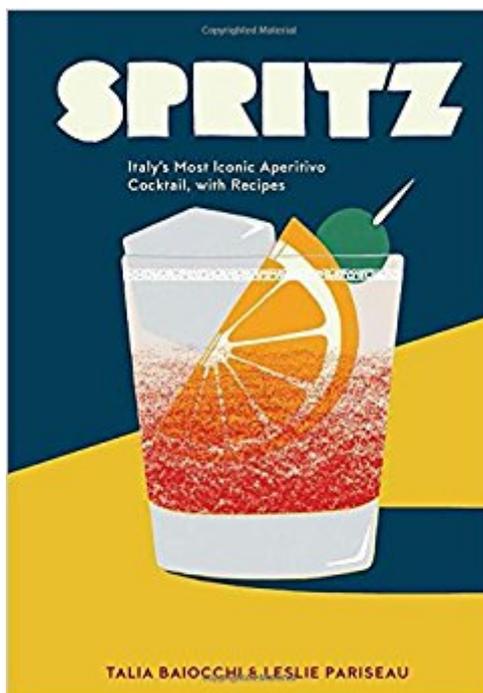


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Spritz: Italy's Most Iconic Aperitivo Cocktail, With Recipes



Synopsis

A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz "Italy's bitter and bubbly aperitivo cocktail" has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail "it's a style of drinking. In *Spritz*, Talia Baiocchi and Leslie Pariseau trace the drink's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz's revival around the world. From regional classics to modern variations, *Spritz* includes dozens of recipes from some of America's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

Book Information

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Customer Reviews

2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE "Some of the most pleasant hours I've ever spent have involved sipping spritzes, nibbling from little bowls of olives or potato chips or whatnot, and watching the life of whatever Italian town I'm in go by as the waiter lazily circles around to see if I'd like another. Spritz is the perfect introduction to that unique culture." • "David Wondrich, author of *Imbibe!* and *Punch*" "These brilliantly illustrated pages deliver a supremely approachable account of the spritz while unveiling the deeper meaning of the drink "one that flows far beyond its flirty fizz. *Spritz* offers a beautifully

rendered portrait of an iconic cocktail, an indispensable guide for channeling the spirit of Italian cocktail culture at home, and a drop-dead gorgeous visual experience." • "Katie Parla, co-author of Tasting Rome | The book is compact (it would live nicely atop a crowded bar cart), beautifully illustrated, and filled with anecdotes and recipes for classic takes as well as more modern iterations from top bartenders." • "Vanity Fair | Talia Baiocchi and Leslie Pariseau's extensively researched history of the cocktail comes with enough spritz spins to make it through every beautiful day of the year, plus recipes for the food to match with them, like mondchili, the country-style meatballs found in northern Italy." • "Saveur | the authors make an excellent case for the chic, Italian-style cocktail "bubbly, low in alcohol, and with an edge of bitterness, it's ideal for sipping in the golden hour before dinner." • "Bloomberg | The beautiful tome explores the history of the classic cocktail and provides 50 different recipes for drinks and snacks to try at home. Each recipe sits beside a full color photograph and elegantly chosen typography." • "Mental Floss | Talia Baiocchi and Leslie Pariseau's Spritz: Italy's Most Iconic Aperitivo Cocktail, With Recipes is a compact volume that touches deftly on drink history and throws in a dash of travelogue. But it is built around the recipes, which suggest that with just a few building blocks ingenuity can flow and flavors blossom." • "Wall Street Journal | This saucy beauty of a book manages to capture the easy chic of modern Italian life and the delicious simplicity of spritzing." • "Food Republic | Beautifully designed, small enough to slip into a tiny tote bag, and full of 50 recipes for both drinks and snacks to nibble on while sipping, this book is as refreshing as its namesake drink: Italy's iconic spritz." • "Saveur | ... smart, fun to read and look at and unquestionably approachable." • "New York Observer |

Talia Baiocchi is the editor-in-chief of Punch and the author of James Beard Award-nominated Sherry. She has written for Bon Appétit, Saveur, and many more. She lives in Brooklyn. Leslie Pariseau is the former deputy editor of Punch. She has written for the New York Times, GQ, Esquire, and Saveur. She lives in Brooklyn.

What a wonderful collection of apparativos! The book of the summer has led me to collect and try as many as is humanly possible. See what a delicious collection the authors have led me to create! Almost all of the drinks are easily made (with a few hard-to-find ingredients notwithstanding), incredibly tasty, very low alcohol and fairly low calorie - they pack a refreshing punch at lunch and through the afternoon and evening. My favorite uses one of the oldest (possibly, the oldest) apparativo Salers - made with Gentian root, it is outstanding when paired with cucumber, salt, white

vermouth, lime, and soda/seltzer. Only 3/4 oz of Salers and 3/4 oz of vermouth make for a delicious adult refresher on a hot day.

This is a great, compact, well-designed book. In addition to cocktails there are a bunch of recipes for Italian aperitivos (little bar snacks, similar to tapas). Just got this book the other day, but I've already gone to the liquor store so I can try some of the more interesting cocktail recipes. Also really like how the book describes the spritz/aperitif sub-cultures of northern Italy. If/when I make it back I'm definitely using this book as a guide Looking forward to warmer weather so I can throw a spritz-inspired party.

I am not much of a drinker, in all honesty. For me, a nice cocktail is more theory than reality. I like a drink that is not sweet, not high alcohol, a bit fruity, a bit celebratory, even on an ordinary day. Spritzes totally fill the bill, and this book really delivers on drinks that are light, refreshing, unique, and interesting. My favorite thus far is the Taracco Spritz, which has become our spring house drink. Cheers!

This is a gorgeously printed book, with lots of style and beautiful photography. Gifted it to a friend who had just returned from Italy, where the Spritz is all the rage. Very pleased with this purchase.

I'm a fan of the Aperol Spritz and am happy to have this engaging history of the drink as well as so many new inventive recipes for variations on the spritz theme, as well as a few aperitivo food recipes to go along with it.

Good book with a good feel for the cafe culture we found recently travelling to Italy. Was lucky enough to get to an exhibition in Venice about aperitivos and the associated glassware. Tied in nicely with the book.

Enjoyed Spritz while on a northern Italian journey. This charming book gets down to details on the basics of Spritz and variations. Have already had one Spritz party & planning the next!

Fun to read, fun to make...all recipes are easy to understand although I maybe not be able to get the same booze for some of them, but heck, I improvise....no problem.

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