



CAMPIELLO
RISTORANTE & BAR

NEW YEARS EVE MENU

A FOUR COURSE CHOICE
275 DOLLARS PER PERSON

UNO

AHI TUNA TARTARE*

Black Truffle, Crème Fraîche, Crispy Potato

OSETRA CAVIAR*

Burrata, Meyer Lemon, Lobster, Prosciutto

PARMESAN CRUSTED SWEETBREADS

Celeriac, Madeira, Black Truffle

TALEGGIO PIZZETTA

Taleggio, Ricotta, Truffle Honey

DUE

DOPPIO RAVIOLI

Braised Duck, Robiola, Chestnuts, Smoked Tomato Butter

CAVATELLI

Lobster, Leeks, Exotic Mushrooms, Champagne Buerre Blanc

FOIE GRAS & SHORT RIB AGNOLOTTI

White Truffle Brodo, Parmesan

PAPPARDELLE

Pork Sausage, Black Truffle, Porcini



SUPPLEMENT BLACK TRUFFLE CHARGE

3 grams \$50 Per Dish

6 grams \$100 Per Dish

TRE

TRIPLE TAIL

Acqua Pazza, Cavolo Nero, Fingerlings

BALSAMIC GLAZED BEEF

Spaghetti, Smoked Tomato, Sicilian Onions

SAUTEED SNAPPER "PICCATA"

Lemon, Caper, Breadcrumbs

SEA SCALLOPS

Truffle Celery Root Puree, Potato Pave, Bacon Gremolata

FOIE GRAS ROASTED CHICKEN

Farro, Cipollini, Granny Smith Apple

SRF SILVER RIBEYE*

Gorgonzola Compote, Red Wine Reduction

VEAL CHOP*

Roasted Fingerlings, Porcini – Truffle Fondue

DOLCI

BUTTERSCOTCH BUDINO

Hazelnut Honey Toffee, Sea Salt

BLACK TRUFFLE & SESAME MILK TEA CREAM PUFF

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

BLACK & WHITE VERRINE

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

CANNOLI CAKE

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