

# Signature Cocktail

Our bartenders' creativity, inspired from Campari artworks

<b>“Il bacio”</b>	Campari, 1757 Vermouth Dry, Bulldog Gin infused with strawberries, cream and vanilla gum arabic, milk, Orange Bitter
<b>“Se la pioggia fosse bitter Campari”</b>	Campari, Cynar, cocoa beans, kumquat and vanilla velouté
<b>“Spiritello” Americano</b>	Campari, 1757 Vermouth di Torino Rosso, kombucha, Porto, seltz
<b>“Bifronte”</b>	Campari, Grand Marnier Cuvée Louis-Alexandre, Arabic gum, cognac salted lemon
<b>“Un triplice evviva”</b>	Wild Turkey 81 Rye, Umeshu honey, Arabic gum, 1757 Vermouth di Torino Rosso, drops of Peychaud's Bitters
<b>“Paesaggio quasi tipografico”</b>	Campari, Sherry Fino, Wray & Nephew Rum, orange pekoe, salt
<b>“L'ora del Bitter”</b>	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'Océan, lime juice, Chartreuse verte, pear and cucumber glucose, lime cordial

## Appleton Mai Tai

Appleton Estate Reserve Blend Rum, Grand Marnier, barley water, Angostura Bitters, lime juice

## 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

## La Vie En Rose

Grand Marnier Cordon Rouge, lemon juice, Bulldog Gin, hibiscus, rose bitter, Thomas Henry tonic water

## 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

18,00€

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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**

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### **Campari essence risotto**

with panettone crumbs

paired with

### **“Un triplice evviva”**

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### **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**

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**Pan'cot, Prawns,**

courgettes and toasted cashews

paired with

**Boulevardier**

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**Dark chocolate fondant**

with cherries and lemon ice cream

55,00€

## Pan'cot

Pan'cot "Zafferano alla milanese"	<b>12,00 €</b> suggested pairing: Campari Seltz
Pan'cot, Pesto, green beans, watermelon and pine nuts	<b>12,00 €</b> suggested pairing: Milano - Torino
Pan'cot, Smoked mackerel, citrus butter and wild rocket	<b>12,00 €</b> suggested pairing: Paesaggio quasi tipografico
Pan'cot, Creamed cod, peas and tarragon	<b>12,00 €</b> suggested pairing: Campari Spritz
Pan'cot, Lamb, spicy raisins, cumin and yoghurt	<b>12,00 €</b> suggested pairing: Boulevardier
Pan'cot, Beef, apricot and mustard	<b>12,00 €</b> suggested pairing: Negroni

## First Courses

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

## Main Courses

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

## Salad

Melon, fennel, rocket, spinach  
and puffed corn 12,00 €

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

## Desserts

**Pistachio mousse**  
with hibiscus sorbet and candied chilli pepper

**Caramelized ice cream**  
with strawberries and basil crumble

**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

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## **Dessert**

(of the day)

Mineral water and coffee included

28,00€