



CAMPIELLO
RISTORANTE & BAR

ANTIPASTI

BREAD SERVICE Garlic Confit, Mascarpone, Butter, Herbs 8.00 | V

SPICY FRIED CALAMARI Lemon Parsley Aioli 23.00

BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 18.00 add Burrata 12.00 | V, VE

CAMPIELLO MEATBALLS Marinara, House Ricotta, Basil 24.00

CARNE CRUDO* Shallots, Hazelnuts, White Truffle Aioli 28.00 | TN

ARANCINI Lemon, Scallion, Crab Fonduta 26.00

AHI TUNA TARTARE* 10hr Tomato, Kalamata Olive, Caper, Crispy Garlic, Lemon Aioli 24.00

WHIPPED RICOTTA Castelveastrano Olives, Almonds, Currants, Parsley, Lemon 20.00 | V, TN

SALAD

CAMPIELLO HOUSE Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette 18.00 | GF, V

CAESAR Romaine, Parmesan, Campiello Croutons 19.00 | V

BURRATA Prosciutto Cotto, Fried Artichokes,
Calabrian Honey 28.00

APPLE & FENNEL SALAD Celery, Castelveastrano Olives,
Hazelnuts, Cranberries, Pecorino, Ice Wine Vinaigrette
18.00 | GF, V, TN

CHOPPED KALE Pepperoni, Pepperoncini, Pine Nuts,
Ricotta Salata, Anchovy Vinaigrette 18.00 | GF, TN

WOOD-FIRE PIZZA

MARGHERITA Tomato, Basil, Fresh Mozzarella 19.00 | V

FENNEL SAUSAGE
Fresh Mozzarella, Pepperoncini, Tomato, Basil 23.00

QUATTRO FORMAGGIO
Fontina, Gorgonzola, Mozzarella, Ricotta 22.00 | V

PEPPERONI Vodka Tomato Sauce, Mozzarella,
Pickled Peppers, Stracciatella 24.00

HOUSE-MADE PASTA

SPAGHETTI ALLA CHITARRA Marinara, Pecorino 24.00 | V
MEATBALLS 5.00 each

RADIATORI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 30.00

PAPPARDELLE Braised Veal, Tomato, Oregano 32.00

GARGANELLI Roasted Chicken, Prosciutto, Peas 29.00

RAVIOLI ALLA GENOVESE Short Rib, Onion Ragu 32.00

TAGLIATELLE Frutti di Mare 36.00

GNOCCHI Tomato Passata, Pecorino 26.00 | V

STRACCI DI ANTRODOCO Butternut Squash, Tuscan Kale, Ricotta, Hazelnut Cream 28.00 | V, TN

PESCE

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

SAUTÉED SNAPPER "PICCATA"
Parsley Risotto 49.00

ROASTED TRIPLETAIL
Chorizo, Ceci Beans, Tomato, Pimento 49.00 | GF

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

CARNE

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

MILK BRAISED PORK SHOULDER
Gnocchetti Tirolesi, Napa Cabbage, Speck, Cabernet - Apple Sauce 38.00

SNAKE RIVER FARMS HANGER STEAK*
Potato Fondue, Horseradish Butter 59.00 | GF

CHICKEN AL LIMONE Peperonata 37.00 | GF

SNAKE RIVER FARMS BEEF TENDERLOIN*
Gorgonzola Crema, Sage Fried Onions 65.00

SIDE

BRUSSELS SPROUTS
House-Made Pancetta 16.00 | GF

RISOTTO al PARMIGIANO 18.00 | GF

ROASTED ASPARAGUS
Fontina, Garlic Confit, Lemon 16.00 | GF, V

CRISPY POTATOES
Whipped Feta, Chives, Paprika, Parmesan 16.00 | V

*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

