



**CAMPIELLO**  
RISTORANTE & BAR

## ANTIPASTI

- SPICY FRIED CALAMARI Lemon Parsley Aioli 21.00  
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 15.00  
CAMPIELLO MEATBALLS Marinara, Pecorino Romano 18.00  
MUSSELS N'duja, Preserved Lemon, Fennel Pollen 24.00  
ARANCINI Tomato Risotto, Basil, Mozzarella, Tomato Passata 18.00  
AHI TUNA TARTARE Black Truffle, Crème Fraîche, Crispy Potato 24.00

### SALAD

- CAMPIELLO HOUSE Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette 16.00  
ESCAROLE CAESAR Campiello Croutons 16.00  
BURRATA Red Grapes, Fennel Pollen, Aged Sherry Vinegar 24.00  
CHOPPED KALE Sopressata, Peperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette 18.00  
CITRUS SALAD Orange, Grapefruit, Fennel, Radicchio, Cucumber, Mint, Pistachio, Olivada 19.00

### WOOD-FIRE PIZZA

- MARGHERITA  
Tomato, Basil, Fresh Mozzarella 18.00  
FENNEL SAUSAGE  
Fresh Mozzarella, Peperoncini, Tomato, Basil 19.00  
SOPRESSATA  
Fresh Mozzarella, Fresh Oregano 19.00  
PEPPERONI  
Vodka Tomato Sauce, Mozzarella, Pickled Peppers, Stracciatella 20.00

## HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 29.00  
CAVATELLI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 28.00  
PAPPARDELLE Braised Veal, Tomato, Oregano 30.00  
GARGANELLI Roasted Chicken, Prosciutto, Peas 28.00  
RICOTTA FRANCOBOLLI Tomato Confit, Lemon, Basil 28.00  
BUCATINI RIGATI Frutti di Mare 33.00  
CRESTE Di GALLO Gulf Shrimp, Calabrian Chili, Bacon, Tomato, Sherry 34.00

## PESCE

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

SAUTÉED SNAPPER "PICCATA"  
House-Made Breadcrumbs 48.00

ROASTED TRIPLETAIL  
Acqua Pazza, Fingerling Potato, Tuscan Kale 49.00

GRILLED AHI TUNA\*  
Cannellini Bean Conserva and Puree, Chili Oil 42.00

## CARNE

BALSAMIC-GLAZED BRAISED BEEF  
Spaghetti, Smoked Tomatoes, Sicilian Onions 42.00

GRILLED PIEDMONTESE BEEF FLAT IRON\*  
Blistered Rapini, Cauliflower Puree, Raisin-Caper Vinaigrette 48.00

CHICKEN FRA DIAVOLO  
Calabrian Chili, Fingerling Potato Salad 37.00

HERITAGE GRILLED PORK RIB EYE\*  
Tuscan Beans, Roasted Radicchio, Fennel Pollen 36.00

ROASTED VEAL TENDERLOIN\*  
Sun Chokes, Truffle Vinaigrette 50.00

## SIDE

BRUSSELS SPROUTS House-Made Pancetta 16.00

RISOTTO al PARMIGIANO 14.00

BROCCOLI RABE Goat Cheese, Chili, Pine Nuts 16.00

SAUTEED ESCAROLE Soppresata, Garlic, Lemon 14.00

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.

