



## ITALICUS SPRITZ

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*serves 1*

### INGREDIENTS

- 1 ounce Italicus Rosolio di Bergamotto
- ½ ounce gin
- ½ ounce freshly squeezed Meyer lemon juice (see above for substitution option)
- 3 ounces prosecco or sparkling wine
- Meyer lemon peel spiral, for garnish

### INSTRUCTIONS

1. Add Italicus, gin, and Meyer lemon juice to a cocktail shaker.
2. Fill shaker with ice and shake until well-chilled.
3. Double strain into a well-chilled coupe glass and top with prosecco.
4. Garnish with a Meyer lemon peel spiral.