



CAMPIELLO

RISTORANTE & BAR

NEW YEARS EVE MENU

A LA CARTE MENU IS SERVED FOR RESERVATIONS UP UNTIL 5:45 PM ONLY

UNO

AHI TUNA TARTARE* 24

Black Truffle, Crème Fraîche, Crispy Potato

OSETRA CAVIAR* 30

Burrata, Meyer Lemon, Lobster, Prosciutto

PARMESAN CRUSTED SWEETBREADS 28

Celeriac, Madeira, Black Truffle

TALEGGIO PIZZETTA 24

Taleggio, Ricotta, Truffle Honey

DUE

DOPPIO RAVIOLI 30

Braised Duck, Robiola, Chestnuts, Smoked Tomato Butter

CAVATELLI 33

Lobster, Leeks, Exotic Mushrooms, Champagne Buerre Blanc

FOIE GRAS & SHORT RIB AGNOLOTTI 32

White Truffle Brodo, Parmesan

PAPPARDELLE 30

Pork Sausage, Black Truffle, Porcini



SUPPLEMENT BLACK TRUFFLE CHARGE

3 grams \$50 Per Dish

6 grams \$100 Per Dish

TRE

TRIPLE TAIL 49

Acqua Pazza, Cavolo Nero, Fingerlings

BALSAMIC GLAZED BEEF 46

Spaghetti, Smoked Tomato, Sicilian Onions

SAUTEED SNAPPER "PICCATA" 48

Lemon, Caper, Breadcrumbs

SEA SCALLOPS 56

Truffle Celery Root Puree, Potato Pave, Bacon Gremolata

FOIE GRAS ROASTED CHICKEN 42

Farro, Cipollini, Granny Smith Apple

SRF SILVER RIBEYE* 110

Gorgonzola Compote, Red Wine Reduction

VEAL CHOP* 74

Roasted Fingerlings, Porcini – Truffle Fondue

DOLCI

BUTTERSCOTCH BUDINO 13

Hazelnut Honey Toffee, Sea Salt

BLACK TRUFFLE & SESAME MILK TEA CREAM PUFF 13

Black Truffle, Tea Infused Pastry Cream,
Sesame Croquant, Vanilla Bean Gelato

BLACK & WHITE VERRINE 13

White & Dark Chocolate Mousse, Chocolate Crisp Pears, Champagne Gel

CANNOLI CAKE 13

Ricotta Meringue, Dark Chocolate Chips,
Cannoli Shell Crumble, Cappuccino Gelato