

CAMPARINO

Campari Classic Cocktails

Cocktails that created the history of mixology

Campari Seltz

Campari, seltz

13.00€

Campari Shakerato

Campari

Americano

Campari, 1757 Vermouth di Torino Rosso, Seltz

Milano – Torino

Campari, 1757 Vermouth di Torino Rosso

Garibaldi

Campari, orange juice

Campari Tonic

Campari, Tonic water

Campari o Aperol Spritz

Campari o Aperol, Cinzano Prosecco D.O.C., 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 bourbon

18.00€

Barrel Aged Brooklin

Wild Turkey Rye Whiskey, Amer Picon, 1757 Vermouth di Torino Extra Dry, maraschino

25.00€

All cocktail are served with a selection of bites from our own production



CAMPARINO

House Signature

Seltz on the sea

Campari, Raspberry, 1757 Vermouth di Torino Extra Dry, Seltz, Salty orange cordial

Bergamot

Campari, yuzu soda

Bacán

Campari, Pisco, Fava tonka cordial, coconut

High Five

Glen grant 10 y.o., Trois Riviere Cuvée de l'Océan,

Grand Marnier Cordon Rouge, basil cordial

Purosangue

Campari, Biancosarti, Vermouth del Professore, Traditional balsamic vinegar of Modena

18.00€

All'Aperitivo

Lightly smoked ricotta cheese, spinach and mulberries

Marinated and deep fried sardines, Campari sweet and sour sauce

“Michetta” with goose salami

Pear with “Vin cotto”, gorgonzola and walnuts

Polenta buns, pulled pork and cabbage

Cheese and walnuts bread

Chickpea panella with caponata and shrimp

“Come una caprese”

(“stracciatella cheese” with various tomato textures)

Beef carpaccio marinated in soy sauce and balsamic vinegar

8.00€

All cocktail are served with a selection of bites from our own production



CAMPARINO

from 12.00 to 22.30

From our kitchen

Veal Round, green apple, radish, capers and tuna sauce	24.00€
Octopus, potatoes, pesto and black olives	22.00€
Caesar salad <i>Chicken, cherry tomatoes, quail egg and “crostini”</i>	18.00€
“Nizzarda” <i>Marinated anchovies, cherry tomatoes, green beans, potatoes and black olives</i>	18.00€
Citrus marinated salmon, cous cous, crunchy vegetables, avocado cream	22.00€
Camparino “Fassona” hamburger	22.00€
Camparino club sandwich	18.00€
Poched eggs, chard, Parmigiano cheese and black truffle	18.00€



CAMPARINO

from 12.00 to 22.30

First Courses

Risotto, tomatoes, squid and stracciatella cheese	24.00€
Rigatoni pasta with pesto, green beans, potatoes and tomato confit	22.00€

Main Courses

“Fish of the day” <i>With seasonal vegetables</i>	26.00€
Camparino veal “Cotoletta”	32.00€
Amburghese cockerel, marinate lettuce, “Cacciatora” sauce reduction	24.00€

Desserts

Tiramisù	
Babà rum, “Fiordilatte” and Tahiti vanilla ice cream	12.00€



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Non-alcoholic Cocktails

Nitro Coffee Cocktail

Pink grapefruit, Coffee 100% arabica, pecan nuts

13.00€

Crodino

8.00€

Soft Drinks

7.50€

Mineral Water

25 cl

2.50€

45 cl

4.00€

Bottled Beer

Menabrea

(Lager)

Ichnusa

(Unfiltered Lager)

10.00€



CAMPARINO

until 17.00

Hot Beverage

Espresso Lavazza Alteco Bio	3.50€
Decaffeinated espresso	3.50€
Marocchino	4.00€
Shaken Espresso	5.00€
Cappuccino	4.00€
Decaffeinated cappuccino	4.00€
Flat white	4.00€
Latte macchiato	4.00€
Selection of teas and infusions	8.00€
Filtered coffee	5.00€
Double Espresso	5.00€



CAMPARINO

Pastries

Classic croissant	
Cream croissant	
Apricot croissant	
Pain au chocolat	5.00€
Camparino praline	2.00€

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.



