

CAMPARÍA

*f*AVIGNANA



CAMPARIÁ

camparíá s.f. - from the Sicilian term "campare", so named among the workers of the tuna fishery because it gave work to the inhabitants of Favignana. The building, built by the architect Almeyda in the 70s of the 1800s, was the place where the nets, tools and boats dedicated to the practice of tuna slaughter were prepared and stored.

COCKTAIL SELECTION

12

*ON REQUEST, WE MAKE ALL THE CLASSIC COCKTAILS OF OUR KNOWLEDGE AND DISCRETION OF THE PRODUCTS IN USE

AMERICANO

Red Vermouth, Campari Bitter, Soda, Orange Aromatic Bitter

BLOODY MARY

Vodka, Tomato Juice, Lemon Juice, Salt, Worchester Sauce, Tabasco

BASIL SMASH

Gin, Lime, Sugar, Basil Leaves

CARDINALE

Riesling Wine, Campari Bitter, Gin

DAIQUIRI

House Rum Mix, Lime, Sugar

EAST SIDE

Gin, Lime, Sugar, Mint Leaves, Cucumber

FRENCH 75

Gin, Lime, Sugar, Champagne

FRENCH PEARL

Gin, Lime, Sugar, Pastis, Mint Leaves

HUGO

Elderflower Liquor, Mint Leaves, Lime, Prosecco Wine

LITTLE ITALY RYE WHISKEY

Rey Whiskey, Red Vermouth, Cynar

MARGARITA

Tequila, Orange Curacao, Lime, Salt

MAITAI

House Rum Mix, Orange Liquor, Orgeat Syrup, Lime

MOJITO Cuban Style

Rum, Lime, Mint Leaves, Sugar, Soda

NEGRONI

Gin, Red Vermouth, Campari Bitter, Angostura/Orange Aromatic Bitter

OXACA OLD FASHIONED

Tequila, Mescal, Agave Nectar, Angostura

OLD CUBAN

Rum, Sugar, Ginger, Lime, Mint Leaves, Champagne, Angostura

PALOMA

Tequila, Pink Grapefruit Soda, Lime, Salt

PAPA DOUBLE

House Rum Mix, Maraschino Liqueur, Lime, Pink Grapefruit

PENICELLIN

Scotch, Lemon, Ginger, Honey, Laphroaig

SBAGLIATO

Red Vermouth, Campari Bitter, Prosecco, Angostura/Orange Aromatic Bitter

TOM COLLINS

Old Tom Gin, Lemon, Sugar, Soda

TOMMY'S MARGARITA

Tequila, Agave Nectar, Lime

WHITE NEGRONI

Gin, Gentian Bitter, Cap Corse Mattei Reserva, Orange Aromatic Bitter

COCKTAIL ALCOL FREE FRUIT OR VEGETABLE 10

GIN 45ML

ACQUE VERDI (ITA)	10
AMAZZONI (BRA)	11
APIUM (ENG)	8
ARTE (ITA)	10
BEEFEATER 24 (ENG)	9
BERTO OLD TOM (ITA)	8
BOMBAY SAPPHIRE (ING)	7
BOMBAY STAR (ING)	9
BROCKMANS (ENG)	11
CAORUNN (SCO)	8

CITTADELLE (FRA)	8
COLLESI AMARILLO HOP (ITA)	10
COLLESI DRY (ITA)	10
LE GIN DROUIN (FRA)	10
DUTCH COURAGE (HOL)	8
DUTCH COURAGE OLD TOM (HOL)	9
EDINBURG (SCO)	9
EDINBURG CANNONBALL NAVY (SCO)	10
ENGINE (ITA)	12
ETNEUM (Sicily)	10
FAVIGNANA (Sicily)	8
GIL AUTHENTIC RURAL (ITA)	10
HENDRICK'S (SCO)	9
HENDRICK'S FLORA DORA (SCO)	12
HENDRICK'S ORBIUM (SCO)	12
HENDRICK'S NEPTUNIA (SCO)	12
MAJOR (ITA)	10
MARCONI POLI 46 (ITA)	8
MARCONI 42 POLI MEDITERRANEO (ITA)	8
MARE (SPA)	9
MARE CAPRI (SPA)	12
N 209 (USA)	9
NORDES (SPA)	11
PORTOBELLO (ENG)	10
SIPSMITH DRY (ENG)	11
SIPSMITH SLOE (ENG)	17
UNCLE VALS BOTANIC (USA)	14
XORIGUER (SPA)	9

