

## COCKTAILS

<b>HOUSE BARREL AGED NEGRONI</b>	\$18
Vermouth, gin, campari, orange	
<b>WHEN ITALY MET SPAIN</b>	\$16
Washington amaro, sherry fino, vermouth, orange	
<b>PAPER PLANE</b>	\$16
Bourbon, aperol, amaro nonino, lemon	
<b>OLD FASHIONED</b>	\$16
Bourbon, angostura bitter, orange	
<b>ETNA SPRITZ</b>	\$17
Etna bitter, prosecco, soda, orange	
<b>TOCCO D'AMORE</b>	\$17
Brandy, rum, amaro 33, ginger, lemon	
<b>LA ROSA</b>	\$16
Amara amaro, gin, bitters, grapefruit	
<b>II SALVATORE</b>	\$16
Averna amaro, campari, chinotto, lemon	
<b>VERMUT – CASA MARIOL</b>	\$10
On ice with an orange garnish. Add Cava \$5	
<b>BELLA AMARA (Non-Alcoholic)</b>	\$14
Amara rosso, bella aperitif bitter, grapefruit	

## BEER & SIDRA

<b>MORETTI (330ml)</b>	\$7
<b>ESTRELLA DAMM (Half/Pint)</b>	\$5/\$9
<b>BIRRA FRIULI (330ml)</b>	\$10
<b>HAZY MARINER IPA (473ml)</b>	\$9
<b>ASTARBE SIDRA (750ml)</b>	\$38
Sideria Astarbe, Basque Country, Spain	

## SPARKLING

<b>PARÉS BALTÀ CAVA, Penedes, Spain</b>	\$17/\$60
<b>SYRAH 'ROSATO' Monteromboli, Tuscany, Italy</b>	\$90

## SHERRY FINO

(Served cold)	
<b>PALAMINO, Tio Pepe, Jerez (2oz)</b>	\$8

## ITALIAN SPARKLING RED

(Served cold)	
<b>LAMBRUSCO 'Grasparossa', Zanasi, Emilia-Romagna</b>	\$60
<b>LAMBRUSCO 'Grasparossa' 'Ciacaron', Cantina Bassoli, Emilia-Romagna</b>	\$62
<b>COL FONDO, Zanotto, Veneto</b>	\$75
<b>BARBERA BLEND, Poderi Cellario, Piemonte, 2018</b>	\$72
<b>LAMBRUSCO 'Salamino', Podere il Saliceto, Emilia-Romagna</b>	\$80
<b>LAMBRUSCO 'Sorbara', Rosé, Podere il Saliceto, Emilia-Romagna</b>	\$85

## ITALIAN WHITE

<b>PECORINO, Vigna Corvino, Abruzzo, 2020</b>	\$14/\$52
<b>GRILLO, Possente, Sicily, 2021</b>	\$17/\$60
<b>INZOLIA, Cantine Barbera, Sicily, 2021</b>	\$18/\$68
<b>FALANGHINA, Masseria Frattasi, Campania, 2021</b>	\$19/\$72
<b>FIANO/CHARDONNAY, Caiaffa, Puglia, 2021</b>	\$72
<b>ARNEIS, Vietti, Piemonte, 2020</b>	\$95
<b>RIBOLLA GIALLA, Perusini, Friuli, 2021</b>	\$75
<b>RIBOLLA GIALLA, Tenimenti Civa, Friuli 2020</b>	\$155
<b>CARRICANTE, 'ETNA BIANCO', Tornatore, Sicily, 2022</b>	\$90

## SPANISH WHITE

<b>ALBARINO, Bodegas Terras de Lantano, Galicia, 2021</b>	\$16/\$55
<b>HONDARRABBI ZURI, Txakoli Ameztoi, San Sebastian, 2022</b>	\$72
<b>VIRUA BLEND, Luberrri, Rioja, 2021</b>	\$58
<b>XAREL LO, Montrubi, Calalonia, 2021</b>	\$75
<b>GRENACHE / MACABEU, Terroir al Limit, Priorat, 2021</b>	\$98

