

CAMPARINO

110 Years of Milanese History



CAMPARINO

Celebratory Menu for 110 Years of Milanese History

| | |
|--|----|
| 1915 - Campari Seltz | 14 |
| Campari, Seltz | |
| 1925 - Il Tannico | 20 |
| Glen Grant 10 yo Single Malt Scotch Whisky, Trois Rivières VO Rhum Agricole, White willow, Linden | |
| 1935 - Italian Blood | 20 |
| Campari, Tomato water, Aromatic herbs | |
| 1945 - Sakura | 20 |
| Campari, Bulldog Gin, Cherry blossom tea, Agave, Spiced syrup | |
| 1955 - The Duke | 20 |
| Campari, Courvoisier Cognac VSOP, Raspberry shrub | |
| 1965 - Tropical Passion | 20 |
| Trois Rivières Blanc Rhum Agricole, Chili pepper, Pineapple, Turmeric, Soy, Coconut milk | |
| 1975 - Lacto Garibaldi | 20 |
| Campari, Lacto-fermented orange | |
| 1985 - Galleria Iced Tea | 20 |
| Appleton Estate 8 yo Rhum, Courvoisier Cognac VSOP, Tamarind, Lemon | |
| 1995 - Breeze | 20 |
| Campari, Skyy Vodka, Pomegranate, Zallotti Blossom, Pink grapefruit soda | |
| 2005 - Breakfast in Galleria | 20 |
| Bulldog Gin, Calamansi, Grand Marnier Cordon Rouge | |
| 2015 - Little Airplane | 20 |
| Campari, Wild Turkey 101 Kentucky Straight Bourbon Whiskey, Ancho Reyes, Verjus, Aperol | |
| 2025 - Barrel Aged Compadre | 20 |
| Campari, Montelobos Mezcal Espadín, Vermouth Del Professore Rosso, Chinotto, Agave, Angostura. Aged in Wild Turkey Bourbon barrels | |



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Camparino's Signature Creations Since 2020

Red Carpet

20

Campari, Courvoisier Cognac VSOP, Vermouth Del Professore Rosso,
Frangelico, Chocolate bitter, Ibisco flowers

Barrel Aged Compadre

20

Campari, Montelobos Mezcal Espadìn, Vermouth Del Professore Rosso,
Chinotto, Agave, Angostura. Aged in Wild Turkey Bourbon barrels

Bitter Paloma

20

Campari, Espolòn Tequila Blanco, Vermouth Del Professore Bianco,
Agave, Lime, Pink Grapefruit

Porcini Negroni

20

Campari, Appleton Estate 8 yo Rhum, Vermouth Del Professore Rosso,
Frangelico, Porcini mushrooms



CAMPARINO

The History of Campari Cocktails

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



CAMPARINO

Bottled beers

Menabrea 10
(Lager)

Ichnusa
(Unfiltered Lager)

Asahi
(Lager)

Champagne

Champagne Lallier Blanc de Blancs Grand Cru Brut

Champagne Lallier Blanc de Noirs Grand Cru Brut

Champagne Lallier Série Réflexion Brut

Champagne Lallier Rosé Brut

Glass 20

Bottle 90

Non – alcoholic Cocktails

Crodino Spritz 13
The non-alcoholic Spritz

Il Dandy 13
Bitter Note, Artichoke, Basil Cordial

Sabor de Crodino 13
Crodino, Mint, Cinnamon, Vanilla

Soft Drink

Crodino 10

Crodino Blood Orange 10

Soft Drinks 10

Water 5



CAMPARINO

Aperitivo Bites

Riso al salto

Milanese Mondeghili meatballs

Prosciutto Crudo D'Osvaldo

Pasta croquettes

Milk bread, butter and anchovy

Shiso leaf, avocado, yogurt and trout roe

Sandwich with raw red prawn, goat cheese, confit cherry tomatoes

Chickpea Hummus, salted lemon and paprika

Bread and salted butter

Milano Salami

Mason's Famous Lobster Roll

MASON'S FAMOUS Lobster Rolls™ 

10 each

Appetizers

| | |
|--|----|
| Beef Tataki with pumpkin hummus, seed cracker and ponzu sauce | 26 |
| Sea bass carpaccio with capers and honey citronette | 28 |
| Beef tartare with 24-Month Parmigiano Reggiano wafer | 24 |



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First courses

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|---|----|
| Turnip greens and anchovy Risotto | 20 |
| Ravioli with Parmigiano Reggiano, pepper and fine black truffle | 27 |
| Spaghetti with chili and fermented lemon, coconut buttermilk and Mazara del Vallo red prawns | 27 |

Main courses

| | |
|---|----|
| Milanese veal cutlet | 40 |
| Roasted chicken supreme, foie gras caramelized escalope | 37 |
| Black cod “alla Mediterranea” with potato purée and crunchy pepper | 36 |
| Beef chuck roasted with Vermouth and Porto sauce, potato purée and black cabbage | 36 |

Desserts

| | |
|--|----|
| Original Sacher-Torte | 12 |
| Tiramisù | 12 |
| Wild berry tart | 12 |
| Gelato of the day | 12 |
| Slice of Camparino Panettone (depending on availability) | 12 |

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.



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