



CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

- BREAD SERVICE Garlic Confit, Mascarpone, Butter, Herbs 8.00
- SPICY FRIED CALAMARI Lemon Parsley Aioli 23.00
- BRUSCHETTA Tomatoes, Basil, Garlic, Extra Virgin Olive Oil 18.00 | V
- CAMPIELLO MEATBALLS Marinara, House Ricotta, Basil 24.00
- CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette 18.00 | GF, V
- CAESAR Romaine, Parmesan, Campiello Croutons 19.00 | V
- CHOPPED KALE Pepperoni, Peperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette 18.00 | GF, V, TN
- APPLE & FENNEL SALAD Celery, Castelvetro Olives, Hazelnuts, Cranberries, Pecorino, Ice Wine Vinaigrette 18.00 | GF, V, TN
- BURRATA Prosciutto Cotto, Fried Artichokes, Calabrian Honey 28.00
- ARANCINI Lemon, Scallion, Crab Fonduta 26.00
- SOUP of the DAY 9.00/12.00

WOOD-FIRE PIZZA

- MARGHERITA Tomato, Basil, Fresh Mozzarella 19.00 | V
- FENNEL SAUSAGE Fresh Mozzarella, Peperoncini, 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
- RAVIOLI ALLA GENOVESE Short Rib, Onion Ragu 32.00
- TAGLIATELLE Frutti di Mare 36.00
- PAPPARDELLE Braised Veal, Tomato, Oregano 32.00
- GARGANELLI Roasted Chicken, Prosciutto, Peas 29.00
- GNOCCHI Tomato Passata, Parmesan 26.00 | V

SANDWICH

- ROASTED PORK SHOULDER Mortadella, Provolone, Pickles, Mustard Aioli 22.00
ROASTED TURKEY BREAST Smoked Bacon, Avocado, Rosemary Aioli, Red Onions 22.00
GRILLED WAGYU BURGER* Scamorza, Caramelized Onions, Tomato Tarragon Aioli 26.00
GRILLED CHICKEN Fra Diavolo, Provolone, Arugula, Roasted Corn Lime Aioli 22.00
PAN FRIED SNAPPER Iceberg lettuce, Giardiniera Tartar Sauce 26.00
SRF CHEESESTEAK Caramelized Onion, Fontina, White Truffle Aioli 23.00

ENTRÉE SALAD

- SMOKED SALMON CAKE Corn-Tomato Salsa, Old Bay Aioli 24.00
CHICKEN and CAMELIZED PEAR SALAD Gorgonzola, Candied Walnuts 26.00 | GF, TN
GRILLED TRIPLE TAIL CONDIGLIONE Egg, Fingerling Potatoes, Haricot Verts,
Castelvetrano Olives, Burnt Honey Mustard Vinaigrette 30.00 | GF
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 | GF

ENTRÉE

- MARINATED GRILLED VEGETABLES Sweet Basil, Goat Cheese 22.00 | V
CHICKEN MILANESE Marinated Cherry Tomatoes, Mozzarella, Arugula, Vin Cotto 29.00
SAUTÉED FLORIDA SNAPPER “PICCATA” Parsley Risotto 49.00
GRILLED ORGANIC SCOTTISH SALMON*
Creamed Kale, Sundried Tomato, Prosciutto, Pine Nuts 39.00 | TN

SIDE

- BRUSSELS SPROUTS House-Made Pancetta 16.00 | GF
RISOTTO al PARMIGIANO 18.00 | GF
CACIO E PEPE FRIES 12.00 | 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

