

CAMPARINO



# CAMPARINO

## Campari Classic Cocktails

**Campari Seltz** 13  
*Campari, seltz*

**Campari Shakerato** 18  
*Campari*

**Americano**  
*Campari, 1757 Vermouth di Torino Rosso, Seltz*

**Milano – Torino**  
*Campari, 1757 Vermouth di Torino Rosso*

**Garibaldi**  
*Campari, orange, green mandarin*

**Campari Tonic**  
*Campari, tonic water*

**Campari o Aperol Spritz**  
*Campari o Aperol, Cinzano Prosecco D.O.C., Seltz*

**Negroni Sbagliato**  
*Campari, 1757 Vermouth di Torino Rosso, Cinzano Prosecco D.O.C.*

**Negroni**  
*Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin*

**Boulevardier**  
*Campari, 1757 Vermouth di Torino Rosso, Wild Turkey 101 bourbon*

**Seltz on the sea**  
*Campari, 1757 Vermouth di Torino Extra Dry, raspberries, orange cordial*



# CAMPARINO

## Camparino Cocktails

**Moonwalk** 18  
*Gran Marnier cuvée Louis-Alexandre, Lallier Blanc de Blanc brut, grapefruit bitters*

**Jungle Bird**  
*Appleton Estate 8, Campari, pineapple, verju*

**Purosangue**  
*Campari, Biancosarti, Del Professore Red Vermouth, Modena balsamic vinegar*

**Barrel Aged Brooklyn** 25  
*Wild Turkey Rye, Amer Picon, 1757 Vermouth di Torino Extra Dry, Maraschino  
Aged in former American oak barrels for 14 months*

**Prince Alfonso** 30  
*Trois Rivières x Camparino millésime 2008, Dubonette, Angostura bitters*

## All'Aperitivo

**“Michetta” bred with Varzi salami** 8

**Chickpea hummus with salted bergamot and crispy vegetables** 8

**“Burrata” cheese and beetroot-marinated salmon** 10

**“Mondegili” meatballs with mustard sauce** 9

**Marinated and fried sardine, pickled vegetables** 9

**“Mozzarella in carrozza”** 8

**Roasted pepper with tuna mousse** 10



# CAMPARINO

dalle 12:00 alle 22:00

## La cucina del Camparino

<b>Beef tartare</b> <i>(Anchovies, capers, parsley, egg yolk, red onion)</i>	24
<b>Caesar salad</b> <i>(Chicken thigh, "guanciale", quail egg, Caesar sauce, croutons)</i>	20
<b>"Nizzarda"</b> <i>(Cherry tomatoes, green beans, potatoes, black olives, tuna tataki, daikon)</i>	20
<b>Toast with grilled ham, "Montasio" cheese, mustard</b>	18
<b>Hamburger di Fassona</b> <i>(Onion compote, bacon, BBQ sauce)</i>	22
<b>Club sandwich</b> <i>(Chicken, lettuce, mayonnaise, crispy prosciutto)</i>	22
<b>Eggplant "Parmigiana" flan</b>	18



# CAMPARINO

dalle 12:00 alle 22:00

## First courses

<b>Milanese Risotto with ossobuco ragout</b>	25
<b>Spaghetti with garlic, extra virgin olive oil, chili pepper, "Parmigiano"</b>	22

## Main courses

<b>Mediterranean sea bass</b>	28
<b>"Milanese veal cutlet"</b>	36
<b>Grilled octopus with Swiss chard</b>	26

## Desserts

<b>Sliced fruits</b>	12
<b>Tiramisù</b>	12
<b>Rum Baba with "Fiordilatte" and Tahiti vanilla ice cream</b>	12



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## Non-alcoholic Cocktails

<b>Green light</b> <i>Everleaf Marine, basili cordial, ginger soda</i>	13
<b>Crodino Spritz</b> <i>Crodino, Seltz</i>	13

## Soft Drink

<b>Crodino</b>	8
<b>Crodino Arancia Rossa</b>	8
<b>Soft Drinks</b>	8
<b>Acqua Mineral</b>	5

## Bottled Beer

<b>Menabrea</b> <i>(Lager)</i>	
<b>Ichnusa</b> <i>(No filtered Lager)</i>	10



# CAMPARINO

*fino alle ore 17:00*

## Cafeteria

<b>Espresso Lavazza</b>	3,5
<b>Decaffeinated Espresso</b>	3,5
<b>Cappuccino</b>	4
<b>Milk</b>	4
<b>Americano</b>	5
<b>Selection of teas and infusions</b>	8

## Pastries

<b>Croissant selection</b>	5
<b>Camparino praline</b>	5



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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.