



CAMPIELLO
RISTORANTE & BAR

ANTIPASTI

CAMPIELLO BREAD Garlic Confit, Mascarpone, Butter, Herbs 10.00 | V
SPICY FRIED CALAMARI Lemon Parsley Aioli 24.00
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 19.00 add Burrata 12.00 | V, VG
CAMPIELLO MEATBALLS Marinara, House Ricotta, Basil 25.00
PRAWNS FRA DIAVOLO Calabrian Chili, Yogurt, Fennel, Lemon 29.00 | SF
ARANCINI Scamorza, English Peas, N'duja, Tomato Passata 26.00
AHI TUNA TARTARE* 10hr Tomato, Kalamata Olive, Caper, Crispy Garlic, Lemon Aioli 24.00
WHIPPED RICOTTA Castelvetro Olives, Almonds, Currants, Parsley, Lemon 20.00 | V, TN
BURRATA Prosciutto Cotto, Fried Artichokes, Calabrian Honey 28.00

SALAD

CAMPIELLO HOUSE Grape Tomato, Red Onion, Feta,
Black Olives, Egg, Cucumber, Red Wine Vinaigrette 19.00 | GF

CAESAR Romaine, Parmesan,
Campiello Croutons 20.00

APPLE & FENNEL SALAD
Celery, Castelvetro Olives, Hazelnuts, Cranberries,
Pecorino, Ice Wine Vinaigrette 20.00 | GF, TN

CHOPPED KALE Pepperoni, Pepperoncini, Pine Nuts,
Ricotta Salata, Anchovy Vinaigrette 20.00 | GF, TN

WOOD-FIRE PIZZA

MARGHERITA Tomato, Basil, Fresh Mozzarella 21.00 | V

FENNEL SAUSAGE
Fresh Mozzarella, Pepperoncini, Tomato, Basil 24.00

QUATTRO FORMAGGIO
Fontina, Gorgonzola, Mozzarella, Ricotta 24.00

PEPPERONI Vodka Tomato Sauce, Mozzarella,
Pickled Peppers, Stracciatella 24.00

VONGOLE Bagna Cauda, Scamorza,
Chives, Lemon, Clam Jus 26.00

HOUSE-MADE PASTA

SPAGHETTI ALLA CHITARRA Marinara, Pecorino 25.00
MEATBALLS 5.00 each

RADIATORI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 30.00

PAPPARDELLE Braised Veal, Tomato, Oregano 34.00

GARGANELLI Roasted Chicken, Prosciutto, Peas 31.00

RAVIOLI ALLA GENOVESE Short Rib, Onion Ragu 34.00

LINGUINE DOPPIO Key West Pinks, Calabrian Chili, Garlic, Lemon, Chive Mudica 36.00 | SF

GNOCCHI Tomato Passata, Pecorino 28.00 | V

PESCE

GRILLED ORGANIC SCOTTISH SALMON*
Creamed Kale, Sundried Tomato, Prosciutto, Pine Nuts 44.00 | TN

SAUTÉED SNAPPER "PICCATA"
Parsley Risotto 54.00

CIOPPINO
Shrimp, Clams, Snapper, Calamari, Fennel, Potato, Tomato, Oregano 42.00 | SF

AHI TUNA*
Stewed Artichokes, Castelvetrano Olives, Capers, Lemon, Pine Nuts 48.00 | GF, TN

CARNE

BALSAMIC-GLAZED BEEF
Spaghetti, Smoked Tomatoes, Sicilian Onions 52.00

PORK OSSO BUCO
Pancetta, Sausage, 10 hr Tomatoes, Cannellini Beans, Salsa Verde 48.00 | GF

SNAKE RIVER FARMS HANGER STEAK*
Potato Fondue, Horseradish Butter 66.00 | GF

ROASTED HALF CHICKEN
Celery Root Puree, Granny Smith Apples, Foie Gras Jus 42.00 | GF

PAT LAFRIEDA PRIME BEEF TENDERLOIN*
Gorgonzola Crema, Sage Fried Onions 70.00

SIDE

BRUSSELS SPROUTS
House-Made Pancetta 17.00 | GF

RISOTTO al PARMIGIANO 18.00 | GF

ROASTED ASPARAGUS alla CARBONARA
Pancetta, Pecorino, Black Pepper 16.00 | GF

CRISPY POTATOES
Whipped Feta, Chives, Paprika, Parmesan 16.00

*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.

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.

LIVE MUSIC WILL RETURN FOR THE 2027 SEASON JANUARY 1, 2027.

Nightly Live Music

Sunday-Thursday - Performances begin at 7:00

Friday & Saturday - Performances begin at 8:00

Ala Carte Dining from our Campiello Dinner menu

