

Signature Cocktails

Our bartenders' creativity, inspired from Campari artworks

Compadre	Campari, Mezcal Montelobos Espadin, 1757 Vermouth di Torino Rosso, chinotto liqueur, agave, Angostura
La ragazza in treno	Campari, Frangelico, strawberry yogurt, magic citrus, agave nectar
Sarpinflower	Campari, rose infused Sakè, Nikka Coffey Grain, Umeshu Honey, vinegar reduction, tea flavoured bitter
Borghese	Campari, Wild Turkey 101 Bourbon, 1757 Vermouth Rosso di Torino, Mancino Vermouth Chinato, salt syrup, chocolate bitter, orange bitter, angostura, absinthe
“L’Aperitivo” *	Campari, Aperol, absinthe drops, Sherry Fino, hibiscus shrub, laurel essence
“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

16,00€

** Low ABV Cocktail*

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

Around the Globe

The international flavours of mixology

Bitter Paloma*	Campari, Espolòn Tequila Blanco, agave, 1757 Vermouth di Torino Extra Dry, pink grapefruit soda
1865*	Bulldog Gin, lime cordial, Yuzu, Angostura, Thomas Henry ginger beer
Isola district	Wild Turkey 101 Bourbon, 1757 Vermouth Rosso di Torino, hibiscus syrup, salt, orange bitter, Angostura, citron essence
NoLo	Appleton Estare 12 y.o., lime juice, lemongrass and ginger syrup, pineapple beer, coconut bitter, pimento dram
Champagne Colada *	Campari, Champagne Lallier Blanc de Blancs, Di Baldo gin, elderflower liqueur, sakè
Sempione	Appleton Reserve Blend, lime juice, mint and raspberry syrup, Champagne Lallier Grand Rosè
Clearly Orange *	Clarified Campari, clarified orange juice, citrus fruit cordial, orange tincture, Campari jelly
Aviòn De Papel	Mezcal Montelobos Espadin, Aperol, citrus fruit liquor, lime juice, Chartreuse Jaune
Red Velvet	Bulldog gin, 1757 Vermouth Extra Dry, maraschino, orange bitter, vanilla gum arabic syrup, laurel essence, red cocoa butter painting

16,00€

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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
Vibrant Tonic	Vibrant Note, tonic, lime
Hidden Garden	Hidden Note, raspberry nectar
	13,00€

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Tasting Experience

Cocktail & Food Pairings

Milano

**Bone, marrow
and meat tartare**

suggested pairing Americano

**Fassona fillet with seasonal
vegetables**

suggested pairing Negroni

Raspberry chantilly macaron

65,00€

Scala

**Squid confit, crustaceans,
potato cake with cuttlefish ink**

suggested pairing Red Velvet

“Caciucco” risotto

suggested pairing Paesaggio Quasi Tipografico

**Passion fruit cream tarte
and basil ice cream**

70,00€

All'Aperitivo

“Panella”, octopus and lime

Whipped cod wafer

“Salumi e noci”

Chicory, 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

Marinated zucchini

Barley Bowl

6,00€

Starters

Bone, marrow and meat tartare 18,00 €

suggested pairing: Americano

Catalan lobster 24,00 €

suggested pairing: NoLo

Squid confit, crustaceans,
potato cake with cuttlefish ink 18,00 €

suggested pairing: Red Velvet

First Courses

“Caciucco” Risotto	22,00 €	suggested pairing: Paesaggio Quasi Tipografico
“alla milanese”	20,00 €	suggested pairing: Campari Seltz
Raviolo with veal cheek and “mozzarella di bufala” cream	20,00 €	suggested pairing: L'ora del Bitter

Main Courses

Lamb with herbs	24,00 €	suggested pairing: Compadre
Shrimp in cocktail sauce with sweet and sour sucrine	24,00 €	suggested pairing: Bitter Paloma
Ombrine, peas and herbs	22,00 €	suggested pairing: 1865

Salad

Bouquet of seasonal vegetables in different consistencies	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

Chocolate mousse and marinated strawberries	12,00 €
Raspberry chantilly macaron	12,00 €
Passion fruit cream tarte and basil ice cream	12,00 €

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 Estare 12 y.o.

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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