



“First we eat, then we do everything else.”

*M.F.K. Fisher, Author*

“In heaven, after the antipasti, the first course will be pasta.”

*Steve Albini, Singer & Song Writer*

“I cook with wine, sometimes I even add it to the food.”

*W.C. Fields, Actor*

“Life is a combination of magic & pasta.”

*Federico Fellini, Director*

“Italian cuisine respects the seasons, wastes nothing,  
and values consistency and simplicity.”

*Colman Andrews, Author*





# THE CART AT THE START

## Champagne

Courtesy of Gaston Belvigne. Located in the heart of Epernay, Champagne. Both the Brut and Rosé offerings are an exquisite blend of Pinot Noir, Meunier, and Chardonnay.

	3oz Toast	6oz	Btl
<b>Brut Champagne</b>	12	24	90
<b>Brut Rosé Champagne</b>	13	26	100

## Aperitivo

Cocktails with a touch of bitterness and a little effervescence to stimulate both your appetite and your conversation...

<b>Negroni Sbagliato</b> – Stunning! Campari, Carpano Antica, Gaston Belvigne Champagne, Orange Peel.	21
<b>Spritz with Glitz</b> – Sensational! Aperol, Orange, Lemon, Simple, Gaston Belvigne Champagne Rosé, Orange Peel.	21
<b>Campielo Royale</b> – Splendid! Italicus Bergamot Apertif, Chambord, Lemon, Gaston Belvigne Champagne.	21



# CLUB ROOM COCKTAILS

## A Star Is Born

Wheatley Vodka, Giffard Vanilla, Lemon,  
Passion Fruit, Champagne Side Car  
19

## Filthy, Yet Civilized

Beluga “Gold” Vodka, Cocchi Extra Dry Vermouth, Olive Brine,  
House Chip, Crème Fraîche, Caviar  
31

## The Sneaky Tiki

Koloa Dark & Spiced Rum, Giffard Banana, Orgeat,  
Pineapple, Lychee, Lime, Angostura  
21

## 50/50 Side Car

H by Hine Cognac, Rye, Gran Gala,  
Giffard Vanilla, Lemon, ½ Sugar Rim  
19

## Midtown

Woodford Reserve Rye, Carpano Antica, Ramazotti Amaro, Gran Gala,  
Chocolate & Walnut Bitters, Orange Essence  
19

## Haiku

Green Chartreuse, Always  
Maraschino, Gin and Lime  
Savor The Last Word  
21





## CLUB ROOM WINES

	6oz	9oz	Btl
Gaston Belvigne, Brut, Champagne, France	24		90
Gaston Belvigne, Brut Rose, Champagne, France	26		100
Van Duzer, Estate Pinot Gris Willamette Valley, Oregon	15	22	55
Pascal Jolivet, Sauvignon Blanc, Loire, France	19	27	71
Jordan, Chardonnay, Russian River Valley, CA	23	34	89
d'Estoublon "Roseblood" Rosé, Provence, France	17	24	64
Paul Hobbs "Crossbarn" Pinot Noir, Sonoma Coast, CA	21	29	75
Volpaia, Chianti Classico, Tuscany, Italy	19	27	71
Paxton Wines "AAA" Shiraz Blend South Australia *Organic	17	24	64
Elizabeth Spencer, Cabernet Mendocino, CA *Organic	23	34	89



## THE CART AS WE PART

### Chocolate Service

Luxurious chocolate from VALRHONA, served on a beautiful cutting board. Ideal for sharing with great company while enjoying a digestivo and live music.

21

### Digestivo

Whiskies and spirits with a touch of bitterness to aid in digestion, or sweetness to aid in indulgence! P.S. These are just the options on the cart; we have a variety of Port, Dessert Wine, and other niceties to choose from as well...

Prices shown are for 2oz

Very Olde St Nick – Summer Rye	25
Very Olde St Nick – 8 year Rye	30
Very Olde St Nick – 8 year Bourbon	35
Green Chartreuse – The original, 1605	19
Yellow Chartreuse – The "new" one, 1840	19
Montenegro Amaro – Bologna, IT, 1885	18





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## LATE NIGHT MENU

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### SALAD

#### **CAMPIELLO HOUSE**

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

17

#### **CAESAR**

Romaine, Parmesan, Campiello Croutons

18

### WOOD-FIRE PIZZA

#### **MARGHERITA**

Tomato, Basil, Fresh Mozzarella

19

#### **FENNEL SAUSAGE**

Fresh Mozzarella, Peperoncini, Tomato, Basil

22

#### **QUATRO FORMAGGIO**

Fontina, Gorgonzola, Mozzarella, Ricotta

21

#### **PEPPERONI**

Vodka Tomato Sauce, Mozzarella, Pickled Peppers, Stracciatella

23





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THE  
CLUB ROOM  
CAMPIELLO

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## PRIVATE EVENTS

The Club Room is the perfect venue for your event up to 70 people. Our stage has been graced by Kelsea Ballerini, Sebastian Maniscalco, and other National acts that truly make our private events one of a kind.

From our conservatory to our courtyard to our balcony, Campiello Naples offer beautiful private dining areas for all your large party needs including weddings, birthday parties or business meetings.

Our award winning culinary expertise will ensure your event will inspire and delight. We are happy to offer menus for a seated meal or cocktail and appetizer event. We look forward to making memories with you.

NOW BOOKING FOR  
2025 EVENTS

