

CAMPARINO

The Finest of Milan Culture



CAMPARINO

Tutti Frutti

Yuzberry	20
<i>Campari, Bulldog Gin, Yuzu sake, Boiron Raspberry Puree, Lemon, Agave</i>	
New Banana Fashioned	20
<i>Campari, Wild Turkey 101 Kentucky Straight Bourbon Whiskey, Boiron Banana Puree, Cacao</i>	
Peach Negroni	20
<i>Campari, Vermouth Cantina Del Professore Rosso, Espolòn Tequila Añejo, Palo Cortado Sherry, White peach</i>	
Guava Ricky	20
<i>Campari, Espolòn Tequila Blanco, Basil soda, Boiron Guava Puree cordial</i>	
Red Bubble	20
<i>Campari, Tonic water, Dill, Boiron Strawberry Puree</i>	
Lacto Garibaldi	20
<i>Campari, Lactofermented orange</i>	
1865	20
<i>Bulldog Gin, Yuzu, Lemon cordial, Fresh lemon juice, Angostura bitters, Ginger beer</i>	
Bitter Paloma	20
<i>Campari, Espolòn Tequila Blanco, Vermouth Del Professore Bianco, Agave, Lime, Pink grapefruit</i>	
Red Colada	20
<i>Appleton Estate Rhum 15yo, Boiron Cocoa Cream, Pineapple juice, Campari</i>	



CAMPARINO

Classic Never Dies

Dirty Martini

Bulldog Gin, Dry Vermouth, Olive brine

20

Martinez

*Bulldog Gin, Vermouth Cantina Del Professore Rosso,
Traditional Balsamic Vinegar of Modena, Orange bitters*

20

Moonwalk

*Lallier Champagne Blanc de Blancs, Grand Marnier Louis Alexandre,
Grapefruit bitters*

20

Compadre

*Campari, Montelobos Mezcal Espadín, Vermouth Cantina Del Professore Rosso,
Chinotto, Agave, Angostura*

20



CAMPARINO

The History of Campari 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
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



CAMPARINO

Bottled beers

Menabrea (Lager)	10
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 <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	10
Crodino Blood Orange	10
Soft Drinks	10
Water	5



CAMPARINO

Aperitivo Bites

Krapfen with Provola cheese and anchovy

Avocado Cannolo with salmon and trout roe

Chickpea hummus on Belgian endive leaf, salted lemon and paprika

Zucchini flower tempura with buffalo mozzarella, smoked provola cheese, pepper, anchovies and lemon

Riso al salto

Milanese Mondegghili meatballs

Prosciutto Crudo D'Ossvaldo

Pasta croquettes

Wholewheat bread and salted butter

10 each

Appetizers

Piedmont Fassona beef tartare with egg yolk sauce and hazelnuts 15

Duck breast speck 15

Seared scallop with pecorino cheese, truffle and "guanciale" chips 15

Sea bass carpaccio with honeycaper citronette 15

Veal in tuna sauce 15

Patanegra ham with Pan con Tomate 15

Siphon baked focaccia with burrata, basil and confit cherry tomatoes 15



CAMPARINO

First courses

Pesto risotto with burrata and confit tomato	22
Caprese raviolo	22
Spaghetti with tomato water, mussels and basil oil	22
Tagliatelle with zucchini cream and Provola cheese sauce	22

Main courses

Milanese veal cutlet	42
Duck breast with fermented raspberry, tarragon and asparagus	38
Black cod with baby lettuce, peas, beetroot and salted lemon	36
Grilled cuttlefish with tomato and salmoriglio sauce	36

Desserts

Coconut rocher, white chocolate, fior di latte ice cream and mango	13
Crêpes Suzette pappardelle, orange zest and vanilla ice cream	13
Selection of gelato and sorbet of the day	13
Tiramisu	13

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

