

CAMPARINO

III

The Finest of Milan Culture



CAMPARINO

III

Mediterranean Del Professore & Soda

20

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

Bayleaf Negroni

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

Milano 75

Espolòn Tequila Añejo, Lallier Blanc de Blancs Champagne, Saffron-Infused Campari

Fig & Cherry

Wild Turkey Rye Whiskey, Amer Picon alle foglie di fico, bitter al limone

Mosaico

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

Breakfast at Camparino

Campari, Wild Turkey 101 Kentucky Straight Rye Whiskey, Orange Butter

Levante

Courvoisier VSOP, Butter-Washed Grand Marnier Cordon Rouge, Citron

Rendez-Vous

Sage Infused Campari, Lemon-Infused Vermouth del Professore Classico, Courvoisier VSOP

Funky Garibaldi

Campari, Montelobos Mezcal Espadín infused with Timut Pepper, Orange



CAMPARINO

Timeless Camparino Cocktails

20

Porcini Negroni

Campari, Vermouth Del Professore Rosso, Appleton Estate Rum 12 yo, Frangelico, Porcini Mushrooms

Lucien Gaudin

Campari, Bulldog Gin, Grand Marnier, Vermouth di Torino Extra Dry

Bitter Paloma

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

Compadre

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

Garibaldi Fermentato

Campari, Lacto-Fermented Orange

Barrel Aged Brooklyn

Wild Turkey 101 Kentucky Straight Rye Whiskey, Vermouth di Torino Extra Dry, Amer Picon, Maraschino.
Barrel-Aged



CAMPARINO

The History of Campari Cocktails

Campari Seltz

14

Campari, Seltz

Campari Shakerato

20

Campari

Americano

Campari, Vermouth Cantina Del Professore Rosso, Seltz

Milano – Torino

Campari, Vermouth Cantina Del Professore Rosso

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 Rye Whiskey*



CAMPARINO

Bottled Beer

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>	15
Crodino Spritz Arancia Rossa <i>The Non Alcoholic Spritz</i>	
Il Dandy Bitter Note, Artichoke, Basil Cordial	
Sabor de Crodino Crodino, Mint, Cinnamon, Vanilla	
Senza Fine Spiced Caramel, Red Berries, Soda	

Soft Drinks

Soft Drinks	10
Water	5



CAMPARINO

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

Starters

Focaccia, Burrata and Confit Cherry Tomatoes

Crostino with Butter and Anchovy

Sea Bass Carpaccio, Honey and Capers

Vitello tonnato

Patanegra with pan tomate

Piedmontese Fassona Beef Tartare, Roasted Pepper and Tuna Sauce

15€ per dish



CAMPARINO

First Courses

Milanese Risotto with Ossobuco Ragù	26
Ravioli with Parmesan and Black Truffle Fondue	30
Spaghetti with Anchovy Sauce and Braised Onion	26
Tagliatelle, Broccoli, Walnut Sauce and Celeriac	24
“Fusillone” Pasta with Seafood	28

Main Courses

Milanese Veal Cutlet	42
Beef Tenderloin with Green Peppercorn Sauce	45
Braised Veal Cheek with Mashed Potatoes	30
Black Cod, Broccoli and Bagna Cauda	36

Desserts

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

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.



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