FEVER TREE INDIAN/MEDITERRANEAN 5 eur supplement

FEVER TREE LIGHT 6 eur supplement

FENTIMANS DRY/CONNOISSEURS 6 eur supplement

ERASMUS BOTANICAL 6 eur supplement

VODKA 45 ML

BELUGA (RUSS)	9
BELVEDERE (POL)	10
GREY GOOSE (FRA)	11
ROBERTO CAVALLI (ITA)	10
STOLICHNAYA ELIT (RUS)	12
STOLICHNAYA PREMIUM (RUS)	7
TITO'S (USA)	8

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RUM 45ML

CLARIN LE ROCHER 6 RECOLTE 2019 (Sugar Cane Syrup – Haiti – 48.9°)	13
CLARIN SONSON 8 RECOLTE 2020 (Sugar Cane Syrup – Haiti – 51.1°)	13
CLEMENT SINGLE BATCH CHAUFFE EXTREME (Agricole – Martinique – 46.5°)	14
COPALLI CACAO (Vesou – Belize – 40°)	13
DEPAZ XO HORS D'AGE (Agricole – Martinique – 45°)	30
DIPLOMATICO RESERVA ESCLUSIVA (Molasses/Sugar Cane Syrup Rum – Venezuela – 40°)	10
DAMOISEAU XO (Agricole – Guadalupe – 42°)	18
DON ESTEBAN 26Y (Molasses Rum – Panama – 40°)	32
DON ESTEBAN 18Y (Molasses Rum – Panama – 40°)	22
DORLY'S 14Y (Molasses Rum – Barbados – 48°)	19
ELDORADO 12Y (Molasses Rum – Guyana – 40°)	12

ELDORADO 5Y (Molasses Rum – Guyana – 40°)	9
EXPLORER CHATEAU DU BREUIL (Agricole – Marie Galante/Normandie – 44°)	16
FLOR DE CANA 4Y (Molasses Rum – Nicaragua – 37.5°)	7
FLOR DE CANA 5Y (Molasses Rum – Nicaragua – 37.5°)	8
GOSLING BLACK SEAL (Molasses Rum – Bermuda – 40°)	8
J.M VIEUX VSOP (Agricole – Martinique – 43°)	15
NEISSON BLANC (Agricole – Martinique – 50°)	11
PLANTATION GRANDE RESERVE (Molasses Rum – Barbados – 40°)	9
PLANTATION OFTD (Molasses Rum – Jamaica, Guyana, Barbados – 69°)	8
WORTHY PARK HABITATION 2007 (Molasses Rum – Jamaica – 59°)	33
WORTHY PARK SINGLE ESTATE RESERVE (Molasses Rum – Jamaica – 45°)	14

WHISKY & WHISKEY^{45ML}

BULLEIT RYE (USA – American Oak – 45°)	10
LOT 40 RYE (Canada – American Oak – 43°)	10
WILD TURKEY RYE (USA – American Oak – 40,5°)	11
ANCNOC 18Y (Highland Single Malt – Bourbon/Sherry cask – 46°)	42
GLENFIDDICH 15Y (Speyside Single Malt – Bourbon/Sherry cask – 40°)	19
HATOZAKY (Japan Pure Malt Blended – Bourbon/Sherry/Mizunara cask – 40°)	12
MONKEY SHOULDER (Speyside Blended – Bourbon cask – 40°)	8
MONKEY SHOULDER SMOKEY (Speyside Blended – Bourbon cask – 40°)	10
HIBIKI HARMONY SUNTORY (Japan Blended – Sherry/Mizunara cask – 43°)	33
PORT ASKAIG 100 PROOF PEATED (Islay Single Malt – American Oak – 57.1°)	20
THE BALVENIE CARRIBEAN 14Y (Speyside Single Malt – Caribbean Rum cask – 43°)	20
THE BALVENIE PORT WOOD 21Y (Speyside Single Malt – Bourbon/Port cask – 40°)	79

