

CAMPARINO

The Finest of Milan Culture



CAMPARINO

Campari Classic Cocktails

Campari Seltz <i>Campari, Seltz</i>	14
Campari Shakerato <i>Campari</i>	19
Americano <i>Campari, Vermouth Cantina Del Professore Rosso, Seltz</i>	19
Milano – Torino <i>Campari, Vermouth Cantina 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 Cantina Del Professore Rosso, Riccadonna Prosecco DOC Extra Dry</i>	19
Negroni <i>Campari, Vermouth Cantina Del Professore Rosso, Bulldog Gin</i>	19
Boulevardier <i>Campari, Vermouth Cantina Del Professore Rosso, Wild Turkey 101 Kentucky Straight Bourbon Whiskey</i>	19



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Tutti Frutti

Yuzberry

19

Campari, Bulldog Gin, Yuzu sake, Boiron Raspberry Purée, Lemon, Agave

Lacto Garibaldi

Campari, Lactofermented orange

1865

Bulldog Gin, Yuzu, Lemon cordial, Fresh lemon juice, Angostura bitters, Ginger beer

Bitter Paloma

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

Bites Aperitivo

Riso al salto

10

Milanese Mondegili meatballs

Prosciutto Crudo D'Ossvaldo

Pasta croquette

Bread and salted butter

Krapfen with provola cheese and anchovy

Avocado cannolo with salmon and trout roe

Chickpea hummus on Belgian endive leaf, salted lemon and paprika

Tempura zucchini flower with buffalo mozzarella, smoked provola, anchovy, lemon and black pepper



CAMPARINO

from 12:00 to 22:00

La cucina del Camparino

Tomato focaccia with burrata, basil and confit cherry tomatoes	15
Fassona beef tartare with egg yolk sauce and hazelnuts	25
Truffle burger (Fassona beef, Asiago cheese, black truffle, veal jus, truffle mayonnaise)	30
Hamburger (Fassona beef, Tomato, Lettuce, Mayonnaise)	24
Caesar salad (Parmigiano Reggiano, chicken thighs, garlic croutons, Caesar dressing)	20
Caprese salad with buffalo mozzarella	20
Toast (Grilled Ham, Asiago Cheese, Mustard)	18
Club Sandwich (Chicken, Iceberg Lettuce, Mayonnaise, Crispy Ham, Omelette)	24
Veal in tuna sauce	24



CAMPARINO

from 12:00 to 22:00

La cucina di Camparino

Caprese style ravioli	22
Spaghetti with tomato water, mussels and basil oil	22
Tagliatelle with zucchini cream and Provola cheese sauce	30
Black cod with peas, lettuce, beetroot and salted lemon	36
Duck breast with fermented raspberry, tarragon and asparagus	38
Risotto alla Milanese with Ossobuco Ragù	26
Veal Cutlet “alla Milanese”	42
Dish of the day	

Desserts

Tiramisù	13
Crêpes Suzette pappardelle, orange zest and vanilla ice cream	13
Coconut rocher, white chocolate, milk cream ice cream and mango	13
Selection of gelato and sorbet of the day	13



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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.