Benvenuti al BAR CAMPARi

We're an all-day-bar open from morning until evening. You can have a delicious pinsa, drink a quick espresso, or enjoy a relaxed Aperitivo in the early evening. Treat yourself to an Italian snack or a delicious dinner. Enjoy your favourite Campari cocktail at the bar or pick a bottle from our winelist. And if you feel like having an Aranciata: it's our pleasure.

Our only rule is that you should feel at home. Bar Campari lives and breathes italianità – the Italian way of life – while keeping in touch with our Viennese roots. It's exactly this combination that gives this place its unique flair.

In this spirit:

Buon appetito. We're happy to have you here.

Recommendation of the house

HOME OF
GARIBALDI SPRITZ

Garibaldi

UNITES WHAT BELONGS TOGETHER

UN „GARIBALDI“ UNISCE CIÒ CHE È DESTINATO A STARE INSIEME

Comparing northern and southern Italy is a bit like comparing apples and oranges. Despite all their differences, the revolutionary Giuseppe Garibaldi fought to unite the regions of the peninsula.

This union was immortalised in the form of a cocktail, which blends Campari from the North and sweet Sicilian oranges from the South into a harmonious whole. As any good aperitivo should be, our Garibaldi is simplicity perfected: a velvety froth of freshly squeezed orange juice, our Campari's vibrant red, and a dash of bergamot. Add a slice of orange and ecco qua! – the Ferrari of Campari & orange juice.

CLASSICI CAMPARI

CAMPARI SELTZ

Campari, soda

9,40

CAMPARI SPRITZ
Campari, Prosecco, soda
11,90

CAMPARI SHAKERATO
Campari, on the rocks, shaken
9,90

AMERICANO
Campari, Vermouth Rosso, soda
10,90

CAMPARI GARIBALDI
Campari, freshly squeezed oranges, bergamot
10,90

ERNESTO
Campari, pineapple, lime, Prosecco, mint
13,90

NEGRONI
Campari, Bickens Gin, Vermouth Rosso
13,90

VARIETY IN A GLASS:

The Italian Spritz

VARIETÀ NEL BICCHIERE:
LO SPRITZ ITALIANO

The Austrians love their wine spritzed, but the Italian world of spritz offers a rich variety that goes far beyond the classic Aperol Spritz.
No matter whether you prefer the refreshing Aperol Spritz, the fruity Sarti Spritz or the characterful Campari Spritz – one thing connects them all:
They bring a sparkle to the evening and are not just drinks, but an expression of Italian joie de vivre. Each Spritz tells its own story and offers a unique taste experience. Want something refreshing?
Then try an Aperol Spritz. Or would you rather have a fruity note?
The new Sarti Spritz is the perfect choice! And for everyone who likes it classic and full of character, the Campari Spritz is the ideal accompaniment.
‚Cause whatever the day brings, there's always a splash,
which fits it perfectly.

SELEZIONE SPRITZ

APEROL SPRITZ
Aperol, Prosecco, soda
9,80

SARTI SPRITZ
Sarti, Prosecco, soda
12,90

ITALIAN HUGO SPRITZ
Mondoro, Prosecco, soda, mint
13,90

HOME OF

GARIBALDI SPRITZ
Campari, freshly squeezed oranges, Prosecco
12,90

NEGRONI SPRITZ
Campari, Vermouth Rosso,
Gin, soda
14,40

BASIL SPRITZ

Vermouth Extra Dry,
basil-ginger lemonade, soda
12,40

MINT & TONIC

Campari, tonic water, lime, fresh mint
12,90

LIMONCELLO SPRITZ

Limoncello, Prosecco, soda
12,90

Crodino Spritz

MAKING YOUR APERITIVO MOMENTS TRULY UNFORGETTABLE!

PER GLI APERITIVI, CHE É IMPOSSIBILE DIMENTICARE

This refreshing Spritz can be enjoyed without regrets, because both Crodino Biondo and Crodino Rosso are alcohol-free, yet filled with the spirit of Italy. Best mixed with sparkling soda, this drink blends the aroma of Sicilian oranges or blood oranges with 30 essential herbs into a bittersweet symphony that has been ringing out from Piedmont's Crodo to Vienna and the whole world since 1965.

We found that aperitivo works well senza alcohol, but certainly not without our delicious Italian snacks and your best amici.

