

CAMPARINO



CAMPARINO

Spiritello Cocktails

Flora

Sake, apricot distillate, hibiscus

“Can I call you Rose”

Skyy vodka, rosehip, vanilla, Lallier Grand Rosé Brut

La “Callas”

Campari, Espolòn Tequila Blanco, Ancho Reyes, habanero distillate, passion fruit

Skinny Fix

1757 Vermouth di Torino Extra Dry, elderflower distillate, tomato

Combawa

Bisquit & Dubouchè VSOP, kaffir lime, cascara soda

Compadre

Campari, Montelobos Mezcal Espadin, 1757 Vermouth di Torino Rosso, chinotto

Porcini Negroni

Campari, Appleton Estate 12, 1757 Vermouth di Torino Rosso, porcini mushroom

Dopo Teatro

Campari, Bisquit & Dubouchè VSOP, Del Professore Vermouth Rosso, beeswax, coconut water



CAMPARINO

Classic Never Dies

Bitter Paloma

Campari, Espòlòn Tequila Blanco, 1757 Vermouth di Torino Extra Dry, agave, lime, pink grapefruit

Nitro Garibaldi

Campari, orange, green mandarin

Improved Shakerato

Campari, Rue Berry cordial, raspberries, mint

Santa Marta Daiquiri

Kingston 62 white rum, mountain cherries, lime

Dec's Martini

Bulldog gin, Montelobos Mezcal Tobalà, Cocchi Americano

Martini Arabica

Skyy vodka, Frangelico, tonka bean, Brazilian coffee cordial

20

Barrel Aged Brooklin

*Wild Turkey Rye Whiskey, Amer Picon, 1757 Vermouth di Torino Extra Dry, maraschino
Aged in ex-American oak barrels for 14 months*

25

Prince Alfonso

Appleton Estate Rum 21, Dubonette, Angostura bitters

25



CAMPARINO

Classic Campari 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

Campari Tonic
Campari, tonic water

Campari/Aperol/Cynar Spritz
Campari/Aperol/Cynar, Cinzano Prosecco DOC, 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



CAMPARINO

Bottled beers

Menabrea

(Lager)

Ichnusa

(No filtered Lager)

10

Champagne

Lallier Blanc de Blancs N.V

Lallier Blanc de Noirs Lallier N.V

Lallier Rosé N.V.

20/85

Non – alcoholic Cocktails

Crodino Spritz

The Non-Alcoholic Spritz

13

Il Dandy

Bitter Note, artichoke, basil cordial

13

La Chica

Ruby Note, lime, agave, pink grapefruit soda

13

Soft Drink

Crodino

10

Crodino Arancia Rossa

10

Soft drinks

10

Water

5



CAMPARINO

All'Aperitivo

"Riso al salto"

Milanese "Mondeghili" meatballs

"Michetta" bread with salami from Varzi

Potato croquette with Prosciutto

Crouton, anchovies, saffron butter

"Maritozzo" with red prawns

Octopus skewer in saor sauce

Chickpea hummus, endive, crusco pepper

10

Appetizers

"Vitello tonnato"	22
Fassona beef carpaccio, Grape, hazelnut, black truffle	22
Amberjack carpaccio, citrus fruits, crunchy vegetables	24
Scampi tartare, snow peas	26



CAMPARINO

First courses

Milanese risotto with ossobuco ragout	25
Seafood carbonara with mezze maniche pasta	26
Spaghetti with tomato	20
Onion, linguine pasta, Parmigiano	22

Main courses

Veal cutlet, dried tomato pesto, black olives	38
Lamb sirloin, eggplant, mushrooms, chestnuts	32
Turbot cutlet with porcini mushrooms	34
Black cod, puttanesca sauce, potato purée, crusco pepper	30
Pumpkin velouté	24

Desserts

Tiramisù	12
Campari Sacher	12
Pineapple, Campari sorbet, candied grapefruit	12
Sbrisolona, cream ice cream, wild berries	12

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.



CAMPARINO

