



CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

BREAD SERVICE Garlic Confit, Mascarpone, Butter, Herbs 6.00
SPICY FRIED CALAMARI Lemon Parsley Aioli 21.00
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 18.00
CAMPIELLO MEATBALLS Marinara, House Ricotta, Basil 24.00
MUSSELS All'AMATRICIANA Pancetta, Guanciale, Red Onion, Tomato, Calabrian Chili 24.00
ARANCINI Chicken Bolognese, Peas, Black Truffle, Fondue 23.00
AHI TUNA TARTARE* Black Truffle, Crème Fraîche, Crispy Potato 24.00
WHIPPED RICOTTA Lemon, Pistachios, Harissa Honey, Sea Salt 20.00
STEAK TARTARE* Egg yolk, Horseradish, Crispy Shallots 28.00

SALAD

CAMPIELLO HOUSE
Grape Tomato, Red Onion, Feta, Black Olives,
Egg, Cucumber, Red Wine Vinaigrette 17.00
CAESAR Romaine, Parmesan, Campiello Croutons 18.00
BURRATA Cherry Tomatoes, Garlic Confit, Basil Pistou 27.00
APPLE & FENNEL SALAD Celery, Castelvastano Olives,
Hazelnuts, Cranberries, Pecorino, Ice Wine Vinaigrette 18.00
CHOPPED KALE Pepperoni, Pepperoncini, Pine Nuts,
Ricotta Salata, Anchovy Vinaigrette 18.00

WOOD-FIRE PIZZA

MARGHERITA
Tomato, Basil, Fresh Mozzarella 19.00
FENNEL SAUSAGE
Fresh Mozzarella, Pepperoncini, Tomato, Basil 22.00
QUATTRO FORMAGGIO
Fontina, Gorgonzola, Mozzarella, Ricotta 21.00
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
PAPPARDELLE Braised Veal, Tomato, Oregano 32.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 29.00
RAVIOLI Short Rib, Gremolata, Parmesan 30.00
RIGATONI Frutti de Mare 36.00
GRAMIGNA ALL'AMATRICIANA Pancetta, Guanciale, Red Onion, Tomato, Pecorino 29.00

PESCE

GRILLED ORGANIC SCOTTISH SALMON*
Creamed Kale, Sundried Tomato, Prosciutto, Pine Nuts 39.00

SAUTÉED SNAPPER "PICCATA"
Parsley Risotto 49.00

ROASTED TRIPLETAIL
Acqua Pazza, Fingerling Potato, Tuscan Kale 49.00

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

CARNE

BALSAMIC-GLAZED BEEF
Spaghetti, Smoked Tomatoes, Sicilian Onions 48.00

MILK BRAISED PORK SHOULDER
Roasted Heirloom Vegetables, Mustard – Lemon Glaze 38.00

SNAKE RIVER FARMS HANGER STEAK*
Potato Fondue, Horseradish Butter 58.00

CHICKEN FRA DIAVOLO
Calabrian Chili, Peperonata, Lemon 37.00

SIDE

BRUSSELS SPROUTS
House-Made Pancetta 16.00

RISOTTO al PARMIGIANO 18.00

ROASTED ASPARAGUS
Fontina, Garlic Confit, Lemon 16.00

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.

BENNY WEINBECK AND FRIENDS RETURN FOR THE 2026 SEASON
JANUARY 1, 2026.

Live music Performances starting at 7:00pm

\$10 Music cover charge per person

Ala Carte Dining from our Campiello Dinner menu