SELEZIONE ANALCOLICA
ALCOHOLFREE DRINKS

CRODINO BIONDO SPRITZ
Crodino Biondo with a hint of bitter-sweet orange, soda
8,90

CRODINO ROSSO SPRITZ
Crodino Rosso with a hint of blood orange, soda
8,90

BAR CAMPARI LEMONADE
Freshly squeezed lemon &
grapefruit juice, vanilla, soda
8,90

BALDINO
Crodino Rosso, elderberry tonic,
Freshly squeezed orange juice
10,90

ROOIBOS LEMONADE
Rooibos, lime, cucumber, soda
9,40

Il Negroni

THE COUNT AMONG THE CAMPARI COCKTAILS

IL NEGRONI: IL "CONTE" DEI CAMPARI COCKTAILS

Campari, gin and vermouth – three ingredients every Italian heart and palate yearns for after 5 p.m. Together, this delicious trio makes a Negroni, which is said to have been dreamed up by a thirsty Conte Camillo Negroni during one of his infamous drinking bouts more than a century ago. History aside, this bittersweet cocktail has rightly earned its place on bar menus around the world. It's no wonder that it spawned countless variations – in nearly as many different styles as seen on the catwalk at the annual Settimana della Moda in Milano.

So, if you're already well-acquainted with il classico, why not take a look at our Selezione del Conte and find your new favourite Negroni?

SELEZIONE NEGRONI

NEGRONI
Campari, Bickens Gin, Vermouth Rosso
13,90

LOWLAND NEGRONI
Lowland single malt whisky, Vermouth Rosso, Campari
14,90

NEGRONI NUMERO DIECI
Appleton Estate 12 YO rum, Vermouth Rosso, Campari, Cynar, Grand Manier Louis Alexandre
14,50

MEXICAN STAND OFF
Mezcal Verde, Campari, Barolo Chinato
14,90

COFFEE NEGRONI

Bickens Gin, Campari, Ruby Port, Vermouth Rosso, coffee, bitters

14,90

Il Negroni „Sbagliato“

WHEN A MYTH ARISES

FROMFROM A “MISTAKE”

QUANDO DA UN „ERRORE“
NASCE UN MITO

The Negroni Sbagliato was invented in 1972 by Mirko Stocchetto in Bar Basso, Milano. He was asked to make a Negroni but he used sparkling wine rather than gin. The mistake (sbagliato is the Italian word for „wrong“) gave the rise to a myth.

The Negroni „Sbagliato“ is considered to be one of the first twists to a classic, and today become a classic in its own light representing an undoubtably Milanese icon. It is the ideal start to the evening.

SELEZIONE COCKTAIL

INSPIRED BY BAR BASSO MILANO

NEGRONI SBAGLIATO GRANDE

Campari, Vermouth Rosso, Prosecco

16,90

NEGRONI SBAGLIATO

Campari, Vermouth Rosso, Prosecco

14,40

MUNAKRA

Munakra Gin, vanilla, lemon, tonic water

14,90

KNICKERBOCKER

Rum, lemon, Grand Marnier, pineapple, orange, raspberry

15,40

HIGHLAND LEMONADE

Single Malt Whisky, grapefruit, vanilla, lemon, Victorian lemonade

15,40

Averna Sour

AN ORANGE AND A LEMON WALK INTO A BAR

UN'ARANCIA INCONTRA UN LIMONE

The punchline of this joke would probably involve a perfectly balanced sour cocktail. Glad you asked: this balance is achieved by mixing the fresh acidity of citrus fruits with a sweet and aromatic spirit of your choice. Things get molto interessante when the essence of Sicilian herbs, fragrant lemon and orange peel, fruits, and roots is poured into a glass clinking with ice cubes.

SELEZIONE COCKTAIL

BAR CAMPARI GIMLET

Bickens gin, Porfidio Agave gin, homemade lime cordial

14,90

AVERNA SOUR

Averna, lemon, orange, sugar

14,40

NIGHT CAP

Highland Scotch Whisky, coffee liqueur, Vermouth dry, vanilla

15,90

COFFEE MAUI

Coffee Maui Rum, Overproof Rum, lime, almond, pineapple

15,90

L' Aperitivo

OR THE ITALIAN ART OF GETTING TOGETHER

L´APERITIVO: O MEGLIO,
L´ARTE ITALIANA DELLO STARE INSIEME

From Milano to Vienna, today's cities and their people are busier than ever.

