



CAMPIELLO

RISTORANTE & BAR

Appetizers

- SPICY FRIED CALAMARI with Lemon Parsley Aioli 15
FRIED ROMAN RICE BALLS with Basil and Pecorino 14
TUNA CARPACCIO with Avocado Crema, Taggiasca Olives and Calabrian Chili 15
SICILIAN MEATBALLS with Marinara 12
STEAMED MUSSELS with Parmesan and Parsley Crema 14
BRUSCHETTA with Whipped Ricotta, Marinated Tomato and Prosciutto 13
SOUP of the DAY 7 cup / 9 bowl

Salads

- ROASTED BEET with Pistachio and Goat Cheese 11
CAMELIZED PEAR and WALNUT with Gorgonzola Dolce 12
CAESAR with Toasted Semolina Croutons 11
CAMPIELLO HOUSE SALAD with Tomatoes, Feta, Kalamata Olives, Hard-Cooked Egg, Cucumber and Red Wine Vinaigrette 11
APPLE SALAD with Bibb Lettuce, Bacon, Ricotta Salata and Peanuts 14

Wood Oven Pizza

Our classic thin-crust pizzas are prepared in accordance with Neapolitan methods and finished in an oak-fired oven.

- MARGHERITA with House Tomato Sauce, Basil and Fresh Mozzarella 14
FENNEL SAUSAGE and PEPPERONCINO with House Tomato Sauce and Provolone 15
HEIRLOOM CHERRY TOMATO with Asparagus, Provolone Cheese and Basil 15
SHORT RIB with Grilled Red Onions and Pickled Peppers 15

Rotisserie, Grill and House Specialties

Our meats and fish are grilled or roasted in the Tuscan tradition – over a crackling hardwood fire that imparts intense flavor and tenderness.

- WOOD-ROASTED SALMON* with Fingerling Potatoes and Lemon Leek Fonduta 32
EGGPLANT PARMIGIANO with Mozzarella and House Tomato Sauce 19
SPIT-ROASTED CHICKEN with Spinach and Mushroom Risotto 25
CHICKEN PICCATA with Spaghetti, Grilled Lemon and Parsley 26
GRILLED HANGER STEAK with Roasted Carrots and Chermoula 32
BALSAMIC-GLAZED SHORT RIBS and Spaghetti with Smoked Tomatoes and Sicilian Onions 35
FENNEL CRUSTED PORK RIBEYE with Roasted Fennel and Slow Roasted Tomato 30
PAN SEARED TROUT with Sundried Tomato and Grilled Artichokes 32
GRILLED TUNA with New Potatoes, