



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 | V, VG

CAMPIELLO MEATBALLS Marinara, House Ricotta, Basil 25.00

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

CAESAR Romaine, Parmesan, Campiello Croutons 20.00

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

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

BURRATA Prosciutto Cotto, Fried Artichokes, Calabrian Honey 28.00

ARANCINI Scamorza, English Peas, N'duja, Tomato Passata 26.00

SOUP of the DAY 9.00/12.00

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

RAVIOLI ALLA GENOVESE Short Rib, Onion Ragu 34.00

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

PAPPARDELLE Braised Veal, Tomato, Oregano 34.00

GARGANELLI Roasted Chicken, Prosciutto, Peas 31.00

GNOCCHI Tomato Passata, Parmesan 28.00 | V

SANDWICH

- ROASTED PORK SHOULDER Mortadella, Provolone, Pickles, Mustard Aioli 24.00
ROASTED TURKEY BREAST Smoked Bacon, Avocado, Rosemary Aioli, Red Onions 24.00
GRILLED WAGYU BURGER* Scamorza, Caramelized Onions, Tomato Tarragon Aioli 28.00
GRILLED CHICKEN Fra Diavolo, Provolone, Arugula, Roasted Corn Lime Aioli 23.00
PAN FRIED SNAPPER Iceberg lettuce, Giardiniera Tartar Sauce 28.00
PAT LAFRIEDA CHEESESTEAK Caramelized Onion, Fontina, White Truffle Aioli 28.00

ENTRÉE SALAD

- SMOKED SALMON CAKE Corn-Tomato Salsa, Old Bay Aioli 24.00
CHICKEN and CAMELIZED PEAR SALAD Gorgonzola, Candied Walnuts 29.00 | TN, 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 44.00 | GF

ENTRÉE

- MARINATED GRILLED VEGETABLES Sweet Basil, Goat Cheese 22.00 | V
CHICKEN MILANESE Marinated Cherry Tomatoes, Mozzarella, Arugula, Vin Cotto 32.00
SAUTÉED FLORIDA SNAPPER “PICCATA” Parsley Risotto 54.00
GRILLED ORGANIC SCOTTISH SALMON*
Creamed Kale, Sundried Tomato, Prosciutto, Pine Nuts 44.00 | TN

SIDE

- BRUSSELS SPROUTS House-Made Pancetta 17.00 | GF
RISOTTO al PARMIGIANO 18.00 | GF
CACIO E PEPE 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.

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

