

CAMPARINO



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Campari Classic Cocktails

Campari Seltz <i>Campari, Seltz</i>	13
Campari Shakerato <i>Campari</i>	18
Americano <i>Campari, 1757 Vermouth di Torino Rosso, Seltz</i>	
Milano – Torino <i>Campari, 1757 Vermouth di Torino Rosso</i>	
Garibaldi <i>Campari, orange, green mandarin</i>	
Campari Tonic <i>Campari, tonic water</i>	
Campari/Aperol/Cynar Spritz <i>Campari/Aperol/Cynar, Cinzano Prosecco D.O.C., Seltz</i>	
Negroni Sbagliato <i>Campari, 1757 Vermouth di Torino Rosso, Cinzano Prosecco D.O.C.</i>	
Negroni <i>Campari, 1757 Vermouth di Torino Rosso, Bulldog Gin</i>	
Boulevardier <i>Campari, 1757 Vermouth di Torino Rosso, Wild Turkey 101 bourbon</i>	



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Classic Cocktails

Campari Yuzu	18
<i>Campari, yuzu sake, lavender, tonic water</i>	
Moonwalk	
<i>Grand Marnier Cordon Rouge, Lallier Blanc de Blancs brut, grapefruit bitters</i>	
Rabo de Galo	
<i>1757 Vermouth di Torino Rosso, Sagatiba Envelhecida Cachaça, Cynar, grenadine</i>	
Black Pearl Martini	
<i>Ondina gin, 1757 Vermouth di Torino Extra Dry, caper leaves</i>	
Barrel Aged Brooklyn	25
<i>Wild Turkey Rye, Amer Picon, 1757 Vermouth di Torino Extra Dry, Maraschino</i> <i>Aged in former American oak barrels for 14 months</i>	

All'Aperitivo

“Michetta” bred with Varzi salami	8
Chickpea hummus with salted bergamot and crispy vegetables	8
Stuffed “Friggitello” with Pancetta	10
“Mondeghili” meatballs with mustard sauce	9
Tempura of marinated sardine, sweet and sour vegetables with Campari	9
Black cod croquette	10
Tuna tataki with Grand Marnier ponzu sauce	10



CAMPARINO

dalle 12:00 alle 22:00

La cucina del Camparino

Fassona beef tartare <i>(Anchovies, capers, parsley, egg yolk, red onion)</i>	24
Caesar salad <i>(Chicken thigh, “guanciale”, quail egg, Caesar sauce, croutons)</i>	20
Pumpkin flan with taleggio cheese fondue	20
Toast with grilled ham, “Montasio” cheese, mustard	18
Fassona hamburger <i>(Onion compote, bacon, BBQ sauce)</i>	22
Club sandwich <i>(Chicken, lettuce, mayonnaise, crispy prosciutto)</i>	22
Seafood salad <i>(Lettuce, carrot, confit cherry tomatoes, candied lemon, squid, shrimp)</i>	24



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dalle 12:00 alle 22:00

First courses

Milanese Risotto with ossobuco ragout	25
Spaghetti alla Puttanesca	22
Caprese Ravioli (Buffalo mozzarella, tomato, basil)	24

Main courses

Catalan lobster	34
Milanese veal cutlet	36
Braised beef cheek with mashed potatoes	30

Desserts

Apple tarte Tatin with custard ice cream	12
Tiramisù	12
Sbrisolona with berries sorbet	12



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Non-alcoholic Cocktails

Crodino Spritz	13
<i>Crodino, Seltz</i>	
Il Dandy	13
<i>Bitter notes, artichoke, basil cordial</i>	
La Chica	13
<i>Ruby Note, lime, agave, pink grapefruit soda</i>	

Soft Drink

Crodino	8
Crodino Arancia Rossa	8
Soft Drinks	8
Acqua Mineral	5

Bottled Beer

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



CAMPARINO

fino alle ore 17:00

Cafeteria

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

Pastries

Croissant selection	5
Camparino praline	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.