
& GUERINO FARDELLI**
Piano 35 Lounge Bar
corso Inghilterra, 3
10138 Torino, Italy
→ p.98



MICHELE LOMBARDI
Bar Antoine – Four
Seasons Hotel London
Hamilton PI Park Ln
W1J 7DR London, UK
→ p.74



VALENTINO LONGO
ViceVersa
398 NE 5th St
33132 Miami FL, USA
→ p.88



ALESSANDRO PALAZZI
DUKES Bar
35 St. James's PI
SW1A 1NY London, UK
→ p.192



NATALE PALMIERI
Cinquanta – Spirito Italiano
via Trento 44/46
84016 Pagani SA, Italy
→ p.104



FEDERICO PAVAN
The Donovan Bar
– Brown's Hotel
33 Albemarle Street
W1S 4BP London, UK
→ p.48



**AGOSTINO PERRONE
& GIORGIO BARGIANI**
The Connaught Bar
16 Carlos PI
W1K 2AL London, UK
→ p.156



CRISTIANA PIRINU
The Donovan Bar
– Brown's Hotel
33 Albemarle Street
W1S 4BP London, UK
→ p.158



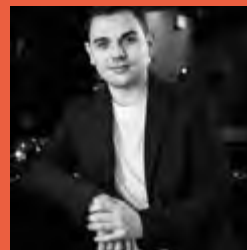
PATRICK PISTOLESI
Drink Kong
piazza di S. Martino
Ai Monti, 8
00184 Roma, Italy
→ p.120



FRANCESCO POLO
Carico
via Savona, 1
20144 Milanol, Italy
→ p.244



MARTA PREMOLI
Quattro Teste
rua São Cristóvão, 32
1100-177 Lisbon,
Portugal
→ p.92



ELON SODDU
Amaro Bar
15 Kensington High St
W8 5NP London, UK
→ p.124



MAURIZIO STOCCHETTO
Bar Basso
via Plinio, 39
20133 Milano, Italy
→ p.62



LEONARDO TODISCO
Consultant / Ambassador
Milano, Italy
→ p.72



DARIO TORTORELLA
L'Antiquario
via Vannella Gaetani, 2
80121 Napoli, Italy
→ p.112



ALEXANDRA PURCARU
Selva
C. Macedonio Alcalá
#403-int. 6.
Ruta Independencia Centro
68000 Oaxaca de Juárez,
Mexico
→ p.68



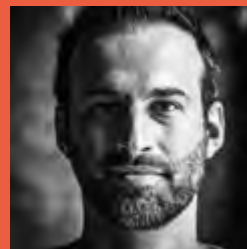
RAMA REDZEPI
Rama's – Grand Hotel
Fasano
corso Giuseppe
Zanardelli, 190
25083 Gardone
Riviera BS, Italy
→ p.224



NICOLA ROMITI
The Doping Bar
– Aethos Milan Hotel
piazza Ventiquattro
Maggio, 8
20123 Milano, Italy
→ p.170



FABIO ROSELLA
Bar Sant'Andrea
– Belmond Hotel
via Nazionale, 137
98039 Taormina ME, Italy
→ p.220



GIUSEPPE TRINGALI
Gran Caffè Quadri
– Gruppo Alajmo
piazza San Marco, 121
30124 Venezia, Italy
→ p.162



RICCARDO ROSSI
Freni e Frizioni
via del Politeama, 4
00153 Roma, Italy
→ p.144



JESSY SANTIN
Consultant / Ambassador
Melbourne, Australia
→ p.200



CLAUDIO SBLANO
La Punta Expendio
de Agave
Santa Cecilia, 8
00153 Roma, Italy
→ p.122



