



**CAMPIELLO**  
RISTORANTE & BAR

## ANTIPASTI

BREAD SERVICE 4.00

SPICY FRIED CALAMARI Lemon Parsley Aioli 21.00

BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 16.00

CAMPIELLO MEATBALLS Marinara, Pecorino Romano 20.00

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

Campielo Croutons 16.00

BURRATA Red Grapes, Fennel Pollen,  
Aged Sherry Vinegar 24.00

CHOPPED KALE Pepperoni, Pepperoncini, Pinenuts,  
Ricotta Salata, Anchovy Vinaigrette 18.00

### WOOD-FIRE PIZZA

#### MARGHERITA

Tomato, Basil, Fresh Mozzarella 19.00

#### FENNEL SAUSAGE

Fresh Mozzarella, Peperoncini, Tomato, Basil 21.00

#### ZUCCHINI

Taleggio, Ricotta, Sesame Seeds 21.00

#### PEPPERONI

Vodka Tomato Sauce, Mozzarella,  
Pickled Peppers, Stracciatella 22.00

## 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 30.00

GARGANELLI Roasted Chicken, Prosciutto, Peas 29.00

RICOTTA FRANCOBOLLI CACIO E PEPE Pecorino 28.00

BUCATINI RIGATI Frutti di Mare 33.00

CRESTE Di GALLO Calabrian Chili, Bacon, Tomato, Sherry 28.00

## PESCE

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

SAUTÉED SNAPPER "PICCATA"  
Parsley Risotto 48.00

ROASTED TRIPLETAIL  
Acqua Pazza, Fingerling Potato, Tuscan Kale 49.00

## CARNE

BALSAMIC-GLAZED BEEF  
Spaghetti, Smoked Tomatoes, Sicilian Onions 46.00

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

CHICKEN FRA DIAVOLO  
Calabrian Chili, Meyer Lemon Farrotto 37.00

ROASTED VEAL TENDERLOIN  
Sun Chokes, Truffle Vinaigrette 56.00

## SIDE

BRUSSELS SPROUTS House-Made Pancetta 16.00

RISOTTO al PARMIGIANO 16.00

BROCCOLI RABE Goat Cheese, Chili, Pine Nuts 16.00

SAUTEED ESCAROLE N'Duja, 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.



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THE  
**CLUB ROOM**  
CAMPIELLO

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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 2023 SEASON  
OPENING JANUARY 1ST 2023.**

Live music Performances starting at 8:00pm Wednesday – Sunday

Monday - Tuesday Music starts at 7:30pm

**\$10 Music cover charge per person after 7:30 pm**

Ala Carte Dining from our Campiello Dinner menu

Late Night Bar Menu Available

Early Dining Menu will be served in the Club Room reservations from 5-6 pm Nightly

No cover charge

2 course menu for \$38 served nightly

For reservations in the Club Room or Early Dining after January 1st  
scan here for the Club Room Reservation system.