But a true Milanese, like Campari, will not let go of their zest for life that easily.

Essentially a remedy for the hectic pace of urban life, aperitivo has become a pleasant and cherished Milanese tradition. Meet old friends and make new ones while enjoying a Campari Spritz, a Negroni, or a Campari Garibaldi, and watch your workday fade away into a delightful evening. At dinner, a good companion is vital – that's why you shouldn't miss out on the Italian delicacies to go with your drink. Take your pick!

SPUNTINI

SNACKS FROM OUR DISPLAY CASE

Selezione di Antipasti misti *small / medium / large* 14,90/ 19,90/ 23,90
Prosciutto San Daniele. Grilled vegetables. Artichokes. Olives ...

Bruschetta della casa 15,50
Homemade bread. Cherry tomatoes. Basilpesto. Stracciatella cheese.

Mozzarella di Bufala Campana 18,90
Pomodori semi secchi. Olive oil.

Prosciutto San Daniele *Matured for 24 months, wafer-thin from the Berkel* 17,50
Parmigiano Reggiano.

Prosciutto San Daniele *Matured for 24 months, wafer-thin from the Berkel* 17,50
Mozzarella di Bufala Campana. Pomodori semi secchi.

Salami piccante 11,90
Grilled pepper.

Parmigiano Reggiano 13,90
Olive oil. green Belice and black Gaeta olives.

Green Belice Olives. Black Gaeta-Olives 5,90

Caper berries 4,90

Pickled artichocke hearts 6,90

Tramezzini 4,70
Prosciutto / Ham-Cheese / Salmon / Salami / Tuna / Mozzarella

Ciabatta 4,50
Prosciutto / Pecorino / Salmon / Salami

Focaccia 4,50
Prosciutto / Pecorino / Salmon / Salami

Mini Croissants 4,50
Prosciutto-Artichocke hearts / Ham-Cheese-Egg / Salmon-capers / Salami

Lemon tarte 5,90

Torta Caprese 5,90

Berry tartlet 5,90

Cannoli ricotta 5,90

Ricotta cream. Candied oranges. Chocolate.

Visit our display case next to the bar.

Pinsa

PIZZA? EVERYONE KNOWS.

PINSA? PER I BUONGUSTAI!

Like the classic pizza, the pitta, piadina and focaccia, the pinsa is a type of flatbread that you can either top like a pizza or enjoy straight, without anything. But the pinsa, as the classic street food of Roma, for sure is celebrated at Bar Campari and comes with particularly refined taste variations and a special dough. The big difference to other flat doughs lies in the flour mixture, which makes the dough extra crispy. In addition, it is made with water, olive oil, a little salt and a very long kneading process, which makes the pinsa light and unique.

Enjoy our gourmet pinsa with the perfect cocktail
for a real aperitivo italiano.
Buon appetito e cin cin!

PINSA

ROSSA

Margherita 14,90
Tomato sauce. Mozzarella Fior di Latte. Basil.

Acciughe 15,90
Tomato sauce. Anchovies. Capers.

Salsiccia 17,90
Tomato sauce. Salsiccia. Mozzarella Fior di Latte. Sweet peas.

Prosciutto San Daniele 18,90
Tomato sauce. Braised aubergines. Rocket.

Diavola 18,90
Tomato sauce. Mozzarella Fior di Latte. Spicy Salami. Jalapenos. Kalamata Olives. Parmesan.

PINSA
BIANCA

Caprese 17,90
Mozzarella di bufala. Cherry tomatoes. Basil. Aceto balsamico crema.

Tartufo 21,90
Parmesan cream. Artichokes. Truffle.

ANTIPASTI
STARTERS

Selezione di Antipasti misti *small / medium / large* 14,90 / 19,90/ 23,90
Prosciutto San Daniele. Grilled vegetables. Artichockes. Olives ...

Focaccia 6,50

Bruschetta 15,90
Cherry tomatoes. Basilpesto. Stracciatella cheese.

Octopus salad 15,90
Tenderly cooked octopus pieces. Mediterranean dressing. Taggiasca olives.

Prosciutto san daniele e melone 17,50
Prosciutto. Cantaloupe.

Fritto misto 19,90
Fried octopus. Calamari. Shrimp. Amalfi lemon dip.