**MATTIA SCHIARETTI
& LUCA REDOLFINI**
Choice Cocktail Bar
Borgo della Cavallerizza,
7/A
43121 Parma, Italy
→ p.142

- 269 OLIVES**
Antonio Bufi
Daniele Citeroni
Errico Recanati
Federico Zanasi
Pietro Zito
- 281 POTATO
& VEGETABLE CHIPS**
Giuliano Sperandio
Alessandro Gilmozzi
Andrea Berton
Anna Ghisolfi
Eugenio Roncoroni
Alessandro Dal Degan
- 295 GRISSINI**
Remo & Mario Capitaneo
Massimo Spigaroli & Lorenzo Chierici
Ugo Alciati
Arianna Gatti
Vitantonio Lombardo
- 307 TARALLI**
Pietro Zito
Domenico Cilenti
Antonio Sorrentino
- 315 BRUSCHETTA
& CROSTINI**
Andrea Incerti Vezzani
Andrea Accordi
Nicola Portinari
Niko Romito
Pasquale Torrente
- 327 TRAMEZZINI**
Donato Ascani
Sergio Preziosa
Giuseppe Iannotti
- 335 TARTINE**
Andrea Bianchi
Christian Martena
Norbert Niederkofler & Mauro Siega
- 343 GIARDINIERA**
Davide Palluda
Moreno Cedroni
Francesco Materazzo
Philippe Léveillé
- 353 SAUCES**
Eugenio Roncoroni
Michelangelo Mammoliti
Pasquale Laera & Uta George
Giancarlo Morelli
Fabrizio Borraccino
Diego Rossi
- 365 MEATBALLS**
Cesare Battisti
Arcangelo Tinari
Alessandro Roscioli
Simone Circella
Igles Corelli

An Aperitif to be Eaten

Drinking or eating alone or with friends, either seated or standing, the aperitivo has transformed from a simple pre-meal ritual into a true gastronomic celebration. Once a brief pause to whet the appetite before lunch or dinner, over recent decades it has gained popularity and sophistication, becoming a defining gastronomic event.

Historically, the aperitivo emerged at the end of the 18th century with Antonio Benedetto Carpano's invention of vermouth in Piedmont. It gained traction in aristocratic and intellectual circles in 19th-century Turin, reaching widespread popularity across Italy by the early 20th century. This was fueled by the mass production of sodas, seltzers, and spirits, which became staples in bars and cafés.

In ancient Rome, patrician households would precede dinner with the *gustatio*, the opening phase of the banquet featuring an assortment of small appetizers or *stuzzichini*. These were often paired with *mulsum*, a wine infused with honey and grape must, or other wines enhanced with flavours like absinthe, violets, or rose petals.

This culinary introduction was a harmonious blend of aromatized wines and small and flavourful dishes including vegetables dressed in tangy or spicy sauces, as well as savoury delights such as olives, boiled eggs, pumpkins, chicken, and even oysters. Occasionally, guests would enjoy epityrum, a creamy olive spread made with herbs, oil, and vinegar, served alongside fresh cheese, ricotta, or leftover bread. With their culinary ingenuity, the ancient Romans may have anticipated the modern pairing of food and wine in the form of the aperitif over two thousand years ago. Their design was to stimulate the appetite, prepare the palate for the meal ahead, and facilitate digestion.

While these historical comparisons are intriguing, they may be stretching the concept a bit too far; the Roman *gustatio* aligns more closely with an appetiser than a precursor to today's aperitif. The distinction between aperitivo and *antipasto* (appetizer) is a contemporary one: the former acts as an opener, while the latter serves as a prelude to the main meal. This subtle yet significant difference lies in the independence of the aperitivo from what follows, making it a distinct gastronomic ritual.

The Italian aperitivo emerged in the 19th century, shaped by the prosperity of the growing cities. However, the tradition of enjoying a drink with light snacks has roots stretching back through centuries of Italian culture. Initially, this custom was most prominent in affluent urban circles, where noble families indulged in both culinary abundance and leisurely pursuits (*otium*). At the same time, it also thrived in rural areas, where the availability of staple ingredients – bread, wine, olives, cheese, and cured meats – allowed for year-round feasting, albeit in a simpler form. In Piedmont, for instance, the *merenda sinoira* offered a cold, rustic meal designed to sustain grape harvesters working since dawn. This countryside tradition later found its way into urban taverns, bridging rural sustenance with urban hospitality.

The modern Italian aperitivo embodies a union of refined distilling traditions from urban artisans and the deep culinary heritage ingrained in provincial gastronomy. The result is a blend of expertise in crafting drinks and an endless array of regional specialties, celebrating Italy's diverse food culture.

From North to South, the Italian aperitivo varies greatly across cities and regions, reflecting local traditions and culinary expertise. In Piedmont, the offerings include herb fritters, fresh and aged cheeses, raw beef, veal with tuna sauce, roasted peppers, sauces like *bagnacaoda* or bagnèt, anchovy with green sauce, *giardiniera*, and breadsticks. Venice showcases its *cicchetti*, small bites like *sarde in saor*, crostini with baccalà mantecato, meatballs, and tramezzini sandwiches in countless variations.