TEQUILA & MEZCAL 45ML

CALLE 23 ANEJO (Mex – Weber Azul – 40°)	13
CASAMIGOS BLANCO (Mex – Weber Azul – 40°)	15
EL JIMADOR BLANCO (Mex – Weber Azul – 38°)	7
EL JIMADOR REPOSADO (Mex – Weber Azul – 38°)	8
HERRADURA ANEJO (Mex – Weber Azul – 40°)	20
HERRADURA PLATA (Mex – Weber Azul – 40°)	12
OCHO REPOSADO (Mex – Weber Azul – 40°)	14
ALIPUS ST. ANA DEL RIO (Mex – Espadin – 47.5°)	10
YUUBAL PECHUGA (Mex – Maguey Espadin – 40°)	13
NUESTRA SOLEDAD (Mex – Espadin – 48°)	13

GRAPE DISTILLATES 45ML

ARMAGNAC BARON GASTON LEGRAND 1980 (Ugni Blanc, Folle Blanche, Baco Blanc)	32
ARMAGNAC BORDENEUVE MILLESIME 2010 (Ugni Blanc, Baco Blanc)	17
COGNAC CAMUS BORDERIES XO (Borderies 6 Cru Blend – 40°)	67
COGNAC GROSPERRIN CEPAGE GRANDE CHAMPAGNE (Ugni, Colombar, Folle Blanche – 42°)	22
COGNAC GROSPERRIN FINE BOIS (Millesime – Petite Chapelle – 48.4°)	33
COGNAC LHERAUD XO L’OUBLIÈ (Petite Champagne – 40°)	29
COGNAC PIERRE FERRAND 1840 (Premier Cru Grande Champagne – 45°)	12
CALVADOS LELOUVIER VIEUX (European oak – 40°)	12
EAU DE VIE WILLIAMS POIRE MASSENEZ	14
PISCO FONTANA ITALIA	10
MURE & COGNAC FRANCOIS PEYROT	10
POIRE & COGNAC FRANCOIS PEYROT	10

MIELE & GRAPPA POLI	7
MIRTILLO & GRAPPA POLI	7
GRAPPA BEN RYE DONNAFUGATA	12
GRAPPA POLI CLEOPATRA	13
GRAPPA POLI SARPA BIANCA	7
GRAPPA POLI SARPA ORO	7
GRAPPA PUNTO G CAPOVILLA	12
GRAPPA SASSICAIA	16

AMARI 50ML

7

AMARA DOC ETNA (Sicily – Orange Zest)
CYNAR (Artichoke)
FERNET BRANCA (Roots & Erbs)
FLORIO (Sicily – Citrus, Roots & Erbs)
MONTEPOLIZO (Sicily – Citrus & Roots)
NEPETA (Sicily – Lemon Zest & Mint)
RIZZA (Favignana – Erbs, Plants & Roots)
ULIBBO (Sicily – Carob, Olive Leaves & Myrtle Leaves)

BITTER 50ML

BITTER APEROL	7
BITTER CAMPARI	7
BITTER LA VALDOTAINE ARTIGIANALE	7
BITTER LA VALDOTAINE GENTIANA	7
BITTER NATURALE	10

VERMOUTH & FORTIFIED WINE

50ml

VERMOUTH CARPANO ANTICA FORMULA	9
VERMOUTH DOLIN DRY	7
VERMOUTH LA VALDOTAINE VERNEY ROSSO	8
VERMOUTH NATURALE ORANGE, Sicily	11
VERMOUTH NATURALE ROSSO, Sicily	9
VERMOUTH PUNT & MES	7
VERMOUTH ROSSO SCARPA ITALIA	8
VERMOUTH MARTINI RISERVA SPECIALE RUBINO	7
VINO FORTIFICATO CAP. CORSE MATTEI	7
GRAND RESERVE BIANCO CORSICA	
VINO FORTIFICATO CAP. CORSE MATTEI	7
QUINQUINA ROSSO CORSICA	