Mozzarella di Bufala Campana 18,90
Semi-dried tomatoes. Olive oil.

Vitello Tonnato 19,90

Veal slices. Tuna sauce. Capers. Pine nuts.

Beef Tartare 24,50

Marinated beef fillet. Egg yolk. Mustard seeds. Caper berries.

ZUPPA
SOUP

Minestrone 7,90

Vegetables. Tomato. Parmesan cheese. Green beans. Passatelli.

INSALATE
SALADS

Insalata verde *small / large* 7,90 / 10,90

Leaf salad. Black Balsamico.

Insalata di rucola *small / large* 8,90 /12,90

Rocket. Cherry tomatoes. Parmesan.
Black balsamico dressing. Olive oil.

Insalata mista *small / large* 8,90 /12,90

Leaf salad. Cherry tomatoes. Cucumber.
Lime mustard dressing. Fennel. Carrots.

Insalata estiva 20,90

Rocket. Cherry tomatoes. Watermelon. Mozzarella. Mint.
Pine nuts. Lime-mustard dressing.

Prawn salad 21,90

Leaf salad. Cherry tomatoes. Cucumber. Pomegranate.
Fig. Lime mustard dressing

Caesar Salad

Romaine lettuce. Parmesan cheese. Croûtons.	*with chicken fillet and Pancetta bacon*	*with prawn and Pancetta bacon*
14,90	21,90	22,90

PIATTO GRANDE

Penne pomodoro VEGAN *– on request gluten free* 15,90

Penne. Tomato sauce. Cherry tomatoes. Basil.

Spaghettone aglio olio e peperoncino 15,90

Homemade spaghettone. Chili. Garlic. Olive oil. Parsley. Parmesan.

Campanelle con salsiccia e finferli 19,90

Homemade campanelle. Homemade salsiccia. Chanterelle mushrooms. Parsley. Parmesan.

Gnocchi all´arrabbiata 20,50
Tomato sauce. Chili. Basil. Stracciatella.

Mafaldine con gamberi
e salsa cremosa di pomodoro picante 23,90
Homemade mafaldine. Shrimp. Cherry tomatoes. Chili. Garlic. Parsley. Pangratato.

Risotto alla milanese 21,90
Safron. Prawns. Butter. Parmesan.

Petto di pollo 21,50
Corn-fed chicken breast. Poultry sauce. Salsa verde.

Polpo alla griglia 23,50
Grilled octopus. Romesco sauce. Smoked Mandela cheese.

Branzino alla griglia 26,50
Grilled sea bass. White wine sauce. Herb oil.

Tagliata di manzo 31,50
Ribeye. Diane sauce. Rosemary butter.

CONTORNI

Pimentos de Padrón 9,00

Fried wild broccol 9,00

French fries *with ketchup or mayonnaise* 7,50

Roast potatoes *with ketchup or mayonnaise* 7,50

Cajun french fries *with dried ricotta and chili mayonnaise* 11,90

Truffled french fries *with truffles, parmesan cheese and truffle mayonaise* 12,90

Chilimayo, Amalfi Mayo 2,50

Truffled Mayo 3,50

DOLCI
DESSERTS

Sarti & Ice 9,00
Sarti. Lemon sorbet. Grapefruit.

Munakra Regalo 9,90
Munakra Gin. Coconut ice cream. Lime. Coconut flakes.

Sorbetto al limone 9,90
Lemon sorbet. Prosecco or Vodka.

Tartufo di pizzo pistacchio 9,90
Tartufo ice cream. Orange. Pistachios.

Tiramisu CONTAINS ALCOHOL 6,90
Biscuit. Mascarpone. Coffee.

Panna cotta 5,90
Strawberries.

Cannoli ricotta 5,90
Ricotta cream. Pistachios. Chocolate.

Torta Caprese 5,90

Lemon tarte 5,90

Berry tartlet 5,90

FORMAGGIO
CHEESE

Parmigiano Reggiano 14,50
Olive oil. Green belice and black gaeta olives.

Pecorino Stagionato 14,50
Grappa raisins.

Taleggio 14,50
Grappa raisins.

Truffle cheese Moliterno 14,50
White grapes.

Cheese variations 15,50
Pecorino Stagionato. Parmigiano Reggiano. Truffle cheese Moliterno. Taleggio.

