

SIGNATURE DRINK

Vaporetto's Italian Stallion

A sunny orange tonic with sizzle.

Here's a zesty number to add a little spring to your step. Vaporetto, Melbourne's Venetian-style wine bar, doles out vitamin C the Italian way. "The Stallion was inspired by Rocky Balboa from the *Rocky* movies," says manager David Wickwar. "It's a blend of classic Italian ingredients with a real kick." Aperol has a bitter orange-peel note, he says, which is perfect with Campari. Slightly sweet Punt e Mes helps to nail the balance, and then it's made long and refreshing with the addition of Italian sparkling orange soft drink (Wickwar uses Imperdibile Aranciata). *Vaporetto Venetian Bar and Eatery, rear 681 Glenferrie Rd, Hawthorn, Vic, vaporetto.com.au* EMMA HUTTON

> Combine 30ml Campari, 15ml Aperol, 15ml Punt e Mes and two dashes of bitters in a highball glass. Half-fill the glass with ice and stir to mix. Add 120ml sparkling orange soft drink, stir, then top up with more ice. Garnish with a wheel of dried orange and serve.

VAPORETTO'S ITALIAN STALLION

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