LIQUEURS 50ML

ABSINTHE LA FEE AU NATURAL	14
ASSENZIO QUAGLIA	9
LIQUORE AMARETTO ADRIATICO	11
LIQUORE BENEDECTINE	12
LIQUORE BERGAMOTTO FANTASTICO	8
LIQUORE CHARTREAUSE VERT	11
LIQUORE COINTREAU	7
LIQUORE CREME DE PECHE SATHENAY	7
LIQUORE DELL'ETNA FICO	9
LIQUORE DELL'ETNA LIMONE	9
LIQUORE DELL'ETNA MANDARINO	9
LIQUORE GRAND MARNIER	7
LIQUORE KAHLUA	7
LIQUORE MARASCHINO MARASKA	9
MURE FRANPEYROT	10
POIRE FRANPEYROT	10

LIQUORE RATAFIA CILIEGIA LA VALDOTAINE	7
LIQUORE SAMBUCA MOLINARI	7
LIQUORE SATHENAY FLEUR DE SUREAU	7
LIQUORE SKINOS MASTIHA	8

BEERS 330ML

10

BIRRA MARCO ROVEDA WEIZEN BIO
BIRRA MARCO ROVEDA AMBRATA BIO
BIRRA KONA HANAIEI ISLAND IPA

SOFT DRINK

ERASMUS TONIC BOTANICAL	6
FENTIMANS TONIC CONNOISSEURS/PREMIUM INDIAN	6
FEVER TREE TONIC LEMON/INDIAN/MEDITERRANEA	5
FEVER TREE TONIC LIGHT/PINKGRAPREFRUIT/GINGER BEAR	6
THREE CENTS AEGEAN TONIC	6
NIASCA CHINOTTO/MANDARINATA/LIMONATA	7
KOHL JUICE BLUBERRY/APRICOT/PEAR/APPLE	7
TASSONI CEDRATA	5
COCA COLA/COCA COLA ZERO	5

APPETIZER

SARDE CROCCANTI & SALSA DI POMODORO ALL'AGRO (1,3,4) <i>(Crispy Sardines & Sour Tomato Sauce)</i>	12
CROCCHETTE DI SCAROLA E PATATE CON MAIONESE ALL'ACCIUGA (1,2,3,4) <i>(Escarole and Potato Croquettes & Anchovy Mayonnaise)</i>	9
CROSTINO DI ACCIUGHE MARINATE DELLA CASA, DATTERINO GIALLO CONFIT & BUFALA (1,4,7) <i>(Homemade Marinated Anchovy Crostino, Confit Pine Nuts & Bufala)</i>	9
ARANCINE VERDI CON SPINACI & MOZZARELLA (1,3,7) <i>(Arancini with Spinach & Mozzarella)</i>	9
PIZZETTE SFOGLIA CON POMODORO, MOZZARELLA & CAPPERI (1,3,7,9) <i>(Pastry Pizzette with Tomato, Mozzarella & Capers)</i>	8
CHIPS DI PATATE LOCALI FRESCHE FRITTE <i>(Fresh Fried Local Potato Chips)</i>	9
PANELLE DI FARINA DI CECI BIO <i>(Traditional Fried Panelle BIO Chickpea Flour)</i>	7
TAGLIERE DEGUSTAZIONE <i>(Selection of Appetizer Plate)</i>	15

LISTA ALLERGENI

1 glutine, **2** crostacei e derivati, **3** uova e derivati, **4** pesce e derivati, **5** arachidi e derivati, **6** soia e derivati, **7** latte e derivati, **8** frutta a guscio e derivati, **9** sedano e derivati, **10** senape e derivati, **11** Semi di sesamo e derivati, **12** solfiti, **13** lupini e derivati, **14** molluschi e derivati.