

CAMPARINO



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## Spiritello Cocktails

### **Red Carpet**

*Campari, Courvoisier VS cognac, Bottega Cinzano Rosso, Frangelico, Aztec cocoa bitter, hibiscus*

### **Sichuan & Navy**

*Bulldog gin, yuzu, lychee, marzipan cordial*

### **La “Callas”**

*Campari, Espolòn Tequila Blanco, Ancho Reyes, habanero distillate, passion fruit*

### **Velvettino**

*Campari, Grand Marnier Cordon Rouge, Lallier Champagne Blanc de Blancs, Bitter orange marmalade sorbet*

### **Melon Ball**

*Courvoisier VSOP Cognac, lemongrass syrup, yellow melon soda*

### **Compadre**

*Campari, Montelobos Mezcal Espadin, 1757 Vermouth di Torino Rosso, chinotto*

### **Bitterino**

*Del Professore Vermouth di Torino Rosso, Cynar, rhubarb velvet*

### **Peach Smash**

*Wild Turkey 101 Proof bourbon, Yellow Chartreuse, fiori di sambuco, agave, verjous*



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## Classic Signatures

### **Runway**

*Campari, Averna, Frangelico, coffee*

### **Moonwalk**

*Grand Marnier Louise-Alexandre, Lallier champagne Blanc de Blancs, sugar, grapefruit bitter*

### **NYM**

*Bulldog gin, Bottega Cinzano Extra Dry, brine, olive, fennel*

### **Cocoa Berry Boulevardier**

*Campari, Del Professore Vermouth di Torino Rosso, Wild Turkey 101 Proof bourbon, bergamot, cocoa nibs*

### **Bitter Paloma**

*Campari, Espolòn Tequila Blanco, 1757 Vermouth di Torino Extra Dry, agave, lime, pink grapefruit*

### **Nitro Garibaldi**

*Campari, orange, green mandarin*

20

### **Barrel Aged Brooklin**

*Wild Turkey Rye Whiskey, Amer Picon, 1757 Vermouth di Torino Extra Dry, maraschino  
Aged in ex-American oak barrels for 14 months*

25

### **Prince Alfonso**

*Appleton Estate Rum 21, Dubonette, Angostura bitters*

25



# CAMPARINO

## Classic Campari Cocktails

### **Campari Seltz**

*Campari, seltz*

14

### **Campari Shakerato**

*Campari*

19

### **Americano**

*Campari, 1757 Vermouth di Torino Rosso, Seltz*

### **Milano – Torino**

*Campari, 1757 Vermouth di Torino Rosso*

### **Campari Tonic**

*Campari, tonic water*

### **Campari/Aperol/Cynar/Hugo Spritz**

*Aperol/Campari/Cynar/Mondoro, Cinzano Prosecco DOC, Seltz*

### **Negroni Sbagliato**

*Campari, 1757 Vermouth di Torino Rosso, Cinzano Prosecco D.O.C.*

### **Negroni**

*Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin*

### **Boulevardier**

*Campari, 1757 Vermouth di Torino Rosso, Wild Turkey 101 Proof Bourbon*



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## Bottled beers

### **Menabrea**

*(Lager)*

### **Ichnusa**

*(No filtered Lager)*

10

## Champagne

### **Lallier Blanc de Blancs N.V**

### **Lallier Blanc de Noirs Lallier N.V**

### **Lallier Rosé N.V.**

20/85

## Non – alcoholic Cocktails

### **Crodino Spritz**

*The Non-Alcoholic Spritz*

13

### **Il Dandy**

*Bitter Note, artichoke, basil cordial*

13

### **La Chica**

*Ruby Note, lime, agave, pink grapefruit soda*

13

## Soft Drink

### **Crodino**

10

### **Crodino Arancia Rossa**

10

### **Soft drinks**

10

### **Water**

5



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## Bites Aperitivo

**Riso al salto**

**Milanese Mondeghili meatball**

**Prosciutto Crudo D'Ossvaldo**

**Black cod croquette**

**Cantabrian anchovy Crostini with saffron butter**

**Russian salad**

**Octopus skewer in saor sauce**

**Chickpea hummus, salted lemon and paprika**

**Bread and salty butter**

10 each

## Appetizers

<b>Vitello tonnato</b>	24
<b>Sea bass Cheviche</b>	30
<b>Beef tartare with 24-month aged Parmesan wafer</b>	24

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## First courses

<b>Mediterranean tomato Risotto</b>	20
<b>“Spaghetti al Verde”. Garlic, Extra Virgin Olive Oil and chili pepper</b>	20
<b>Linguine with Mazara del Vallo red prawn tartare and confit cherry tomatoes</b>	26

## Main courses

<b>Milanese veal cutlet</b>	40
<b>Black Cod with Mediterranean sauce, potatoes and dry peppers</b>	36
<b>Sliced swordfish with Marinara tomato sauce and eggplant caviar</b>	36

## Desserts

<b>Tiramisù</b>	12
<b>Berry tarte</b>	12
<b>Strawberry Pavlova</b>	12
<b>Artisanal Gelato of the day</b>	12

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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.



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