



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
CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Feta,
Black Olives, Egg, Cucumber, Red Wine Vinaigrette 17.00
CAESAR Romaine, Parmesan, Campiello Croutons 18.00
CHOPPED KALE Pepperoni, Pepperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette 18.00
APPLE & FENNEL SALAD Celery, Castelvetro Olives, Hazelnuts, Cranberries, Pecorino, Ice Wine Vinaigrette 18.00
BURRATA Cherry Tomatoes, Garlic Confit, Basil Pistou 27.00
ARANCINI Chicken Bolognese, Peas, Black Truffle, Fondue 23.00
SOUP of the DAY 9.00/12.00

WOOD-FIRE PIZZA

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

SANDWICH

- ROASTED PORK SHOULDER Olivada, Iceberg Lettuce, Red Wine Vinaigrette, Fennel Aioli 21.00
ROASTED TURKEY BREAST Smoked Bacon, Avocado, Rosemary Aioli, Red Onions 20.00
GRILLED WAGYU BURGER* Scamorza, Caramelized Onions, Tomato Tarragon Aioli 24.00
GRILLED CHICKEN Fra Diavolo, Provolone, Arugula, Roasted Corn Lime Aioli 22.00
PAN FRIED SNAPPER Iceberg lettuce, Giardiniera Tartar Sauce 24.00

ENTRÉE SALAD

- SMOKED SALMON CAKE Corn-Tomato Salsa, Old Bay Aioli 24.00
CHICKEN and CAMELIZED PEAR SALAD Gorgonzola, Candied Walnuts 25.00
GRILLED TRIPLE TAIL CONDIGLIONE Egg, Fingerling Potatoes, Haricot Verts,
Castelvetrano Olives, Burnt Honey Mustard Vinaigrette 28.00
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

ENTRÉE

- MARINATED GRILLED VEGETABLES Sweet Basil, Goat Cheese 20.00
CHICKEN MILANESE Marinated Cherry Tomatoes, Mozzarella, Arugula, Vin Cotto 28.00
SAUTÉED FLORIDA SNAPPER “PICCATA” Parsley Risotto 49.00
GRILLED ORGANIC SCOTTISH SALMON*
Creamed Kale, Sundried Tomato, Prosciutto, Pine Nuts 39.00

SIDE

- BRUSSELS SPROUTS House-Made Pancetta 16.00
RISOTTO al PARMIGIANO 18.00
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.

2 FOR 20

\$20 per person, available at lunch
PICK 1 ITEM FROM EACH SECTION

FIRST

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

CAESAR Romaine, Parmesan, Campiello Croutons

CHOPPED SALAD Pepperoni, Peperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette

ORZO SALAD Cucumber, Tomato, Feta, Scallion, Mint, Basil, Lemon

SOUP OF THE DAY

Cacio e Pepe FRIES

SECOND

MARGHERITA PIZZETTA Tomato, Basil, Fresh Mozzarella

FENNEL SAUSAGE PIZZETTA Fresh Mozzarella, Peperoncini, Tomato, Basil

PEPPERONI PIZZETTA Vodka Sauce, Pickled Fresno, Stracciatella

PRIMI SPAGHETTI Marinara, Pecorino

PRIMI RADIATORI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs

PRIMI GARGANELLI Roasted Chicken, Prosciutto, Peas

HALF ROASTED TURKEY BREAST Smoked Bacon, Avocado, Rosemary Aioli, Red Onions

HALF GRILLED CHICKEN PANINI Fra Diavolo, Provolone, Roasted Corn- Lime Aioli

HALF ROASTED PORK SHOULDER Olivada, Iceberg Lettuce, Red Wine Vinaigrette, Fennel Aioli

CAMPIELLO MEATBALLS

TUSCAN GRILLED CHICKEN BREAST Salmoriglio

MARINATED GRILLED VEGABLES Sweet Basil, Goat Cheese

MUSSELS All'AMATRICIANA Pancetta, Guanciale, Red Onion, Tomato, Calabrian Chili

PRIMI PAPPARDELLE Braised Veal, Tomato, Oregano (add \$4)

GRILLED ORGANIC SALMON (add \$6)

SAUTEED SNAPPER "PICATTA" House-made Breadcrumbs (add \$8)

GRILLED WAYGU BURGER* (add \$6)

SNAKE RIVER FARMS HANGER STEAK* (add \$20)