The Volpi IPA Spritz

Next time you're hankering for an aperitivo cocktail (i.e. Italian happy hour), look no further than this one. It nods to the iconic Aperol spritz found in cafes and bars all across Italy, but the IPA lends a little heft as well as a mildly bitter bite. It also comes with its own snack. *Fantastico!*

ingredients

1, 12-ounce bottle clean and crisp IPA, chilled
6 ounces blood orange soda, chilled
2 ounces Aperol
2, ¼-inch discs hot sopressata
2, ⅓-inch orange half-moon slices
Ice, optional

instructions

Pour half the beer into a 10-ounce pilsner glass. Add 3 ounces of blood orange soda followed by 1 ounce of Aperol. Fill the glass with ice, if desired. Repeat for the second drink. Cut a slit in the sopressata discs and orange slices then place them on the rim of the glasses as a garnish.

total time: 5 minutes
active prep: 5 minutes
serves: 2
difficulty: *easy*