



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
CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Feta,
Black Olives, Egg, Cucumber, Red Wine Vinaigrette 17.00 | V, GF
CAESAR Romaine, Parmesan, Campiello Croutons 18.00
CHOPPED KALE Pepperoni, Pepperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette 18.00 | GF, TN
APPLE & FENNEL SALAD Celery, Castelvetrano Olives, Hazelnuts, Cranberries, Pecorino,
Ice Wine Vinaigrette 18.00 | V, GF, TN
BURRATA Cherry Tomatoes, Garlic Confit, Basil Pistou 27.00 | V, GF
ARANCINI Chicken Bolognese, Peas, Black Truffle, Fondue 23.00
SOUP of the DAY 9.00/12.00

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
RAVIOLI Taleggio, Mushroom Ragu, Pancetta, Pine Nuts, Parmesan 30.00 | TN
BUCATINI RIGATI Frutti de Mare 36.00
PAPPARDELLE Braised Veal, Tomato, Oregano 32.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 29.00
GRAMIGNA ALL'AMATRICIANA Pancetta, Guanciale, Red Onion, Tomato, Pecorino 29.00

SANDWICH

- ROASTED PORK SHOULDER Olivada, Iceberg Lettuce, Red Wine Vinaigrette, Fennel Aioli 21.00
ROASTED TURKEY BREAST Smoked Bacon, Avocado, Rosemary Aioli, Red Onions 20.00
GRILLED WAGYU BURGER* Scamorza, Caramelized Onions, Tomato Tarragon Aioli 24.00
GRILLED CHICKEN Fra Diavolo, Provolone, Arugula, Roasted Corn Lime Aioli 22.00
PAN FRIED SNAPPER Iceberg lettuce, Giardiniera Tartar Sauce 24.00
VEAL PARMESAN Vodka Sauce, Fresh Mozzarella, Pickled Fresno, Basil 27.00
HAM & CHEESE La Mortazza, Prosciutto Cotto, Fontina, Dijonaise 23.00

ENTRÉE SALAD

- SMOKED SALMON CAKE Mixed greens, Cucumber Yogurt, Harissa Vinaigrette 24.00
CHICKEN and CAMELIZED PEAR SALAD Gorgonzola, Candied Walnuts 25.00 | GF
GRILLED TRIPLE TAIL CONDIGLIONE Egg, Fingerling Potatoes, Haricot Verts,
Castelvetrano Olives, Burnt Honey Mustard Vinaigrette 28.00 | GF
GRILLED AHI TUNA SALAD* Orzo, Cucumber, Tomato, Feta, Scallion, Mint, Basil, Lemon, Sicilian Pesto 28.00
SNAKE RIVER FARMS HANGER STEAK* Grilled Red Onions, Cherry Tomato,
Avocado, Gorgonzola, Arugula, Vin Cotto 38.00 | GF

ENTRÉE

- MARINATED GRILLED VEGETABLES Sweet Basil, Goat Cheese 20.00 | V
CHICKEN MILANESE Marinated Cherry Tomatoes, Mozzarella, Arugula, Vin Cotto 28.00
SAUTÉED FLORIDA SNAPPER "PICCATÀ" Parsley Risotto 49.00
GRILLED ORGANIC SCOTTISH SALMON* Succotash, Sweet Corn Puree, Sicilian Pesto 39.00 | GF

ALTO CUCINA

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

GRILLED LOBSTER SALAD
Treviso, Avocado, Radish,
Sundried Tomatoes, Pine Nuts,
Rosemary Vinaigrette 49.00 | TN

SIDE

- BRUSSELS SPROUTS House-Made Pancetta 16.00 | GF
RISOTTO al PARMIGIANO 18.00 | GF
CACIO E PEPE FRIES 12.00 | V

*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

