



CAMPIELLO
RISTORANTE & BAR

ANTIPASTI

- BREAD SERVICE Garlic Confit, Mascarpone, Butter, Herbs 6.00 | V
SPICY FRIED CALAMARI Lemon Parsley Aioli 21.00
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 18.00 | V
CAMPIELLO MEATBALLS Marinara, House Ricotta, Basil 24.00
MUSSELS AII'AMATRICIANA Pancetta, Guanciale, Red Onion, Tomato, Calabrian Chili 24.00
ARANCINI Chicken Bolognese, Peas, Black Truffle, Fondue 23.00
AHI TUNA TARTARE* Black Truffle, Crème Fraîche, Crispy Potato 24.00
WHIPPED RICOTTA Heirloom Mushrooms, Lardo, Aged Balsamic, Chives 20.00

SALAD

- CAMPIELLO HOUSE
Grape Tomato, Red Onion, Feta, Black Olives,
Egg, Cucumber, Red Wine Vinaigrette 17.00 | V, GF
CAESAR Romaine, Parmesan, Campiello Croutons 18.00
BURRATA Cherry Tomatoes, Garlic Confit,
Basil Pistou 27.00 | V, GF
APPLE & FENNEL SALAD Celery,
Castelvastrano Olives, Hazelnuts, Cranberries, Pecorino,
Ice Wine Vinaigrette 18.00 | V, GF, TN
CHOPPED KALE Pepperoni, Peperoncini, Pine Nuts,
Ricotta Salata, Anchovy Vinaigrette 18.00 | GF, TN

WOOD-FIRE PIZZA

- MARGHERITA
Tomato, Basil, Fresh Mozzarella 19.00 | V
FENNEL SAUSAGE
Fresh Mozzarella, Peperoncini, Tomato, Basil 22.00
QUATRO FORMAGGIO
Fontina, Gorgonzola, Mozzarella, Ricotta 21.00 | V
PEPPERONI
Vodka Tomato Sauce, Mozzarella,
Pickled Peppers, Stracciatella 23.00

HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Pecorino 22.00
MEATBALLS 5.00 each
RADIATORI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 29.00
PAPPARDELLE Braised Veal, Tomato, Oregano 32.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 29.00
RAVIOLI Taleggio, Mushroom Ragu, Pancetta, Pine Nuts, Parmesan 30.00 | TN
STRACCI DI ANTRODOCO Beef Ragu, Tomato Passata, Pecorino 32.00
BUCATINI RIGATI Frutti di Mare 36.00
GRAMIGNA ALL'AMATRICIANA Pancetta, Guanciale, Red Onion, Tomato, Pecorino 29.00

PESCE

GRILLED ORGANIC SCOTTISH SALMON*
Succotash, Sweet Corn Puree, Sicilian Pesto 39.00 | GF

SAUTÉED SNAPPER "PICCATA" Parsley Risotto 49.00

ROASTED TRIPLETAIL Acqua Pazza, Fingerling Potato, Tuscan Kale 49.00 | GF

AHI TUNA* Stewed Artichokes, Castelvetrano Olives, Capers, Lemon, Pine Nuts 48.00 | GF, TN

CARNE

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

MILK BRAISED PORK SHOULDER Stewed Cannellini Beans, Cavolo Nero, Apple Mustarda 38.00 | GF

SNAKE RIVER FARMS HANGER STEAK* Potato Fondue, Horseradish Butter 58.00 | GF

CHICKEN FRA DIAVOLO Calabrian Chili, Peperonata, Lemon 37.00 | GF

VEAL ALLA MILANESE Tonnato, Celery, Caperberries, Lemon 48.00

ALTO CUCINA

ZUPPA FREDDA* Potato, Roasted Shallot, Creme Fraîche, Chive, Caviar 32.00 | GF

CHILLED KING CRAB & SHRIMP Spaghettoni, Lemon, Creme Fraîche, Chives 49.00
Enhance with Caviar* 40.00

WHOLE BRANZINO Fingerling Potato, Soffritto, Lemon, Calabrian Chili Pine Nut Crisp 90.00 | TN

LOBSTER TAIL Calabrian Chili, Uni Butter, Breadcrumbs 100.00

SIDE

BRUSSELS SPROUTS House-Made Pancetta 16.00 | GF

RISOTTO al PARMIGIANO 18.00 | GF

GRILLED ASPARAGUS Saffron Yogurt, Kalamata Olive, Fennel Pollen, Almonds 16.00 | V, GF

BRAISED LEEKS Agrodolce, Goat Cheese, Black Currants 18.00 | V, GF

*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.

BENNY WEINBECK AND FRIENDS RETURN FOR THE 2025 SEASON
JANUARY 1, 2025.

Live music Performances starting at 7:00pm

\$10 Music cover charge per person

Ala Carte Dining from our Campiello Dinner menu

