

# Signature Cocktails

Our bartenders' creativity, inspired from Campari artworks

## “Il Bacio”

Campari, 1757 Vermouth di Torino Extra Dry, Bulldog Gin infused with strawberries, cream and vanilla gum arabic, milk, Orange Bitter

## “Milky Way”

Campari, rose infused Sakè, Nikka Coffey Grain, Umeshu Honey, vinegar reduction, tea flavoured bitter

## “Silhouette”

Campari, Wild Turkey 101 Bourbon, butter syrup, coffee liquor, salt

## “L'Aperitivo” \*

Campari, Aperol, absinthe drops, Sherry Fino, scent of laurel

## “Fireworks”

Mezcal Montelobos Espadin, Chartreuse Jaune, 1757 Vermouth di Torino Rosso, chocolate bitter, Peychaud's bitter

## “Paesaggio quasi tipografico”

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

## “L'ora del Bitter”

Campari, 1757 Vermouth di Torino Rosso, Negroni's distillate, Negroni's spicy reduction, Bulldog Gin

15,00€

*\* Low ABV Cocktail*

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

# Around the Globe

The international flavours of mixology

<b>Bitter Paloma*</b>	Campari, Espolòn Tequila Blanco, agave, 1757 Vermouth di Torino Extra Dry, pink grapefruit soda
<b>Compadre</b>	Mezcal Montelobos Espadin, chinotto liquor, Campari, agave, 1757 Vermouth di Torino Rosso, Angostura bitter
<b>1865*</b>	Bulldog Gin, lime cordial, Yuzu, Angostura, Thomas Henry ginger beer
<b>Scottish Fashioned</b>	Wild Turkey Rye, Element of Islay Peat and Sherry, salt syrup, porto ruby, vanilla flavoured Arabic gum, scent of lemon
<b>Flavour Punch</b>	Appleton 12 y.o. Rare Blend, Ginger Falernum, lime juice, litchees, grapefruit, pea flower
<b>Champagne Colada*</b>	Champagne Lallier Blanc de Blancs, Trois Rivieres Blanc Rhum, Appleton 12 y.o. Rare Blend, pineapple, coconut syrup
<b>Mintfulness*</b>	Appleton Reserve Blend, lime juice, mint and raspberry syrup, Champagne Lallier Grand Rosè
<b>Clearly Orange*</b>	Clarified Campari, clarified orange juice, citrus fruit cordial, orange tincture, Campari jelly
<b>Aviòn De Papel</b>	Mezcal Montelobos Espadin, Aperol, citrus fruit liquor, lime juice, Chartreuse Jaune
<b>Camisas Rojas</b>	Espolòn Blanco, Mezcal Montelobos Espadin, lime juice, hibiscus syrup, habanero bitter, yogurt

15,00€

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# Campari Classic Cocktails

Cocktails that created the history of mixology

**Campari Seltz**      Campari, seltz

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€

# Non-alcoholic Cocktails

**Shaken Note**      The Bitter Note, espresso coffee, cocoa powder

**The Bitter Seltz**      Chilled The Bitter Note, soda water

13,00€

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# Tasting Experience

Cocktail & Food Pairings

## Milano

**Pan'cot  
"Zafferano alla Milanese"**

suggested pairing Campari Seltz

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**Campari essence "risotto"  
with panettone crumbs**

suggested pairing L'ora del Bitter

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**Pumpkin, zabaglione  
and thyme dessert**

50,00€

## Scala

**Pan' Cot, ginger-flavoured pumpkin,  
egg, Bitto cheese and chestnuts**

suggested pairing Compadre

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**Mushroom, parsley  
and pear**

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**Apple, persimmon  
and chestnut "tatin"**

40,00€

## 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 buffalo stracciatella cheese

6,00€

## Pan'cot

Roasted bread, inspired by Milanese tradition

“Zafferano alla Milanese”	12,00 €	suggested pairing: Campari Seltz
Ginger-flavoured pumpkin, egg, bitto cheese and chestnuts	12,00 €	suggested pairing: Compadre
“Caciucco” and grapes in vinegar	12,00 €	suggested pairing: Paesaggio quasi tipografico
Mushroom, parsley and pear	12,00 €	suggested pairing: L'Aperitivo
Roasted octopus, chickling peas, paprika and lime	12,00 €	suggested pairing: Compadre
Beef, potato and pomegranate cream	12,00 €	suggested pairing: Fireworks

## First Courses

Campari essence “risotto” with panettone crumbs	18,00 €	suggested pairing: L'ora del Bitter
“Spaghetti cacio e pepe” with horseradish and lime	16,00 €	suggested pairing: Americano
“Risotto”, autumn mushrooms, parsley and cacio cheese	16,00 €	suggested pairing: Fireworks

## Seafood and Meat

Gratin ombrina, red beans cream	20,00 €	suggested pairing: Mintfulness
Veal “Rustin negàa” and white wine sauce	20,00 €	suggested pairing: Compadre

## Salad

Trevisano radicchio, purple carrots, fennel and pomegranate	12,00 €
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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.*

## Desserts

Hazelnut and strawberry grape “Rocher”	9,00 €
“Baba”, rum, pineapple and vanilla cream	9,00 €
Pumpkin, zabaglione and thyme dessert	9,00 €
Apple, persimmon and chestnut “tatin”	9,00 €

## Soft Drink

Mineral Water	2,00€, 25 cl   3,00€, 50 cl
Espresso Lavazza Kafa	2,00 €

## Spirits & Chocolate

An exclusive selection of our Appleton Estate rum in pairing with special homemade chocolates

### Appleton Estate Signature

in pairing with cream and strawberry chocolate

### Appleton Estate 12 y.o. Rare Casks

in pairing with crunchy semi fondent chocolate with coconut and mint

### Appleton Estate 21 y.o. Nassau Valley Casks

in pairing with extra dark chocolate and salted caramel

18,00€

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