



“First we eat, then we do everything else.”

M.F.K. Fisher, Author

“In heaven, after the antipasti, the first course will be pasta.”

Steve Albini, Singer & Song Writer

“I cook with wine, sometimes I even add it to the food.”

W.C. Fields, Actor

“Life is a combination of magic & pasta.”

Federico Fellini, Director

“Italian cuisine respects the seasons, wastes nothing,
and values consistency and simplicity.”

Colman Andrews, Author





THE CART AT THE START

Champagne

Courtesy of Gaston Belvigne. Located in the heart of Epernay, Champagne. Both the Brut and Rosé offerings are an exquisite blend of Pinot Noir, Meunier, and Chardonnay.

	3oz Toast	6oz	Btl
Champagne Brut	12	24	90
Champagne Brut Rosé	14	26	100

Aperitivo

Cocktails with a touch of bitterness and a little effervescence to stimulate both your appetite and your conversation...

Negroni Sbagliato	21
Campari, Carpano Antica, Gaston Belvigne Brut, Orange Peel.	
Spritz with Glitz	21
Aperol, Orange, Lemon, Simple, Gaston Belvigne Champagne Rosé, Orange Peel.	
Campielo Royale	21
Italicus Bergamot Apertif, Chambord, Lemon, Gaston Belvigne Brut, Orange Peel	





CLUB ROOM COCKTAILS

A Star Is Born

Wheatley Vodka, Giffard Vanilla, Lemon,
Passion Fruit, Champagne Side Car

21

Filthy, Yet Civilized

Beluga “Gold” Vodka, Cocchi Extra Dry Vermouth, Olive Brine,
House Chip, Crème Fraîche, Caviar

31

The Sneaky Tiki

Koloa Dark & Spiced Rum, Giffard Banana, Orgeat,
Pineapple, Lychee, Lime, Angostura

21

50/50 Side Car

H by Hine Cognac, Rye, Gran Gala,
Giffard Vanilla, Luxardo Apricot, Lemon, ½ Sugar Rim

21

Midtown Manhattan

Saezerac Rye, Carpano Antica, Ramazzotti Amaro, Gran Gala,
Chocolate & Walnut Bitters, Orange Peel

21

Haiku

Green Chartreuse, Always Maraschino, Gin and Lime
Savor The Last Word

23





CLUB ROOM WINES

	6oz	9oz	Btl
Champagne Brut, Gaston Belvigne, Epernay, Reims, FR	24		90
Champagne Brut Rosé, Gaston Belvigne, Epernay, Reims FR	26		100
Veuve Clicquot Brut, Reims, FR	33		148
Pinot Grigio, Cantina Terlano, Alto Adige, IT	17	24	64
Pouilly Fumé, Domaine de Berthiers, Saint - Andelain, Loire, FR	19	27	71
Chardonnay, Jordan, Russian River Valley, CA	23	34	89
Rosé, d'Estoublon "Roseblood" Provence, FR	17	24	64
Pinot Noir, Paul Hobbs "Crossbarn" Sonoma Coast, CA	21	29	80
Chianti Classico, Volpaia, Tuscany, IT	19	27	72
Super Tuscan, Tenuta Sette Cieli, 'Yantra,' Tuscany, IT	18	26	68
Cabernet Sauvignon, Trig Point Diamond Dust Vineyard, Alexander Valley, CA	21	29	80





THE CART AS WE PART

Chocolate Service

Luxurious chocolate from VALRHONA, served on a beautiful cutting board. Ideal for sharing with great company while enjoying a digestivo and live music.

Chocolate Service

Ask your server for current options!

21

Chocolate Experience

Flaming Smores Martini for 2+

Proprietary Blend of Chocolate Liqueurs, Whipped Cream Vodka, Artisanal Cinnamon Churro Marshmallows, Chocolate Painted Coupe Glasses, Graham Cracker Rim, 151 to set it off!

\$75 FOR 2,
\$35 For Each Additional Participant

*Chocolate Board Included





LATE NIGHT MENU





SALAD

CAMPIELLO HOUSE

Grape Tomato, Red Onion, Feta, Black Olives,
Egg, Cucumber, Red Wine Vinaigrette

17

CAESAR

Romaine, Parmesan, Campiello Croutons

18

WOOD-FIRE PIZZA

MARGHERITA

Tomato, Basil, Fresh Mozzarella

19

FENNEL SAUSAGE

Fresh Mozzarella, Peperoncini, Tomato, Basil

23

QUATRO FORMAGGIO

Fontina, Gorgonzola, Mozzarella, Ricotta

22

PEPPERONI

Vodka Tomato Sauce, Mozzarella, Pickled Peppers, Stracciatella

24





THE
CLUB ROOM
CAMPIELLO



PRIVATE EVENTS

The Club Room is the perfect venue for your event up to 70 people. Our stage has been graced by Kelsea Ballerini, Sebastian Maniscalco, and other National acts that truly make our private events one of a kind.

From our conservatory to our courtyard to our balcony, Campiello Naples offer beautiful private dining areas for all your large party needs including weddings, birthday parties or business meetings.

Our award winning culinary expertise will ensure your event will inspire and delight. We are happy to offer menus for a seated meal or cocktail and appetizer event. We look forward to making memories with you.

NOW BOOKING FOR
2026 EVENTS

