



CAMPIELLO
RISTORANTE & BAR

To go

ANTIPASTI

SPICY FRIED CALAMARI Lemon Parsley Aioli 18.00

BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 12.00

CAMPIELLO MEATBALLS Marinara, Pecorino Romano 16.00

SALAD

CAMPIELLO HOUSE

Grape Tomato, Red Onion, Feta, Black Olives, Egg,
Cucumber, Red Wine Vinaigrette 13.00

ESCAROLE CAESAR Campiello Croutons 12.00

BURRATA CAPRESE

Sweet Corn Puree, Basil 20.00

WOOD-FIRE PIZZA

MARGHERITA

Tomato, Basil, Fresh Mozzarella 16.00

FENNEL SAUSAGE

Fresh Mozzarella, Peperoncini, Tomato, Basil 18.00

PEPPERONI

Fresh Mozzarella, Tomato, Fresh Oregano 18.00

PASTA

SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 26.00

LINGUINE Alaskan King Crab, Fresno Chili, Basil, Heirloom Tomato 38.00

PAPPARDELLE Braised Veal, Tomato, Oregano 27.00

PENNE Roasted Chicken, Prosciutto, Peas 27.00

PESCE

GRILLED ORGANIC SCOTTISH SALMON Beluga Lentils, Pancetta, Speck, Salsa Verde* 34.00

SAUTÉED SNAPPER "PICCATA" House-Made Breadcrumbs 40.00

GROUPER Baby Artichokes, Potato Purée 40.00

CARNE

BALSAMIC-GLAZED SHORT RIBS Spaghetti, Smoked Tomatoes, Sicilian Onions 38.00

GRILLED TUSCAN AIRLINE CHICKEN BREAST Smashed Fingerling Potato, Escarole, Samoriglio 27.00

GRILLED SNAKE RIVER FARMS RIB-EYE Cipollini Agrodolce, Seasonal Mushrooms* 58.00

SIDE

BRUSSELS SPROUTS House-Made Pancetta 12.00

RISOTTO al PARMIGIANO 12.00

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE Caramel Gelato, Caramel Sauce, Salted Peanut Croquant 10.00

TIRAMISU Coffee Cream, Dark Chocolate Espresso Bean 10.00

GELATI or SORBETTI House-Made Biscotto 10.00

Plus tax and 20% service fee.

* 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.