



CAMPIELLO
RISTORANTE & BAR

ANTIPASTI

- BREAD SERVICE Garlic Confit, Mascarpone, Butter, Herbs 8.00
SPICY FRIED CALAMARI Lemon Parsley Aioli 23.00
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 18.00 add Burrata 12.00
CAMPIELLO MEATBALLS Marinara, House Ricotta, Basil 24.00
VONGOLE AL FORNO Charcuterie, Fontina, Breadcrumb 28.00
ARANCINI Chicken Bolognese, Peas, Black Truffle, Fondue 24.00
AHI TUNA TARTARE* 10hr Tomato, Kalamata Olive, Caper, Crispy Garlic, Lemon Aioli 24.00
WHIPPED RICOTTA Castelvastrano Olives, Almonds, Currants, Parsley, Lemon 20.00
VITELLO TONNATO* Celery, Parsley, Crispy Capers 28.00

SALAD

- CAMPIELLO HOUSE Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette 18.00
CAESAR Romaine, Parmesan, Campiello Croutons 19.00
BURRATA Prosciutto Cotto, Fried Artichokes, Calabrian Honey 28.00
APPLE & FENNEL SALAD Celery, Castelvastrano Olives, Hazelnuts, Cranberries, Pecorino, Ice Wine Vinaigrette 18.00
CHOPPED KALE Pepperoni, Pepperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette 18.00

WOOD-FIRE PIZZA

- MARGHERITA Tomato, Basil, Fresh Mozzarella 19.00
FENNEL SAUSAGE
Fresh Mozzarella, Peperoncini, Tomato, Basil 23.00
QUATRO FORMAGGIO
Fontina, Gorgonzola, Mozzarella, Ricotta 22.00
PEPPERONI Vodka Tomato Sauce, Mozzarella, Pickled Peppers, Stracciatella 24.00
FUNGO Heirloom Mushrooms, Cipollini Onion, Taleggio, Chives 24.00

HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Pecorino 24.00
MEATBALLS 5.00 each
RADIATORI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 30.00
PAPPARDELLE Braised Veal, Tomato, Oregano 32.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 29.00
RAVIOLI Short Rib, Gremolata, Parmesan 32.00
TAGLIATELLE Frutti di Mare 36.00
GNOCCHI Tomato Passata, Parmesan 26.00
STRACCI DI ANTRODICO Butternut Squash, Tuscan Kale, Ricotta, Hazelnut Cream 28.00

PESCE

GRILLED ORGANIC SCOTTISH SALMON* Creamed Kale, Sundried Tomato, Prosciutto, Pine Nuts 39.00

SAUTÉED SNAPPER "PICCATA" Parsley Risotto 49.00

ROASTED TRIPLETAIL Acqua Pazza, Fingerling Potato, Tuscan Kale 49.00

AHI TUNA* Stewed Artichokes, Castelvetro Olives, Capers, Lemon, Pine Nuts 48.00

CARNE

BALSAMIC-GLAZED BEEF Spaghetti, Smoked Tomatoes, Sicilian Onions 48.00

MILK BRAISED PORK SHOULDER Roasted Heirloom Vegetables, Mustard – Lemon Glaze 38.00

SNAKE RIVER FARMS HANGER STEAK* Potato Fondue, Horseradish Butter 59.00

CHICKEN AL LIMONE Peperonata 37.00

VEAL STRACOTTO Prosciutto, Cipollini Onion, Sunchokes, Porcini Jus 57.00

ALTO CUCINA

GRILLED SEAFOOD PLATTER

Prawns, Lobster Tail, Scallops, Calabrian Butter 225.00

TAGLIARINI King Crab, Leeks, Prosecco 52.00

Enhance with Osetra Caviar* 50.00

BRANZINO ALLA PIASTRA Shrimp Scampi, Calabrian Chili, Lemon 80.00

LOBSTER OREGANATA Garlic Confit, Saffron Butter 100.00

SIDE

BRUSSELS SPROUTS House-Made Pancetta 16.00

RISOTTO al PARMIGIANO 18.00

ROASTED ASPARAGUS Fontina, Garlic Confit, Lemon 16.00

CRISPY POTATOES Whipped Feta, Chives, Paprika, Parmesan 16.00

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please notify your server if you have any food allergies. Not all ingredients are listed on the menu.



THE
CLUB ROOM
CAMPIELLO



The Club Room enables us to build upon its ambiance and energy, and introduce some great new elements – all the best of Italian style, impeccable cuisine and cocktails, and live music. The Campiello Club Room showcases a reclaimed barn wood ceiling, commissioned art, and a performance stage.

NEW MUSIC PROGRAM STARTING JANUARY 1, 2026.

Nightly live music Performances starting at 7:00pm

Ala Carte Dining from our Campiello Dinner menu