## ITALIAN RED

<b>NEGROAMARO, Luccarelli, Puglia, 2021</b>	\$12/\$40
<b>AGLIANCO, La Guardiense, Campania, 2017</b>	\$19/\$70
<b>NERO D'AVOLA, Possente, Sicily, 2018</b>	\$17/\$60
<b>SANGIOVESE, Buccia Nera, Tuscany, 2022</b>	\$17/\$60
<b>MONTEPULCIANO, Jasci, Abruzzo, 2019</b>	\$62
<b>NERO D'AVOLA, Vite ad Ovest, Sicily, 2021</b>	\$85
<b>NEBBIOLO 'BAROLO', Reva, Piemonte, 2019</b>	\$210
<b>NEBBIOLO, Alessandro Rivetto, Piemonte, 2018</b>	\$92
<b>NEBBIOLO 'BARBARESCO', Punset, Piemonte, 2015</b>	\$255
<b>REFOSCO, Tenimenti Civa, Friuli, 2022</b>	\$52
<b>PRIMITOVO, L'archetipo, Puglia, 2019</b>	\$105
<b>SANGIOVESE, Menicucci, Chianti, Tuscany, 2019</b>	\$55
<b>SANGIOVESE, Ficomontanino, Tuscany, 2019</b>	\$105
<b>SANGIOVESE, 'CHIANTI CLASSICO GRAN SELEZIONE' Podere il Palazzino, Tuscany, 2018</b>	\$135
<b>AMARONE BLEND, 'Valpolicella Ripasso Classico Superiore', Cantine Benedetti, Veneto, 2018</b>	\$80
<b>CABERNET SAUVIGNON, Masseria Frattasi, Campania, 2020</b>	\$90
<b>SYRAH BLEND, Monteromboli and Olmaia, Tuscany, 2021</b>	\$85
<b>BARBERA D'ALBA, Borgogno, Piemonte, 2021</b>	\$95

## SPANISH RED

<b>TEMPRANILLO, ONDALAN, Rioja, 2020</b>	\$14/\$50
<b>GARNATXA, PARES BALTA, Catalonia, 2019</b>	\$18/\$65
<b>TEMPRANILLO, LUBERRI, Rioja, 2017</b>	\$78
<b>TEMPRANILLO/GRENACHE, Villota, Rioja, 2020</b>	\$105
<b>MENCIA, Domencia del Autor, Castilla y León, 2020</b>	\$75
<b>GARNATXA BLEND, Mas de les Foreses, Priorat, 2013</b>	\$95
<b>GARNATXA/CABERNET SAUVIGNON (375ml, 1/2 bottle) Cesca Vincent, Priorat, 2010</b>	\$65
<b>GARNATXA, Bodegas Puiggros, Catalonia, 2021</b>	\$75
<b>SYRAH BLEND, Celler Laurona, Catalonia, 2017</b>	\$105

MARINATED  
OLIVES  
\$6

ARTISANAL  
CHEESES  
\$18

CURED  
MEATS \$20  
ADD MANCHEGO  
CHEESE \$8

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**JAMÓN JOSELITO**  
(50G) \$30

*Joselito has been producing 100% natural products since 1868. Considered the best jamon in the world.*

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**CONSERVA**

BOQUERONES  
\$16

CANTABRIAN  
ANCHOVIES  
\$17

MACKEREL  
CONSERVA  
\$17

**MONTADITO**

Served on garlic  
rubbed sourdough

TOMATE WITH  
MANCHEGO \$15

SOBRASADA AND  
HONEY \$15

MUSHROOM  
SOTT'OLIO \$15

**PASTA**

**STROZZAPRETTI**  
N.F.L shrimp, squid, braised leeks,  
chilies, parsley olive oil \$27

**HANDMADE GNOCCHI**  
Ricotta and potato dumplings, nduja,  
tomato sauce, stracciatella \$25

**SPAGHETTI CARBONARA**  
Pancetta, egg yolk, parmigiano cheese  
and cracked black pepper \$22

**DAILY PASTA SPECIAL M.P**



**MEAT AND FISH**

**BRAISED RABBIT**  
Navy beans, jamón serrano, sofrito  
and piquillo peppers \$28

**MEATBALLS**

Tomato braised chorizo and beef meatballs,  
creamy polenta, basil, manchego cheese \$26

**PAN SEARED BRANZINO**

Fennel, preserved Spanish baby broad beans,  
torn olives, fresh herbs and citrus \$29

**BABY GEM LETTUCE**

Parmigiano, toasted herbed bread crumbs,  
mustard anchovy vinaigrette \$16

**LOBSTER A LA CATALANA**

Lobster and shrimp salad, cherry tomato,  
celery, quail egg, citrus, olive oil \$22

**LOCAL BURRATA**

Romesco sauce and toasted garlic  
rubbed sourdough \$18

**SPRING GREENS**

Boston bibb, endive, pea shoots, radish,  
dill and manchego vinaigrette \$18

SEA SALT CARAMEL  
BUDINO \$10

TORTA CAPRESE  
\$12

OLIVE OIL CAKE  
\$16

ROASTED RHUBARB  
TART \$16

We accept Debit, Cash and INTERAC e-Transfer  
to [carlos@camporestaurant.com](mailto:carlos@camporestaurant.com)