

The 23 Skidoo

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A signature cocktails at Manzo, Eataly NYC Flatiron's fine-dining restaurant in New York

The inspiration for the cocktail's name came from a neighborhood legend. At the turn of the 20th century, the construction of the iconic Flatiron Building created a wind tunnel along Broadway — slightly lifting women's long dresses and petticoats. Thrilled at the prospect of catching sight of an ankle, paperboys, oyster shuckers, and the general male populous of New York began to loiter on the corner of Broadway and 23rd Street (across the street from Eataly NYC Flatiron). This became such a trend that the NYPD regularly had to tell the boys to skedaddle; on their beats, the officers referred to this task as the "23 Skidoo."

Created by Manzo Wine Director Alessandra Ziviani, this drink is an Italian twist on the Rusty Nail (simply: Scotch and Drambuie). Instead of Drambuie, Alessandra substitutes Montanaro Liquore di Camomilla, a unique liqueur made by macerating chamomile flowers in grappa.



The resulting drink is refreshing and delicious. It pairs wonderfully with the small plates on [Manzo's bar menu](#) [2], available every day from 11:30 a.m. to 7 p.m.

Far from New York? Check out the recipe for the 23 Skidoo below, and recreate the cocktail at home.

23 Skidoo

Recipe courtesy of Eataly

2 ounces Oban 14-year-old Scotch

1 ounce Montanaro Liquore di Camomilla

3-4 dashes of dandelion and burdock bitters

Carefully stir the ingredients together, and serve in a glass with a large rock.

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[2] http://www.eataly.com/wp/wp-content/uploads/2015/05/Manzo_Bar-Menu_04.21.15-1.pdf