CAMPARINO

111

The Finest of Milan Culture



CAMPARINO

Campari Classic Cocktails

Campari Seltz 15
Campari,Seltz

Campari Shakerato 19
Campari

Americano 20
Campari, Vermouth Cantina Del Professore Rosso, Seltz

Milano – Torino
Campari, Vermouth Cantina Del Professore Rosso

Garibaldi
Campari, Orange, Green Mandarin

Campari Tonic
Campari, Tonic Water

Campari / Aperol / Cynar / Hugo / Sarti Rosa Spritz
Campari/Aperol/Cynar/ Mondoro / SartiRosa,
Riccadonna Prosecco DOC Extra Dry, Seltz

Negroni Sbagliato
Campari, Vermouth Cantina Del Professore Rosso, Riccadonna Prosecco DOC Extra Dry

Negroni
Campari, Vermouth Cantina Del Professore Rosso, Bulldog Gin

Boulevardier
Campari,Vermouth Cantina Del Professore Rosso,
Wild Turkey 101 Kentucky Straight Bourbon Whiskey

CAMPARINO

III

Bayleaf Negroni 20

Campari, Bulldog Gin, Vermouth del Professore Rosso infused with Burnt Bay Leaf

Mosaico

SKYY Vodka, Vermouth del Professore Classico infused with White Flowers, Raspberry

Funky Garibaldi

Campari, Montelobos Mezcal Espadín infused with Timut Pepper, Orange

Mediterranean Del Professore & Soda

Vermouth Del Professore Bianco “Mediterraneo”, Montelobos Mezcal Espadín, Fresh Lemon Juice, Tonic Water

Bites Aperitivo

Half Egg with Russian Salad

Avocado Cannolo with Salmon and Trout Roe

Chickpea Hummus on Belgian Endive

Buffalo Mozzarella DOP

Riso al salto

Mondeghili, Milanese Meatballs

Osvaldo Cured Ham

Pasta Croquette with Seasonal Vegetables

Rustic Bread and Salted Butter

Crispy Beef Bollito, Salsa Verde and Fruit Mostarda

10€ per dish

CAMPARINO

from 12:00 pm to 10:00 pm

La cucina del Camparino

Focaccia, Burrata and Confit Cherry Tomatoes	15
Piedmontese Fassona Beef Tartare, Roasted Peppers and Tuna Sauce	28
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 Thigh, Garlic Croutons, Caesar Dressing)*	20
Crostino con burro e acciuga	15
Toast *(Chargrilled Cooked Ham, Asiago Cheese, Mustard)*	18
Club Sandwich *(Chicken, Iceberg Lettuce, Mayonnaise, Crispy Ham, Omelette)*	24
Vitello Tonnato	24

CAMPARINO

from 12:00 pm to 10:00 pm

La cucina del Camparino

Ravioli with Parmesan and Truffle Fondue	30
Spaghetti with Anchovy Sauce and Braised Onion	26
Tagliatelle, Broccoli, Walnut Sauce and Celeriac	24
Milanese Risotto with Ossobuco Ragù	26
Beef Tenderloin with Green Peppercorn Sauce	45
Braised Veal Cheek, Mashed Potatoes, Mustard and Savoy Cabbage	30
Milanese Veal Cutlet	42
Black Cod, Broccoli and Bagna Cauda	36
Dish of the Day	

Desserts

Tiramisù	13
Chocolate Caprese Cake with Vanilla Sauce and Whipped Cream	
Zuppa inglese, contains liqueur	
Ice Cream and Sorbet of the Day	

CAMPARINO

Non Alcoholic Cocktails

Crodino Spritz 15
The Non Alcoholic Spritz

Crodino Spritz Arancia Rossa
The Non Alcoholic Spritz

Il Dandy
Bitter Note, Artichoke, Basil Cordial

Sabor de Crodino
Crodino, Mint, Cinnamon, Vanilla

Senza Fine
Spiced Caramel, Red Berries, Soda

Soft Drink

Soft Drinks 8

Acqua Minerale 5

Bottled Beer

Menabrea 10
(Lager)

Ichnusa 10
(Unfiltered Lager)

CAMPARINO

fino alle ore 17:00

Caffetteria

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

Pasticceria

Croissant	5
Cioccolatino Camparino	5

CAMPARINO



Some fresh products undergo rapid temperature reduction in accordance with the procedures set out in the Food Safety Management Manual and the HACCP system pursuant to EC Regulation 852/04.
Depending on market availability, some ingredients may be frozen or deep-frozen at source.
Our service team is available to provide information regarding the nature, origin and preparation of the products featured on the menu. Information concerning substances and allergens is available in the dedicated documentation provided to guests upon request.
VAT and service included.
Camparino promotes the responsible consumption of alcoholic beverages.