

# rosmarino spritz

At no time do we yearn more for the aromas of the blooming seasons than when the leaves are gone and the air outside is icy-cold. That's why we found this winter garden of a cocktail created by bartender Aimee Bayles at Royalton in Midtown Manhattan so enchanting. An herb garden in a glass, this drink combines the botanicals of orange-scented Nonino amaro with gin and the seasonally appropriate pop of lemon juice. With a complex kick from a dash of Peychaud's bitters, a bubbly crown of Prosecco and the aroma of rosemary, suddenly spring doesn't seem so far off. —Amy Zavatto

- rosemary  
- prosecco

Makes 1 drink

- 1 **rosemary sprig**
- ¼ **ounce lemon** 1½
- ¼ **ounce simple syrup** 1½
- ½ **ounce Nonino amaro** 3
- 2 **dashes Peychaud's bitters** 12
- + 1 **ounce gin** 60Z

rub glass

## Prosecco for topping drink

Rub inside of glass with rosemary. Combine all ingredients except Prosecco in a cocktail shaker with ice and shake. Pour into glass, top with Prosecco and garnish with rosemary.