SOFT DRINKS

Vöslauer *still / sparkling 0,33l* 4,90

Vöslauer *still / sparkling 0,75l* 8,90

San Pellegrino *0,25l* 5,90

San Pellegrino *0,75l* 8,90

Freshly squeezed orange juice *⅛l* 4,80

Freshly squeezed grapefruit juice *⅛l* 5,60

Soda with elderflower syrup *0,25l** 3,70

Soda with elderflower syrup *0,5l** 6,90

Soda with lemon *0,25l** 3,90

Cloudy applejuice *1/8l* 3,70

Fruit nectar *Williams Christ pear / Apricot / currant 0,2l* 5,90

Soda *1/8l* 1,20

LEMONADES

Crodino Biondo *0,175l* 7,50

Crodino Rosso *0,175l* 7,50

Fentimans *Tonic / Ginger Ale / Victorian Lemonade/ Sparkling Elderflower 0,2l*	6,40
Thomas Henry *Pink Grapefruit 0,2l*	6,40
Schweppes *Ginger Beer 0,2l*	6,40
Balis *basil-ginger-lemonade / pineapple-mint-lemoade 0,25l*	6,40
Coca Cola *classic / light / zero 0,33l*	6,40
Red Bull Energy Drink *0,25l*	6,40
Red Bull Sugarfree *0,25l*	6,40
Red Bull Seasonal Edition *0,25l*	6,40

**) Jugendgetränk*

BARETTINO „LATTERIA“

Hot Matcha Latte *Matcha, hot milk and milk foam*	7,90
Iced Matcha Latte *Matcha, cold milk or oat milk*	7,90
Hot Chai Latte *Chai rooibos, hot milk and milk foam*	7,90
Iced Chai Latte *Chai rooibos, cold milk*	7,90
Hot UBE Hafer Latte *Ube syrup and oat drink with an oat foam topping*	7,90
Iced Ube Hafer Latte *Ube syrup, cold oat drink*	7,90

DRAUGHT BEER

Moretti	*0,1l*	3,30
	0,3l	5,90
Reininghaus Jahrgangspils 2024	*0,1l*	3,60
	0,3l	6,40

BOTTLED BEER

Moretti 0.0 - alcohol free	*0,3l*	5,90

OCCASIONALLY

Spritz *with Grüner Veltliner*	*0,25l*	7,10
Summer Spritz	*0,25l*	6,90

with Grüner Veltliner

Kaiser Spritzer *0,25l* 7,40
with Grüner Veltliner and elderflower syrup

VINI BIANCHI

WHITE WINE BY THE GLAS 1/8l

Chardonnay 8,90
2024, Lageder, Südtirol

Pinot Grigio 9,90
2025, Elena Walch, Südtirol

Gavi di Gavi CORTESE 9,90
2025, La Giustiniana Gavi di Gavi, Piedmont

Lugana TREBBIANO 10,90
2025, Santa Cristina Lugana-Garda, Veneto

Sauvignon Blanc 10,90
2024, Specogna, Friaul

Grüner Veltliner Bognergasse 6,40
2025, Schmid, Kremstal

Chardonnay 8,50
2024, Schwarz, Burgenland

Wiener Gemischter Satz Weisleiten 7,90
2025, Mayer am Pfarrplatz, Heiligenstadt

Gelber Muskateller 9,90
2025, Trummer, Südsteiermark

WHITE WINE BOTTLE 0,375l

Weißburgunder Schulthauser 29,00
2020, St. Michael, South Tyrol

WHITE WINE BOTTLE 0,75l

Pinot Grigio Friuli Colli Orientali DOC 64,00
2024 Livio Felluga, Friuli

Pinot Grigio Friuli DOC 64,00
2023 Jermann, Friuli

Pinot Grigio Jesera 64,00
2024, Venica, Friuli

Ribolla Gialla 59,00
2021, Castello di Buttrio, Friuli

Sharis CHARDONNAY, RIBOLLA GIALLA 59,00
2023, Livio Felluga, Friuli

Vermentino Quartomoro 59,00
2022 Oristano, Sardinia

Chardonnay BIO Ateyon 69,00

2021, Loacker, South Tyrol

Terre Alte PINOT BLANC, SAUVIGNON BLANC 157,00
2021, Livio Felluga, Friuli

Gewürztraminer 45,00
2024, Elena Walch, South Tyrol

Edda Lei, Salento Bianco IGP CHARDONNAY, FIANO, MOSCATEL 55,00
2024, Cantine San Marzano, Puglia

