

Signature Cocktail

Our bartenders' creativity, inspired from Campari artworks

“Il bacio”	Campari, 1757 Vermouth Dry, Bulldog Gin infused with strawberries, cream and vanilla gum arabic, milk, Orange Bitter
“Se la pioggia fosse bitter Campari”	Campari, Cynar, cocoa beans, kumquat and vanilla velouté
“Silhouette”	Campari, Wild Turkey 101 Bourbon, butter syrup, coffee liquor, salt
“Bifronte”	Campari, Grand Marnier Cuvée Louis-Alexandre, Arabic gum, cognac salted lemon
“Un triplice evviva”	Wild Turkey 81 Rye, Umeshu honey, Arabic gum, 1757 Vermouth di Torino Rosso, drops of Peychaud's Bitters
“Paesaggio quasi tipografico”	Campari, Sherry Fino, Wray & Nephew Rum, orange pekoe, salt
“L'ora del Bitter”	Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin, spices, citrus fruit

18,00€

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

Around the Globe

The international flavours of mixology

Martinican Daiquiri	Trois Rivières Cuvee de l’Ocean, lime juice, Chartreuse verte, pear and cucumber glucose, lime cordial
“Rum Fashioned”	Appleton 12 y.o. Rare Blend, raspberry and chestnut shrub, lemon and orange essential oil
101 Old Fashioned	Wild Turkey 101 Bourbon, sugar, Angostura Bitter
Mizuwari	Glen Grant 10 y.o., Nikka Coffey Malt, bay leaf and raspberries, soda, spruce essence
“Champagne Colada”	Champagne Lallier Blanc de Blancs, Trois Rivières Blanc Rhum, Appleton 12 y.o. Rare Blend, pineapple, coconut syrup
Grand 75	Grand Marnier Cordon Rouge, lemon juice, Chamapagne Lallier Blanc de Blancs Grand Cru
California Dreamin’	Skyy Vodka infused with bergamot, Bulldog Gin, 1757, Vermouth di Torino Dry, peanut butter and apple essence
Mary in San Francisco	Skyy Vodka, lemon juice, spicy mix, tomato mix
Compadre	Montelobos Mezcal Espadin, Campari, chinotto liqueur, agave, 1757 Vermouth di Torino Rosso, Angostura bitter
Grande Mexico	Espolòn Tequila Blanco, Montelobos Mezcal Espadin, lime juice, red berry syrup, habanero bitter, milk
Ancho Margarita	Espolòn Tequila Blanco, agave syrup, Ancho Reyes Verde, lime juice, celery salt

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Campari Classic Cocktail

Cocktails that created the history of mixology

Campari Seltz

Campari, seltz

15,00€

Campari Shakerato

Campari

Milano – Torino

Campari, 1757 Vermouth di Torino Rosso

Negroni

Campari, 1757 Vermouth di Torino Rosso,
Bulldog Gin

Americano

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€

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Tasting Experience

Cocktail & Food Pairings

Galleria

Pan'cot alla carbonara

with bacon

paired with

“Spiritello” Americano

Campari essence risotto

with panettone crumbs

paired with

“Un triplice evviva”

Twist on “Babà”

with pineapple, coconut and whipped cream

60,00€

Tasting Experience

Cocktail & Food Pairings

Milano

Pan'cot, Aubergine,

red onions, stracciatella and cocoa

paired with

Campari Seltz

Pan'cot, Red mullet,

morel mushrooms, dates and nasturtium

paired with

Compadre

Dark chocolate fondant

with cherries and lemon ice cream

55,00€

Pan'cot

Pan'cot "Zafferano alla milanese"	12,00 € suggested pairing: Campari Seltz
Pan'cot, Pumpkin, ginger, butter and sage	12,00 € suggested pairing: Milano - Torino
Pan'cot, Musky octopus, chickpeas, pink pepper and bergamot	12,00 € suggested pairing: Americano
Pan'cot, Creamed cod, peas and tarragon	12,00 € suggested pairing: Campari Spritz
Pan'cot, Lamb, spicy raisins, cumin and yoghurt	12,00 € suggested pairing: Boulevardier
Pan'cot, Veal, béarnaise sauce and radish	12,00 € suggested pairing: L'ora del Bitter

First Courses

Saffron risotto	20,00 € suggested pairing: Campari Seltz
Campari essence risotto with panettone crumbs	20,00 € suggested pairing: Campari Seltz
Spaghetti with tomatoes	18,00 € suggested pairing: Americano
Spaghetti cacio e pepe	18,00 € suggested pairing: Americano

Main Courses

Sea bass fillet with potato and olive gazpacho	22,00 € suggested pairing: Campari Shakerato
Veal cheek	22,00 € suggested pairing: Compadre

Salad

Rocket salad, spinach, fennel, concord grape and buckt wheat 12,00 €

Red lettuce, curly lettuce, salted almonds, cucumber 12,00 €

Desserts

“Strudel”

cinnamon, apple and vanilla

Silky hazelnut

strawberry grapes and grapefruit sorbet

Dark chocolate fondant

with cherries and lemon ice cream

Twist on “Babà” with pineapple

coconut and “fior di panna” ice cream

10,00€

Soft Drinks

Mineral water

2,50€ 25 cl 4,00€ 25 cl

Espresso Lavazza Kafa

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.

Spiritello Lunch

From 12.00 p.m. to 3.00 p.m.

Pan'cot

(of the day)

paired with

Campari Seltz or Crodino (non-alcoholic aperitivo)

on the house from Camparino

Dessert

(of the day)

Mineral water and coffee included

28,00€