

CAMPARINO

Campari Classic Cocktails

Cocktails that created the history of mixology

Campari Seltz

The icon of Camparino in Galleria

€ 13.00

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

€ 15.00

Contemporary Cocktails

The expression of modern mixology

Campari o Aperol Spritz

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

Garibaldi

Inspired by Dante, New York City 🇺🇸 Campari, freshly squeezed orange juice

Campari Tonic

Campari, Thomas Henry tonic water

€ 14.00

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



CAMPARINO

Twist on Classic

Our own interpretation of masterpieces

Grand Negroni

Campari, Grand Marnier, 1757 Vermouth di Torino Extra Dry

Cask Negroni

Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin. This cocktail has been perfected in barrique at Camparino.

Negroni del Cardinale

Campari, Wild Turkey Rye, 1757 Vermouth di Torino Dry infused with star anise, elder flowers, mandarin essence

€ 15.00

“All’Aperitivo”

“Panella”, octopus and lime

Codfish, broccoli and polenta

“Salumi e noci”

Pumpkin, balsamic vinegar and parmesan cheese

“Vitello tonnato”, green apple and capers

Figs and “straciatella” cheese

€ 6.00

All cocktail 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

“Zafferano alla Milanese”

Suggested pairing 🍷 Campari Seltz

€ 16.00

€ 13.00

“Hamburger”

with cucumbers, BBQ sauce and lettuce

Suggested pairing 🍷 Americano

€ 16.00

€ 15.00

“Nizzarda”

sardines and quail eggs

Suggested pairing 🍷 Garibaldi

€ 16.00

€ 14.00

“Club sandwich”

with crispy prosciutto

Suggested pairing 🍷 Americano

€ 16.00

€ 15.00

Salmon

yogurt, dill and avocado

Suggested pairing 🍷 Campari Spritz

€ 16.00

€ 14.00



CAMPARINO

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

First Courses

“Risotto”, pumpkin, balsamic vinegar and rosemary scent	€ 20.00
<i>Suggested pairing 🍷 Milano-Torino</i>	€ 14.00
“Spaghetti cacio e pepe”	€ 16.00
<i>with horseradish and lime</i>	€ 15.00
<i>Suggested pairing 🍷 Americano</i>	

Main Courses

“Fish of the day”	€ 19.00
<i>with candied citrus fruit, beans and sprouts</i>	€ 15.00
<i>Suggested pairing 🍷 Negroni del Cardinale</i>	
Cockerel, braised morels and peaches	€ 19.00
<i>Suggested pairing 🍷 Compadre</i>	€ 15.00
Trevisano radicchio, purple carrots, fennel and pomegranate	€ 12.00

Desserts

“Camparino” Tiramisù	
“Baba”, rum, pineapple and vanilla cream	€ 9.00



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Non-alcoholic

Shaken Note

The Bitter Note, espresso coffee, cocoa powder

The Bitter Seltz

The Bitter Note, soda water

€ 13.00

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

€ 10.00

Crodino

Classic, Orange

€ 8.00

Soft Drink

€ 6.00 / 7.50

Mineral Water

25 cl

€ 2.00

50 cl

€ 3.00

Bottled Beer

Menabrea (Lager)

Ichnusa (unfiltered Lager)

€ 10.00



CAMPARINO

Wines

Sparkling Wines

	By the glass	Bottle
Franciacorta Ca' Del Bosco Cuvée Prestige <i>(Chardonnay, Pinot Nero, Pinot Bianco) Lombardy</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>(Chardonnay, Pinot Nero) France</i>	€ 22.00	€ 100.00

White and Rosé Wines

Ca' Del Bosco, Corte del Lupo <i>(Chardonnay) Lombardy</i>	€ 16.00	€ 50.00
Vie di Romans <i>(Chardonnay) Friuli-Venezia Giulia</i>	€ 16.00	€ 50.00
Whispering Angel Rosé <i>(Grenache, Syrah) France</i>	€ 16.00	€ 60.00

Red Wines

La Spinetta, Il Nero di Casanova <i>(Sangiovese) Tuscany</i>	€ 18.00	€ 65.00
Parusso, "Ornati" Barbera D'Alba <i>(Barbera) Piedmont</i>	€ 18.00	€ 65.00




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Hot Beverages

until 5.00 p.m.

Espresso Lavazza Kafa	€ 2.00
Espresso Lavazza Alteco Bio	€ 2.00
Decaffeinated espresso, Barley coffee	€ 2.00
Marocchino	€ 3.00
Shaken Espresso	€ 4.00
Cappuccino	€ 3.50
Decaffeinated cappuccino	€ 3.50
Warm milk	€ 3.00
Latte macchiato	€ 3.00
Selection of teas and infusions	€ 6.00

Pastries

La Lina  wholemeal croissant, caramel and raspberry jam	
Custard Delight	
Classic croissant	
Apricot croissant	
Pain au chocolat	€ 3.00
Camparino Chocolate	€ 2.00
Camparino Chocolate selection	€ 5.50

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.