Chardonnay 49,00
2024, Schwarz, Burgenland

Gelber Muskateller 58,00
2025, Trummer, Südsteiermark

Grüner Veltliner Federspiel Hinter der Burg 69,00
2025, Prager, Wachau

VINI ROSATI

ROSÉ WINE BY THE GLAS 1/8l

Alìe VERMENTINO, SYRAH 9,80
2025, Frescobaldi, Tuskany

ROSÉ WINE BOTTLE 0,75l & 1,5l

Château Miraval CINSAULT, GRENACHE, ROLLE, SYRAH 0,75l 64,00
2025, Château Beaucastel, Provence

Château Miraval CINSAULT, GRENACHE, ROLLE, SYRAH 1,5l 128,00
2024, Château Beaucastel, Provence

Whispering Angel CINSAULT, GRENACHE, SYRAH 0,75l 64,00
2025, Château d'Esclans, Provence

Cuvée Rosé Prestige CINSAULT, GRENACHE, SYRAH 0,75l 64,00
2025, Château Minuty, Provence

VINI ROSSI

RED WINE BY THE GLAS 1/8l

Chianti Cetamura SANGIOVESE 10,90
2024, La Badia, Tuscany

Merlot 10,90
2022, Venica, Friuli

Primitivo di Manduria DOC Taló 8,90
2023, Cantine San Marzano, Puglia

Hebo IGT CS, ME, SA, CF 10,90
2024, Azienda Agricola Petra, Tuskany

RED WINE BOTTLE 0,375l

Il Pino di Biserno CF, ME, CS, PETIT VERDOT 59,00
2022, Tenuta di Biserno, Tuskany

RED WINE BOTTLE 0,75l

Il Bacialé Monferrato Rosso BARBERA, CS, CF, ME, PN *2019, Braida, Piedmont*	52,00
Dolcetto d'Alba *2022, Elio Grasso, Piedmont*	58,00
Pithos BIO FRAPPATO, NERO D'AVOLA *2021, Cos, Sicily*	59,00
Chianti Classico Riserva DOCG SANGIOVESE *2021, Castello di Brolio, Tuscany*	69,00
Masseria Maìme NEGROAMARO *2015, Tormaresca, Apulia*	96,00
Amarone Classico DOCG CORVINA, RONDINELLA, MOLINARA *2019, Masi Castasera, Valpolicella*	99,00
Ilatraia CABERNET SAUVIGNON, PETIT VERDOT, CABERNET FRANC *2020, Brancaia, Tuscany*	124,00
Barolo Cannubi NEBBIOLO *2021, Francesco Rinaldi & Figli, Piedmont*	159,00
Brunello di Montalcino Riserva DOCG SANGIOVESE *2020, Altesino, Tuscany*	199,00
Tignanello SANGIOVESE, CABERNET SAUVIGNON, CABERNET FRANC *2019, Marchese Antinori, Tuscany*	324,00
Sassicaia CABERNET SAUVIGNON, CABERNET FRANC *2020, Tenuta San Guido, Bolgheri*	449,00

CF: CABERNET FRANC, ME: MERLOT, CS: CABERNET SAUVIGNON, PN: PINOT NERO
SA - SANGIOVESE

SPARKLING WINE

SPARKLING WINE BY THE GLAS 0,1l

Prosecco Adami D.O.C Treviso	7,90
Mionetto Prosecco	7,50
Mattia Vezzola Brut Rosé	12,50
Champagner Mathieu-Princet	16,90

SPARKLING WINE BOTTLE 0,75l

Prosecco Adami D.O.C Treviso	57,00
Mattia Vezzola Brut Rosé	87,00
Cuvée Prestige Franciacorta Ca' del Bosco	99,00
Taittinger Brut	132,00
Laurent-Perrier Brut Rosé	229,00
Louis Roederer Cristal 2016	599,00

HOT BEVERAGES

GOPPION CAFFÈ FROM TREVISO

Espresso oder Macchiato	3,70
Ristretto	3,70
Doppelter Espresso	6,90
Melange	5,90
Cappuccino	5,90
Caffè Latte	6,90
Espresso Lungo	4,90
Caffè Corretto	7,50
Caffè Affogato *Espresso with a scoop of vanilla ice cream*	8,40
Espresso Grand Marnier *with 2cl Grand Marnier*	8,90

