



Celebrate National Aperitif Day the Fratelli Fresh way **Three recipes that make it perfectly acceptable to drink before dinner**

Monday, 18 May 2020: At Fratelli Fresh we embrace National Aperitif Day, which falls on May 21st and celebrates the ritual of enjoying a refreshing, appetite-stimulating tippie before dinner.

This year, as the country eases back into dining out, and many people are still working and cooking from their own personal headquarters, try one of our quintessential aperitif recipes in the comfort of your own home.

Aperol Spritz

Quite possibly the queen of aperitifs, this coral-coloured beauty is a fizzy mix of Aperol and prosecco.

60ml Aperol Spritz

90ml Prosecco

30ml Soda

Wedge of orange, for garnish

Pour into a big wine glass, fill with ice, and garnish with orange.

Negroni

A rich, ruby-red trifecta of equal parts gin, vermouth and Campari, this cocktail is perfect in balance.

30ml Tanqueray gin

30ml Cinzano Rosso Vermouth

30ml Campari

Twist of orange peel, for garnish

Pour into a mixing glass. Add ice and stir until chilled. Strain into a rocks glass and garnish.

Limoncello Spritz

Bittersweet and enlivened with fizz, this classic aperitif will transport you to the Amalfi Coast.

60ml Limoncello

60ml Prosecco

Dash of Soda

Slice of orange or lemon, for garnish

Pour into a big wine glass, fill with ice, and garnish with fruit slice.



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