



Drink Kits

APEROL SPRITZ

BITTERSWEET SYMPHONY

First appeared in the 1950s as an Italian alternative to white wine spritzers; combining the unique Italian aperitivo, 'Aperol' with sparkling wine and club soda to create a soft, flavoursome and effervescent drink -served on ice and garnished with fresh orange. It quickly became a cultural phenomenon. The singular bright orange hue became seen in bars and patios all over Italy (and soon) across the world. A low alcohol cocktail of signature bittersweet citrus aroma and flavour with inimitably refreshing character. A wine glass or wine tumbler is traditional but use any glass you wish!

#DrinkMixAndChill

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YOUR KIT INCLUDES:

- SPARKLING WINE
- CLUB SODA
- APEROL
- 1 WHOLE FRESH ORANGE

WHAT YOU'LL NEED

- DRINKING VESSEL: WHATEVER YOU WISH TO ENJOY YOUR DRINK IN: IT'S UP TO YOU
- MEASURING VESSEL: SPOON, JIGGER, SHOT GLASS ETC.
- SOMETHING TO STIR YOUR DRINK WITH: A BAR SPOON OR SIMILAR UTENSIL
- PLENTY OF ICE CUBES: ANY SIZE WILL DO

APEROL SPRITZ

INDIVIDUAL SERVING - ASSEMBLED & STIRRED IN YOUR GLASS

Fill your glass with fresh ice

Add 2 oz Aperol

Add 2 oz Sparkling Wine

Add 1 oz Club Soda

Stir gently to mix & chill

Garnish with wedge, wheel or zest of fresh orange

ENJOY!