

CAMPARINO

Campari Classic Cocktail

Cocktails that created the history of mixology

Campari Seltz

The icon of Camparino in Galleria

€ 15.00

Campari Shakerato

Campari

Milano – Torino

Campari, 1757 Vermouth di Torino Rosso

Negroni

Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin

American

Campari, 1757 Vermouth di Torino Rosso, seltz

Negroni Sbagliato

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

Boulevardier

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

€ 16.00

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



CAMPARINO

Contemporary Cocktail

The expression of modern mixology

Campari Tonic

Campari, Thomas Henry tonic water

Campari o Aperol Spritz

Campari or Aperol, Cinzano Prosecco D.O.C., seltz

Campari Orange

Served "alla Garibaldi" – inspired by Dante, New York City Campari, freshly squeezed orange juice

€ 15.00

Twist on Classic

Our own interpretation of masterpieces

Grand Negroni

Campari, Grand Marnier, 1757 Vermouth di Torino Extra Dry

Hibiscus Negroni

Hibiscus-infused Campari, brandy, chocolate bitter, 1757 Vermouth di Torino Rosso

Beer Americano

Campari, 1757 Vermouth di Torino Rosso, beer foam

€ 18.00

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



CAMPARINO

from 12.00 p.m. to 10.30 p.m.

Pan'cot

Roasted bread, inspired by Milanese tradition

Pan'cot "Zafferano alla milanese"

Suggested pairing 🍷🍷 Campari Seltz

€ 16.00

€ 15.00

Pan'cot, Salmon,

dill-infused yoghurt and carrots

Suggested pairing 🍷🍷 Campari Spritz

€ 16.00

€ 15.00

Pan'cot "Croque monsieur"

with Bitto cheese and ham

Suggested pairing 🍷🍷 Campari Orange

€ 16.00

€ 15.00

Pan'cot "Club sandwich"

with crispy prosciutto

Suggested pairing 🍷🍷 Beer Americano

€ 16.00

€ 18.00

First Courses

Risotto with Pecorino cheese,

raisin, spinach and crispy guanciale

Suggested pairing 🍷🍷 Campari Orange

€ 20.00

€ 15.00

Spaghetti with tomatoes

Suggested pairing 🍷🍷 Americano

€ 18.00

€ 16.00

Spaghetti "Cacio e pepe"

with horseradish and lime

Suggested pairing 🍷🍷 Americano

€ 18.00

€ 16.00



CAMPARINO

from 12.00 p.m. to 10.30 p.m.

Oysters (3 pieces) € 22.00

Culatello di Zibello DOP € 20.00

Main Courses

Red Prawns
with lime and white celery
Suggested pairing 🍷 Campari Seltz
€ 22.00
€ 15.00

Steak Tartare
black truffle and citrus butter
Suggested pairing 🍷 Campari Shakerato
€ 22.00
€ 15.00

Salads

Rocket salad, spinach, fennel, concord grape and bucktweat

Tomato, stracciatella, broad beans and cocoa
€ 12.00

Desserts

Tiramisù

Orange mousse
with soft chocolate

Homemade ice cream
€ 10.00



CAMPARINO

from 12.00 p.m. to 3.00 p.m.

Galleria Lunch

Pan'cot (of your choice)

paired with

**Campari Seltz or
Crodino (non-alcoholic aperitivo)**

Mineral water and coffee included

€ 22.00



CAMPARINO

Wines

	By the glass	Bottle
Sparkling Wines		
Ferrari Perlé, Trento D.O.C. <i>(Chardonnay)</i>	€ 12.00	€ 50.00
Franciacorta Ca' Del Bosco Cuvée Prestige <i>(Chardonnay, Pinot Noir, Pinot Blanc)</i>	€ 18.00	€ 75.00
Champagne Lallier, Blanc de Blancs, Grand Cru <i>(Chardonnay) France</i>	€ 20.00	€ 90.00
Champagne Lallier Rosé, Grand Cru <i>(Pinot Noir, Chardonnay) France</i>	€ 22.00	€ 100.00
White Wines		
Vie di Romans "Dis Cumieris" <i>(Malvasia Istriana) Friuli Venezia Giulia</i>	€ 16.00	€ 60.00
Venica, Collio Doc <i>(Friulano) Friuli Venezia Giulia</i>	€ 15.00	€ 50.00
Capichera, Lintori Vermentino <i>(Vermentino) Sardinia</i>	€ 16.00	€ 50.00
Vincent Bouzereau, Borgogna Bianco <i>(Chardonnay) France</i>	€ 18.00	€ 80.00
Red Wines		
Ca' del Bosco, Carmenero <i>(Carménère) Lombardy</i>	€ 20.00	€ 100.00
Franz Haas, Pinot Nero <i>(Pinot Nero) Alto Adige</i>	€ 16.00	€ 60.00
Parusso, Ornati Barbera D'Alba <i>(Barbera) Piedmont</i>	€ 18.00	€ 60.00



CAMPARINO

Non-alcoholic

Crodino

Classic, Orange

€ 10.00

Crodino Twist

Citrus, Red Fruits

Meneghino Moderno

Pineapple juice, freshly squeezed orange juice, almond and strawberry syrup, Crodino Red Fruits Twist

Hammam Cocktail

Hibiscus flower infusion, lemon-scented sugar, lime juice and Crodino Citrus Twist

€ 13.00

Soft Drink

€ 7.50 / 9.00

Mineral water

25 cl

€ 2.50

50 cl

€ 4.00

Birra in bottiglia

Menabrea (Lager)

Ichnusa (Unfiltered lager)

€ 10.00



CAMPARINO

until 5.00 p.m.

Hot beverages

Espresso Lavazza Kafa	€ 3.50
Espresso Lavazza Alteco Bio	€ 3.50
Decaffeinated espresso, Barley coffee	€ 3.50
Marocchino	€ 4.50
Espresso with cream	€ 5.00
Shaken Espresso	€ 5.00
Cappuccino	€ 5.00
Decaffeinated cappuccino	€ 5.00
Warm Milk	€ 4.00
Latte macchiato	€ 4.00
Selection of teas and infusions	€ 8.00

Pastries

La Lina 🍌 wholemeal croissant, caramel and raspberry jam

Custard Delight

Classic croissant

Sour cherry croissant

Pain au chocolat

€ 3.50

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.

