

CAMPARINO

“Spiritello” Hero Cocktail

Bitter Paloma

Campari, Espolòn Tequila Blanco, 1757 Vermouth Di Torino Extra Dry, agave, pink grapefruit

1865

Bulldog Gin, yuzu, ginger beer, angostura

“Paesaggio quasi tipografico”

Campari, Espolòn Tequila Blanco, spirulina Sherry Fino, salt syrup, orange pekoe bitter

Compadre

*Campari, 1757 Vermouth Di Torino Rosso, Montelobos Mezcal Espadin
Chinotto, lime kaffir*

“L’Ora del Bitter”

Distilled Negroni, spicy Negroni reduction

Purosangue

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

Porcini Negroni

Campari, Appleton Estate rum 12, 1757 Vermouth di Torino Rosso, mushroom

20.00€



CAMPARINO

Essential

Sanbuco

1757 Vermouth di Torino Extra Dry, Sky vodka, sanbuco flowers, tomato

Flora

Sakè, apricot, hibiscus

Vaniglia

SKY vodka, Lallier Gran Rosè Brut, rose

Aneto

Sagatiba cachaca, dill, olive

Colada

Trois Rivières rhum Cuvée de L'Océan, pineapple, cloves

Ancho

Trois Rivières rhum Blanc Agricole, Ancho Reyes Verde, ayuk, quinine

Ume

Glen Grant whisky 12 y.o., salty corn, ume

Wax

Campari, Bisquit cognac VSOP, Del Professore vermouth Rosso, beeswax

20,00€

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



CAMPARINO

Campari Classic Cocktail

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

Negroni Sbagliato

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

Negroni

Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin

18.00€

Barrel Aged Brooklin

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

25.00€

Alcohol free Cocktails

Nitro Coffee Cocktail

Pink grapefruit, Coffee 100% arabica, pecan nuts

13.00€

Crodino

10.00€

Sofr drinks

10.00€

Water

5.00€

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CAMPARINO

Tasting Menu Pairing Cocktail & Food

Milano

**Bone, marrow
and "Fassona" tartare**
suggested pairing Americano

Camparino veal "Cotoletta"
suggested pairing Negroni

**Tropical soup,
carrots and coconut**

80.00€

Scala

**Spaghetti with zucchini,
shrimp, lemon scented**
suggested pairing Vaniglia

**Croaker, mussels and
"cicerchie"**
suggested pairing Sanbuco

Sacher 2023

80.00€

Duomo

Camparino's Most Creative Cocktail & Food Experience

Five courses from the kitchen by our chef

120.00€



CAMPARINO

All'Aperitivo

Lightly smoked ricotta cheese, spinach and mulberries

Marinated and deep fried sardines, Campari sweet and sour souce

“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 varius tomato textures)**

Beef carpaccio marinated in soy souce and balsamic vinegar

8.00€

Starters

Boiled meat “Lasagnetta” 25.00€

Scallop, black truffle, tomato and eggplant 25.00€

Roasted shrimp, gazpacho, fruit and vegetables 25.00€



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First Courses

Prawn ravioli, "Bra" sausage and friarielli	24.00€
"Milano-Mazzara" saffron risotto, lemon and Mazara red shrimp carpaccio	28.00€
Cannellone cacio pepe & amatriciana, with crispy guanciale	24.00€

Main Courses

Black Angus Entraña on the coals	30.00€
Roasted lamb "scottadito" with garlic and herbs	30.00€
Mullet with herbs, coconut reduction and oregano	26.00€

Salad

Seasonal vegetables bouquet	14.00€
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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.



CAMPARINO

Desserts

Lemon cupcake, strawberry water and dark chocolate

Tropical soup, carrots and coconut

Sacher 2023

"Panna cotta", berries and pistachio

Camparino tiramisù

Babà rum, fiordilatte ice cream and Tahiti vanilla 12.00€

Bottled Beer

Menabrea

(Lager)

Ichnusa

(Unfiltered Lager)

10.00€

Champagne

Lallier Blanc de Blancs N.V

Lallier Blanc de Noirs Lallier N.V

Lallier Rosé N.V.

20.00€/85.00€

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