



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
CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Feta,
Black Olives, Egg, Cucumber, Red Wine Vinaigrette 16.00
ESCAROLE CAESAR SALAD Campiello Croutons 16.00
BURRATA Red Grapes, Fennel Pollen, Aged Sherry Vinegar 24.00
ARANCINI Tomato Risotto, Basil, Mozzarella, Tomato Passata 18.00
SOUP of the DAY 9.00/12.00

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 24.00
CAVATELLI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 23.00
BUCATINI RIGATI Frutti di Mare 27.00
PAPPARDELLE Braised Veal, Tomato, Oregano 25.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 22.00
CRESTE Di GALLO Gulf Shrimp, Calabrian Chili, Bacon, Tomato, Sherry 34.00

PANINI

ROASTED TURKEY BREAST

Smoked Bacon, Avocado, Rosemary Aioli, Red Onions 20.00

GRILLED WAGYU BURGER*

Scamorza, Caramelized Onions, Tomato-Tarragon Aioli 23.00

GRILLED CHICKEN

Smoked Jalapeño, Provolone, Arugula, Roasted Corn-Lime Aioli 22.00

PAN FRIED SNAPPER

Iceberg lettuce, Giardiniera Tartar Sauce 24.00

ENTRÉE SALAD

CHICKEN and CAMELIZED PEAR SALAD

Gorgonzola, Candied Walnuts 24.00

ESCAROLE CAESAR SALAD

Grilled Chicken Breast, Focaccia Croutons 26.00

GRILLED TRIPLETAIL SALAD

Grilled Escarole, Borlotti Beans, Pickled Shallots, Lemon Vinaigrette 28.00

GRILLED SHRIMP SALAD

Orzo, Cucumber, Tomato, Feta, Scallion, Mint, Basil, Lemon, Sicilian Pesto 26.00

ENTRÉE

MARINATED GRILLED VEGETABLES

Sweet Basil, Goat Cheese 20.00

CHICKEN MILANESE

Arugula, Tomato, Red Onion, Cucumber, Cannellini Beans, Lemon, Parmesan 26.00

SAUTÉED FLORIDA SNAPPER "PICCATA"

House-Made Bread Crumbs 32.00

GRILLED ORGANIC SCOTTISH SALMON*

Cucumber-Napa Cabbage Slaw, Scallions 28.00

SIDE

BRUSSELS SPROUTS House-Made Pancetta 16.00

RISOTTO al PARMIGIANO 14.00

PARMESAN FRIES 12.00

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.

2 FOR 18

\$18 per person, available at lunch
PICK 1 ITEM FROM EACH SECTION

FIRST

CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette

ESCAROLE CAESAR SALAD Campiello Croutons

CHOPPED SALAD Sopressata, Peperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette

ORZO SALAD Cucumber, Tomato, Feta, Scallion, Mint, Basil, Lemon

SOUP OF THE DAY

PARMESAN FRIES

SECOND

MARGHERITA PIZETTA Tomato, Basil, Fresh Mozzarella

FENNEL SAUSAGE PIZETTA Fresh Mozzarella, Peperoncini, Tomato, Basil

SOPRESSATA PIZETTA Fresh Mozzarella, Tomato, Oregano

PRIMI SPAGHETTI Marinara, Campiello Meatballs

PRIMI CAVATELLI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs

PRIMI GARGANELLI Roasted Chicken, Prosciutto, Peas

HALF ROASTED TURKEY BREAST Smoked Bacon, Avocado, Rosemary Aioli, Red Onions

HALF GRILLED CHICKEN PANINI Smoked Jalapeno, Provolone, Roasted Corn- Lime Aioli

CAMPIELLO MEATBALLS

TUSCAN GRILLED CHICKEN BREAST Salmoriglio

MARINATED GRILLED VEGETABLES Sweet Basil, Goat Cheese

SUPPLEMENTS

PRIMI PAPPARDELLE Braised Veal, Tomato, Oregano (\$4)

GRILLED ORGANIC SCOTTISH SALMON (\$6)

SAUTEED SNAPPER "PICATTA" House-made Breadcrumbs (\$8)

GRILLED WAYGU BURGER (\$6)