



The best negronis in NYC

0 ADD COMMENT

2 LOVE IT

SAVE IT

The timeless negroni, a mix of gin, vermouth and Campari, is the perfect cocktail for your Italian-style apéritif

f Share

Tweet

G+

By Lauren Rothman

Posted: Wednesday March 29 2017



Photograph: Courtesy Tanja Yokum/Lincoln Ristorante

The negroni, a bittersweet Italian aperitivo made of equal parts gin, sweet vermouth and herbal, bright-red Campari, is one of the best ways we know of—other than an icy **piña colada**, of course—to cool down after a long, humid day. But let's be real: You can sip the classic cousin of the **Manhattan cocktail** at any time of year. Get ready to drink up with our guide to the **best bars in NYC**.

RECOMMENDED: Find more **cocktails in NYC**

Best negronis in NYC



Negroni at Amor y Amargo

This tiny **East Village** spot specializes in amaros, the class of Italian herbal liqueurs to which Campari belongs, so it's no surprise that its bespoke negronis are among the best in the city. Choose your gin, bitters, vermouth and amaro—or leave the choices up to your expert bartender—for a smooth cocktail you won't soon forget.

[READ MORE](#)

Negroni Carbonato at Wallflower

This **West Village** charmer serves seasonally inflected plates loaded with pretty produce. To wash down all that goodness, sip its stellar sparkling negroni, the Negroni Carbonato, accented with a slip of bitter artichoke liqueur and sweetened with a scoop of bright lemon sorbet.

[READ MORE](#)[BOOK NOW](#)

3



Negroni at Wildair

This of-the-moment **Lower East Side** darling is an Instagram favorite, and its picture-perfect plates of veg-heavy seasonal fare taste just as good as they look. So does its house negroni, which subs in espadin mezcal instead of floral gin for a darker, smokier version of the classic.

[READ MORE](#)

4



Gilroy Negroni at the Gilroy

This dimly lit Yorkville drinkery is a master of the negroni, devoting an entire section of its cocktail list to the storied drink. Choose from nine variations of the bright-red cocktail, from the Vintage Negroni that's cellar-aged to a bourbon-based Old Oscar that's smoky with Aztec chocolate bitters. Because **chocolate** makes anything better.

[READ MORE](#)

5



Negroni at Lincoln Ristorante

This bright **Lincoln Center** spot is Italian through and through, from its pillowy ricotta gnudi to its sweet Sicilian cassata cake. The bar is Italian, too, featuring an extensive range of sparkling proseccos and herbaceous amaros. Its well-rounded Negroni Bar offers a choice of spirits (blood orange vodka, five types of gin), amaros (aperol, Cynar) and vermouths (sweet, white, red). Make it sparkle with a slip of prosecco.

[READ MORE](#)

6



Negroni at Trattoria Dante

This homey **Greenwich Village** trattoria pleases the palate with classics like stuffed mushrooms, veal scallopine and creamy tiramisu. To drink, opt for a clean and classic negroni made with Bombay Sapphire gin, Martini & Rossi sweet vermouth and Campari. Or get wild during the daily Negroni Sessions, when 12 variations of the drink (negroni frappe, chocolate negroni, white negroni) cost just \$9 each between 4 and 7pm. Because there's no such thing as too many negronis.

[READ MORE](#)

7



Bottled Champagne Negroni at Saxon + Parole

This clubby Downtown spot serves up rich chophouse fare like foie gras torchon and Guinness-braised short ribs. Cut through the heaviness of the meal with its Champagne Negroni, a classic version spiked with bubbly and served in cute little bottles in a bucket of ice.

[READ MORE](#)
[BOOK NOW](#)

8



Negroni Classico at Louie and Chan

This **Lower East Side** den, an improbable mix of an Asian cocktail bar and an Italian trattoria, shows off its Mediterranean side with a list of five negronis. There's the classic negroni, of course, or you can opt for a delicate Negroni Bianco with Bulldog gin and Lillet Blanc, a smoky Negroni Illegal with mezcal or a sparkling Negroni Sbagliato with prosecco.

[READ MORE](#)

9



Negroni at Alta Linea

Summer in NYC means a lot of things: Rockaway beach trips, outdoor concerts and Alta Linea. The High Line Hotel's breezy courtyard bar only opens up during the warm months, making it the perfect time to flock to Chelsea and sip on icy, cooling frozen negronis, the specialty cocktail there.

[READ MORE](#)

10



Cardinale at August Laura

This newly minted Carroll Gardens spot pays homage to both its neighborhood's history and its owner's grandfather with Italian-inflected cocktails that make excellent use of the bar's extensive library of **Italian** spirits. The Cardinale, a riff on a classic negroni, combines Bulldog gin, rosy Casoni 1814—a delicate amaro similar to Aperol—and Dolin dry vermouth, topping it off with floral rhubarb bitters and a sweet slice of orange.

[READ MORE](#)