In Milan, the 1980s and 1990s popularized the happy hour, featuring buffets with potato crisps, peanuts, bruschetta, and colorful canapés alongside cocktails or wine. Central Italy emphasizes cured meats and cheeses, while the south brings its own flair with olives, taralli, bruschetta topped with EVO oil,

tomatoes, mozzarella, grilled and pickled vegetables, fried fish, and shellfish.

How has the Italian aperitivo evolved abroad? In recent decades, the concept of the Italian aperitivo has undergone significant transformation – not just in the types of cocktails served, the appetizers that accompany them, or the ways they are enjoyed – but also in its international reach. It has become a global ambassador of “Italianness at the table,” celebrated for its multifaceted approach to conviviality and enjoyment. The aperitivo represents more than just food and drink; it embodies well-being, relaxation, leisure, and social connection. It invites people to savour the essence of a region through a glass of fine wine or a carefully crafted cocktail, accompanied by flavoursome local specialties. This ritual transcends borders, becoming a cherished cultural experience abroad.

In this context, ItaliaSquisita has curated a list of ten iconic foods that encapsulate the Italian aperitivo. These include olives prepared in various styles like the fried ascolano or sautéed in the Apulian tradition, creative combinations such as with raw meats or fanciful spherical forms, and various iterations of chips – polenta, root vegetables, or Parmigiano Reggiano. Also highlighted are breadsticks, taralli, bruschetta, crostini, and sandwiches – both traditional and inventive – along with pickled vegetables, dishes like *giardiniera*, and the perennial favorite, meatballs.

These dishes are presented not only in their classic forms but also through the innovative interpretations of acclaimed Italian chefs, blending timeless traditions with contemporary culinary flair. The result is a perfect balance between classicism and modernity, capturing the essence of the Italian aperitivo.

People and Places

Below is the index of appetizer recipes, organized by chefs.
You can find the different preparations based on their creator
and their restaurant location.



ANDREA ACCORDI
Four Seasons Hotel
Bangkok
300/1 Charoen Krung Road
10120 Bangkok, Thailand
→ p.318



UGO ALCIATI
Guido Ristorante
via Alba, 15
12050 Fontanafredda CN,
Italy
→ p.300



DONATO ASCANI
Ristorante Glam
- Palazzo Venart
calle Tron, 1961
30135 Venezia, Italy
→ p.328



CESARE BATTISTI
Ratanà
via Gaetano de Castilia, 28
20124 Milano, Italy
→ p.366



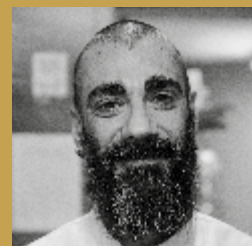
ANDREA BERTON
Ristorante Berton
via Mike Bongiorno, 13
20124 Milano, Italy
→ p.286



MATTIA BIANCHI
Ristorante Amistà
- Byblos Art Hotel
via Cedrare, 78
37029 Corbubio VR, Italy
→ p.366



FABRIZIO BORRACCINO
Zelo - Four Season
Hotel Milano
via Gesù, 6/8
20121 Milano, Italy
→ p.360



ANTONIO BUFI
Santavenere Hotel
via Conte Stefano Rivetti, 1
85046 Maratea PZ, Italy
→ p.270



FRATELLI CAPITANEO
Verso Ristorante Capitaneo
piazza del Duomo, 21
20121 Milano, Italy
→ p.296



MORENO CEDRONI
Madonnina del Pescatore
via Lungomare Italia, 11
60019 Senigallia AN, Italy
→ p.346



DOMENICO CILETTI
Ristorante Porta di Basso
via Cristoforo Colombo, 38
71010 Peschici FG, Italy
→ p.310



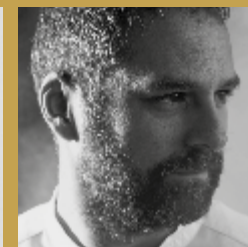
SIMONE CIRCELLA
La Brinca
via Campo di Ne, 58
16040 Ne GE, Italy
→ p.372



DANIELE CITERONI
Osteria Ophis
corso Serpente Aureo, 54/b
63073 Offida AP, Italy
→ p.272



IGLES CORELLI
Gambero Rosso
Città del Gusto
via Ottaviano Gasparri,
13-17
00151 Roma, Italy
→ p.374



ALESSANDRO DAL DEGAN
La Tana Gourmet
via Kaberlaba, 19
36012 Asiago VI, Italy
→ p.292



ARIANNA GATTI
Ristorante Forme
via Codignole, 52
25124 Brescia, Italy
→ p.302



ANNA GHISOLFI
Anna Ghisolfi Ristorante
via Giulia, 1
15057 Tortona AL, Italy
→ p.288



