

CAMPARINO

110 Years of Milanese History



CAMPARINO

Campari Classic Cocktails

Campari Seltz <i>Campari, Seltz</i>	14
Campari Shakerato <i>Campari</i>	19
Americano <i>Campari, Vermouth Del Professore Rosso, Seltz</i>	19
Milano – Torino <i>Campari, Vermouth Del Professore Rosso</i>	19
Garibaldi <i>Campari, Orange, Green mandarin</i>	19
Campari Tonic <i>Campari, Tonic water</i>	19
Campari / Aperol / Cynar / Hugo / Sarti Rosa Spritz <i>Campari / Aperol / Cynar / Mondoro / Sarti Rosa, Riccadonna Prosecco DOC Extra Dry, Seltz</i>	19
Negroni Sbagliato <i>Campari, Vermouth Del Professore Rosso, Riccadonna Prosecco DOC Extra Dry</i>	19
Negroni <i>Campari, Vermouth Del Professore Rosso, Bulldog Gin</i>	19
Boulevardier <i>Campari, Vermouth Del Professore Rosso, Wild Turkey 101 Kentucky Straight Bourbon Whiskey</i>	19



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Signature Cocktails – “110 Times Camparino”

1925 – Il Tannico

19

Glen Grant 10 yo Single Malt Scotch Whisky, Trois Rivières VO Rhum Agricole, White willow, Linden

1935 – Italian Blood

Campari, Tomato water, Aromatic herbs

1945 – Sakura

Bulldog Gin, Cherry blossom tea, Agave, Spiced syrup

1955 – The Duke

Courvoisier Cognac VSOP, Campari, Raspberry Shrub

Bites Aperitivo

Riso al salto

10

Milanese Mondegghili meatballs

Prosciutto Crudo D’Osvaldo

Pasta croquette

Milk bread, butter and anchovy

Shiso leaf, avocado, yogurt and trout roe

Chickpea Hummus, salted lemon and paprika

Bread and salted butter

Milano Salami

Mason’s Famous Lobster Roll

MASON’S FAMOUS *Lobster Rolls*™ 



CAMPARINO

from 12:00 to 22:00

La cucina del Camparino

Toast <i>(Grilled Ham, Asiago Cheese, Mustard)</i>	18
Fassona beef tartare with 24-Month Parmigiano wafer	25
Hamburger <i>(Fassona beef, Tomato, Lettuce, Mayonnaise)</i>	24
Truffle Hamburger <i>(Fassona beef, Asiago cheese, black truffle, veal reduction, truffle mayonnaise)</i>	30
Club Sandwich <i>(Chicken, Iceberg Lettuce, Mayonnaise, Crispy Ham, Omelette)</i>	24
Veal in tuna sauce	24
Roasted Chicken Supreme and Multicereal Salad	27
Risotto alla Milanese with Ossobuco Ragù	26
Dish of the day	



CAMPARINO

from 12:00 to 22:00

La cucina di Camparino

Parmigiano Reggiano Ravioli, Black Pepper and Fine Black Truffle	27
Spaghetti with Chili and Fermented Lemon, Coconut Buttermilk and Mazara Red Prawns	27
Veal Cutlet “alla Milanese”	40
Black Cod “alla Mediterranea” with Potato Purée and Crispy Pepper	36
Roasted and Caramelized Beef Loin in Vermouth and Port Sauce, Potato Purée and Black Kale	36

Desserts

Original Sacher Torte	12
Tiramisù	12
Wild Berry Tartlet	12
Gelato of the Day	12
Slice of Camparino Panettone <i>(depending on availability)</i>	12



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Non-alcoholic Cocktails

Crodino Spritz <i>The non-alcoholic Spritz</i>	13
Il Dandy <i>Bitter Note, Artichoke, Basil Cordial</i>	13
Sabor de Crodino <i>Crodino, Mint, Cinnamon, Vanilla</i>	13

Soft Drink

Crodino	8
Crodino Blood Orange	8
Soft Drinks	8
Mineral Water	5

Bottled Beer

Menabrea <i>(Lager)</i>	10
Ichnusa <i>(Unfiltered Lager)</i>	10



CAMPARINO

served until 17:00

Coffee

Lavazza Espresso	5
Decaffeinated Espresso	5
Cappuccino	6
Milk	5
Americano	6
Selection of Teas and Infusions	8
Iced Coffee	8

Desserts

Camparino Chocolate	5
Croissant	5



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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.