

# 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*

€ 15.00

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



# CAMPARINO

## Twist on Classic

Our own interpretation of masterpieces

### Roots Negroni

*Campari, 1757 Vermouth Rosso di Torino, ginger vodka*

### Seltz on the sea

*Campari, 1757 Vermouth di Torino Extra Dry raspberry, salted orange cordial, Seltz, mint essence*

### Lavorato estivo

*Campari, Rabarbaro Zucca, Wild Turkey 101 Bourbon, Frangelico, milk*

€ 16.00

## “All’Aperitivo”

“Panella”, octopus and lime

Whipped cod wafer

“Salumi e noci”

Endive, orange and carrot cream, teriyaki sauce

Veal, tuna foam and radish

Mackerel, sweet and sour vegetables and raisins

Buffalo “Stracciatella” cream, marinated sardines and candied lemon

Cheese and walnuts

Marinated zucchini

Barley bowl

€ 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.

## La cucina del Camparino

Roasted bread, inspired by Milanese tradition

<b>Row beef tartare, capers, lime and saffron</b>	€ 18.00
<i>Suggested pairing 🍷🍷 Milano - Torino</i>	€ 13.00
<b>Grilled octopus</b>	€ 18.00
<i>with orange and carrot sauce</i>	€ 15.00
<i>Suggested pairing 🍷🍷 Campari Spritz</i>	
<b>Caesar salad</b>	€ 16.00
<i>Lettuce, cherry tomatoes and chicken thigh</i>	€ 15.00
<i>Suggested pairing 🍷🍷 Campari Orange</i>	
<b>Marinated salmon, asparagus, cous cous</b>	€ 18.00
<i>Suggested pairing 🍷🍷 Roots Negroni</i>	€ 15.00
<b>Camparino's Fassona hamburger</b>	€ 18.00
<i>Suggested pairing 🍷🍷 Beer Americano</i>	€ 15.00
<b>Camparino club sandwich</b>	€ 18.00
<i>Suggested pairing 🍷🍷 Campari Orange</i>	€ 15.00
<b>Poached egg, asparagus and Grana Padano cheese</b>	€ 16.00
<i>Suggested pairing 🍷🍷 Boulevardier</i>	€ 15.00



# CAMPARINO

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

## First Courses

<b>Rice with peas, cocoa beans and fois gras</b>	€ 18.00
<i>Suggested pairing</i> 🍷🍸 Negroni	€ 15.00
<b>Maccheroncini all'Amatriciana with crispy guanciale bacon</b>	€ 18.00
<i>Suggested pairing</i> 🍷🍸 Negroni Sbagliato	€ 15.00

## Main Courses

<b>“Fish of the day”</b>	€ 20.00
<i>with vegetables and sprouts</i>	€ 16.00
<i>Suggested pairing</i> 🍷🍸 Seltz on the sea	
<b>Fassona fillet with vegetables and veal reduction</b>	€ 26.00
<i>Suggested pairing</i> 🍷🍸 Compadre	€ 16.00
<b>Osso buco “riso al salto” with saffron</b>	€ 22.00
<i>Suggested pairing</i> 🍷🍸 Campari Seltz	€ 13.00

## Desserts

<b>“Camparino” Tiramisù</b>	
<b>Babà rum, citrus fruits and vanilla ice cream</b>	€ 10.00



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## Non-alcoholic

### Shaken Note

*The Bitter Note, espresso coffee, cocoa powder*

### The Bitter Seltz

*The Bitter Note, soda water*

### Vibrant Tonic

*Vibrant Note, tonic, lime*

### Hidden Garden

*Hidden Note, raspberry puree*

€ 13.00

### Hamam 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*

€ 2.50

*45 cl*

€ 3.50

## Bottled Beer

### Menabrea (Lager)

### Ichnusa (unfiltered Lager)

€ 10.00



# CAMPARINO

## Wines

Sparkling Wines	By the glass	Bottle
<b>Franciacorta Ca' Del Bosco Cuvée Prestige</b> <i>(Chardonnay, Pinot Nero, Pinot Bianco) Lombardy</i>	€ 18.00	€ 75.00
<b>Champagne Lallier, Blanc de Blancs, Grand Cru</b> <i>(Chardonnay ) France</i>	€ 20.00	€ 90.00
<b>Champagne Lallier Rosé, Grand Cru</b> <i>(Chardonnay, Pinot Nero) France</i>	€ 22.00	€ 100.00
<b>White, Red and Rosé Wines</b>	€ 18.00	€ 70.00




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## Hot Beverages

until 5.00 p.m.

Espresso Lavazza Alteco Bio	€ 3.00
Decaffeinated espresso, Barley coffee	€ 3.00
Marocchino	€ 4.00
Shaken Espresso	€ 5.00
Cappuccino	€ 4.00
Decaffeinated cappuccino	€ 4.00
Warm milk	€ 3.00
Latte macchiato	€ 4.00
Selection of teas and infusions	€ 7.00

## 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.*