TEA SPECIALITIES „BAR CAMPARI“

Bio Earl Grey
Premium blend black teas from China and Ceylon strong fruity flavor

Bloodorange
Refreshing plain flavor, lightly bitter blood orange bouquet

Darjeeling
Fully flavored, very aromatic tea - mellow bouquet

Hsian Pen – Organic Jasmin
Unique flowery flavor - distinct jasmin bouquet

Sencha Yuzuki – Green tea
Typical lightly bitter refreshing flavor, finishing with a touch of sweetness

Organic five herbs tea
Peppermint, lemon balm, marigold, yarrow, raspberry leaves

Nana Mint
Refreshing flavor, fresh mint bouquet

Chamomile
Golden infusion of very typical camomile bouquet, very digestible and pleasant

– 7,40 –

SPIRITS

AMARI / BITTERS 4cl

Campari	6,90
Aperol	6,90
Averna	6,90
Averna Don Salvatore	9,90

Cynar	6,90
Braulio	6,90
Braulio Riserva	9,90

VERMOUTH 4cl

Cocchi *Dry / Rosso / Americano*	6,50
Del Professore rosso	6,50

COGNAC 4cl

Bisquit & Dubouché V.S.	10,50
Bisquit & Dubouché V.S.O.P.	11,50

GIN 4cl

Bulldog London Dry Gin	9,50
Bickens London Dry Gin	11,00
O'ndina Gin	11,50

SINGLE MALT 4cl

Lagavulin Islay Single Malt Scotch Whisky 8 YO	15,50

IRISH WHISKY 4cl

Jameson Irish Whisky	10,50

BOURBON & RYE 4cl

Wild Turkey Bourbon	10,50
Wild Turkey Bourbon 101	11,50
Wild Turkey Bourbon Rare Breed	14,50
Wild Turkey Rye Whiskey	12,00
Wild Turkey Masters Keep Revival	45,00
Wild Turkey Masters Keep Cornerstone	45,00
Wild Turkey Masters Keep Bottled in Bond 17YO	85,00

RUM 4cl

Appleton Estate Jamaica Rum Signature Blend	7,50
Appleton Estate Jamaica Rum 12 YO	10,50
Appleton Estate Jamaica Rum 21 YO	29,00
Appleton Estate Jamaica Rum 30 YO	105,00

VODKA 4cl

Skyy Vodka	9,50

TEQUILA & MEZCAL 4cl

Montelobos Ensamble Mezcal	9,50
Espolòn Blanco	9,50
Espolòn Reposado	9,50

GRAPPA 2cl

Grappa Nonino Tradizionale	5,50
Grappa di Moscato Nonino	6,50
Grappa Elisi	7,90
Grappa Tignanello	10,50
Grappa Levi	13,90

LIQUEUR 4cl

Grand Marnier Cordon Rouge	8,50
Grand Marnier Cuvée Louis Alexandre	9,50
Frangelico Haselnusslikör	5,90
Bailey's Irish Cream	6,90
Amaretto	6,90
Limoncello	6,90
Mirto di Sardegna	6,90

ANIS 4cl

Absente absinth	9,50
Ouzo 12	8,90

IMPORTANT INFORMATION TO ALLERGENS

A mention occurs if substances or products made from them are contained as an ingredient in the end product. The 14 main allergens are labeled in accordance with legal regulations There are also other substances that can trigger food allergies or intolerances. Despite careful preparation of our dishes, in addition to the ingredients, they may also contain traces of other substances that are used in the kitchen production process. Information about ingredients in our dishes, allergies or intolerances can be triggered, can be obtained from our trained service staff upon request.

*) *EU Food Regulation Information 1169/2011*

PRICES IN EURO
INCL. TAXES AND BENEFITS
TIPS NOT INCLUDED

OPENING HOURS

Monday to Saturday from 11 AM to 12 PM*

KITCHEN OPEN

Monday to Thursday from 12 AM to 2.30 PM and 6 PM to 10 PM

Friday to Saturday from 12AM to 10 PM

ANTIPASTI & CO

11 AM to 11 PM

Closed on sundays and holidays

SALA DAVIDE

Wednesday to Saturday from

6 PM to 12PM*

(Reservation recommended)

CONTACT

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