

# CAMPARINO

## “Spiritello” Hero Cocktail

### **Bitter Paloma**

*Campari, Espolòn Tequila Blanco, 1757 Vermouth Di Torino Extra Dry, agave, pink grapefruit*

### **1865**

*Bulldog Gin, yuzu, ginger beer, angostura*

### **“Paesaggio quasi tipografico”**

*Campari, Espolòn Tequila Blanco, spirulina Sherry Fino, salt syrup, orange pekoe bitter*

### **Compadre**

*Campari, 1757 Vermouth Di Torino Rosso, Montelobos Mezcal Espadin  
Chinotto, lime kaffir*

### **“L’Ora del Bitter”**

*Distilled Negroni, spicy Negroni reduction*

### **Porcini Negroni**

*Campari, Appleton Estate rum 12, 1757 Vermouth di Torino Rosso, mushroom*

18.00€



# CAMPARINO

## Essential

### **Sambuco**

*1757 Vermouth di Torino Extra Dry, Sky vodka, sanbuco flowers, tomato*

### **Flora**

*Sakè, apricot, hibiscus*

### **Vaniglia**

*SKY vodka, Lallier Gran Rosè Brut, rose*

### **Aneto**

*Sagatiba cachaca, dill, olive*

### **Colada**

*Trois Rivières rhum Cuvée de L'Océan, pineapple, cloves*

### **Ancho**

*Trois Rivières rhum Blanc Agricole, Ancho Reyes Verde, ayuk, quinine*

### **Ume:**

*Glen Grant whisky 12 y.o., salty corn, ume*

### **Wax**

*Campari, Bisquit cognac VSOP, Del Professore vermouth Rosso, beeswax*

18.00€

---

All cocktail are served with a selection of bites from our own production



# CAMPARINO

## Campari Classic Cocktail

Cocktails that created the history of mixology

### **Campari Seltz**

*Campari, seltz*

13.00€

### **Campari Shakerato**

*Campari*

### **Americano**

*Campari, 1757 Vermouth di Torino Rosso, Seltz*

### **Milano – Torino**

*Campari, 1757 Vermouth di Torino Rosso*

### **Negroni Sbagliato**

*Campari, 1757 Vermouth di Torino Rosso, Cinzano Prosecco D.O.C.*

### **Negroni**

*Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin*

16.00€

### **Barrel Aged Brooklin**

*Wild Turkey Rye Whiskey, Amer Picon, 1757 Vermouth di Torino Extra Dry, maraschino*

25.00€

## Alcohol free Cocktails

### **Nitro Coffee Cocktail**

*Pink grapefruit, Coffee 100% arabica, pecan nuts*

13.00€

### **Crodino**

10.00€

### **Sofr drinks**

10.00€

### **Water**

5.00€

---

All cocktail are served with a selection of bites from our own production



# CAMPARINO

## Tasting Menu Pairing Cocktail & Food

### Milano

**Bone, marrow  
and "Fassona" tartare**  
*suggested pairing Americano*

**Camparino veal "Cotoletta"**  
*suggested pairing Negroni*

**Tropical soup,  
carrots and coconut**

80.00€

### Scala

**Spaghetti with zucchini,  
shrimp, lemon scented**  
*suggested pairing Vaniglia*

**Croaker, mussels and  
"cicerchie"**  
*suggested pairing Sanbuco*

**Sacher 2023**

80.00€

### Duomo

*Camparino's Most Creative Cocktail & Food Experience*

**Five courses from the kitchen by our chef**

120.00€



# CAMPARINO

## All'Aperitivo

**Lightly smoked ricotta cheese, spinach and mulberries**

**Marinated and deep fried sardines, Campari sweet and sour souce**

**“Michetta” with goose salami**

**Pear with “Vin cotto”, gorgonzola and walnuts**

**Polenta buns, pulled pork and cabbage**

**Cheese and walnuts bread**

**Chickpea panella with caponata and shrimp**

**“Come una caprese”  
 (“stracciatella cheese” with varius tomato textures)**

**Beef carpaccio marinated in soy souce and balsamic vinegar**

8.00€

## Starters

**Boiled meat “Lasagnetta”** 25.00€

**Scallop, black truffle, tomato and eggplant** 25.00€

**Roasted shrimp, gazpacho, fruit and vegetables** 25.00€



# CAMPARINO

## First Courses

<b>Prawn ravioli, "Bra" sausage and friarielli</b>	24.00€
<b>"Milano-Mazzara" saffron risotto, lemon and Mazara red shrimp carpaccio</b>	28.00€
<b>Cannellone cacio pepe &amp; amatriciana, with crispy guanciale</b>	24.00€

## Main Courses

<b>Black Angus entranha on the coals</b>	30.00€
<b>Roasted lamb "scottadito" with garlic and herbs</b>	30.00€
<b>Mullet with herbs, coconut reduction and oregano</b>	26.00€

## Salad

<b>Seasonal vegetables bouquet</b>	14.00€
------------------------------------	--------

---

Some fresh products undergo a rapid blast chilling procedure, as described in the Food Safety Management Manual, using HACCP systems in accordance with Reg. EC 852/04. Some raw materials may be frozen or deep frozen at source depending on market availability. Our staff will be happy to provide any information regarding the nature, origin, preparation of products on our menu; for any information on ingredients and allergens, please ask to see the relevant documentation available.

VAT and service charge included. Camparino promotes responsible alcohol consumption.



# CAMPARINO

## Desserts

**Lemon cupcake, strawberry water and dark chocolate**

**Tropical soup, carrots and coconut**

**Sacher 2023**

**"Panna cotta", berries and pistachio**

**Camparino tiramisù**

**Babà rum, fiordilatte ice cream and Tahiti vanilla** 12.00€

## Bottled Beer

**Menabrea**

*(Lager)*

**Ichnusa**

*(Unfiltered Lager)*

10.00€

## Champagne

**Lallier Blanc de Blancs N.V**

**Lallier Blanc de Noirs Lallier N.V**

**Lallier Rosé N.V.**

20.00€/85.00€

---

Some fresh products undergo a rapid blast chilling procedure, as described in the Food Safety Management Manual, using HACCP systems in accordance with Reg. EC 852/04. Some raw materials may be frozen or deep frozen at source depending on market availability. Our staff will be happy to provide any information regarding the nature, origin, preparation of products on our menu; for any information on ingredients and allergens, please ask to see the relevant documentation available.

VAT and service charge included. Camparino promotes responsible alcohol consumption.



