



# CAMPIELLO

RISTORANTE & BAR

## NEW YEARS EVE MENU

A LA CARTE MENU IS SERVED FOR RESERVATIONS UP UNTIL 5:45 PM ONLY

### UNO

AHI TUNA TARTARE\* 24  
Celery, Shallots, White Truffle Aioli

OSETRA CAVIAR\* 32  
Celery Root Veloute, Caramelized Shallots

ANSON MILLS POLENTA 26  
Porcini Ragu, Bacon, Parmesan, Chives

TALEGGIO PIZZETTA 24  
Taleggio, Ricotta, Truffle Honey

### DUE

CREPELLE 34  
Short Rib, Taleggio, Exotic Mushrooms,  
White Truffle Cream

TAGLIARINI 49  
King Crab, Leeks, Prosecco

CAPPELLACCI 36  
Ricotta, Roasted Corn, Lobster, Pancetta, Chives

PAPPARDELLE 30  
Pork Sausage, Black Truffle, Porcini

### TRE

TRIPLE TAIL 49  
Asparagus, Peas, Cippolini Onions, Caviar Buerre Blanc

BALSAMIC GLAZED BEEF 46  
Spaghetti, Smoked Tomato, Sicilian Onions

SAUTEED SNAPPER "PICCATA" 48  
Lemon, Caper, Breadcrumb

SEA SCALLOPS 52  
Parsnips, Blood Orange, Pancetta Crumbs

FOIE GRAS ROASTED CHICKEN 42  
Porcini Risotto, Currants, Marsala

SRF SILVER RIBEYE\* 110  
Potato Fondue, Horseradish Butter

VEAL CHOP SCALOPPINE\* 76  
Prosciutto, Heirloom Mushrooms, White Truffle Jus

### DOLCI

BUTTERSCOTCH BUDINO 13  
Hazelnut Honey Toffee, Sea Salt

CHOCOLATE BREAD PUDDING 13  
Luxardo Cherry, Pistachio, Crème Anglais

ESPRESSO PANNA COTTA 13  
Coconut, Strawberry, Cocoa Nib



### SUPPLEMENT BLACK TRUFFLE CHARGE

3 grams \$50 Per Dish

6 grams \$100 Per Dish

\* 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.