ALESSANDRO GILMOZZI
Ristorante El Molin
via Muratori, 2
38033 Cavalese TN, Italy
→ p.294



GIUSEPPE IANNOTTI
Kresios
via San Giovanni, 59
82037 Telesse BN, Italy
→ p.332



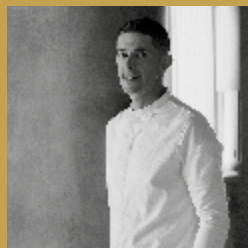
ANDREA INCERTI
VEZZANI
Ristorante Ca' Matilde
via della Polita, 14
42020 Quattro Castella
RE, Italy
→ p.316



PHILIPPE LÉVEILLÉ
Miramonti l'altro
via Crosette, 34
25062 Concesio BS, Italy
→ p.350



VITANTONIO LOMBARDO
Vitantonio Lombardo
Ristorante
via Madonna delle Virtù, 13
75100 Matera, Italy
→ p.304



MICHELANGELO MAMMOLITI
La Rei Natura
via Roddino, 21
12050 Serralunga d'Alba
CN, Italy
→ p.356



CHRISTIAN MARTENA
CLARA
69 Soi Prasat Suk,
Chong Nonsi, Yan Nawa
10120 Bangkok, Thailand
→ p.338



EUGENIO RONCORONI
PAS A Vegetarian Trip
Milano, Italy
→ p.290, 354



ALESSANDRO ROSCIOLI
Roscioli Salumeria
via dei Giubbonari, 21
00186 Roma, Italy
→ p.370



DIEGO ROSSI
Trippa
via Giorgio Vasari, 1
20135 Milano, Italy
→ p.362



ANTONIO SORRENTINO
Rossopomodoro
→ p.312



FRANCESCO MATERAZZO
Ristorante 102
piazza Salvo d'Acquisto, 20
88046 Lamezia Terme
CZ, Italy
→ p.348



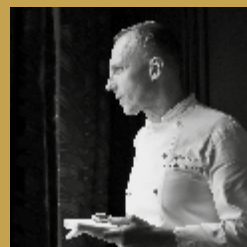
GIANCARLO MORELLI
Morelli Ristorante
via Aristotile Fioravanti, 4
20154 Milano, Italy
→ p.358



**NORBERT NIEDERKOFER
& MAURO SIEGA**
Atelier Moessmer
via Walther von der
Vogelweide, 17
39031 Brunico BZ, Italy
→ p.340



DAVIDE PALLUDA
All'Enoteca
via Roma, 57
12043 Canale CN, Italy
→ p.344



GIULIANO SPERANDIO
Le Taillevent
rue Lamennais, 15
75008 Paris, France
→ p.282



MASSIMO SPIGAROLI
Antica Corte Pallavicina
strada Palazzo due Torri, 3
43016 Polesine
Parmense PR, Italy
→ p.298



ARCANGELO TINARI
Villa Maiella
via Sette Dolori, 30
66016 Guardiagrele CH,
Italy
→ p.368



PASQUALE TORRENTE
Ristorante Al Convento
- Casa Torrente
piazza S. Francesco, 16
84010 Cetara SA, Italy
→ p.324



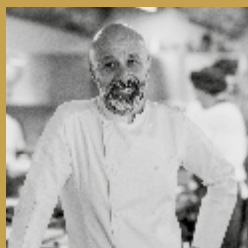
NICOLA PORTINARI
Ristorante La Peca
via Alberto Giovannelli, 2
36045 Lonigo VI, Italy
→ p.320



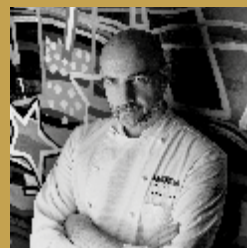
SERGIO PREZIOSA
Ristorante Quadri
- Gruppo Alajmo
piazza San Marco, 123
30124 Venezia, Italy
→ p.330



ERRICO RECANATI
Ristorante Andreina
via Zona Industriale
Brodolini, 2
60025 Loreto AN, Italy
→ p.274



NIKO ROMITO
Ristorante Reale
contrada Piana Santa
Liberata
67031 Castel di Sangro
AQ, Italy
→ p.322



FEDERICO ZANASI
Condividere
via Bologna, 20
10153 Torino, Italy
→ p.276



PIETRO ZITO
Ristorante Antichi Sapori
piazza Sant'Isidoro, 10
76123 Montegrosso BT,
Italy
→ p.278, 308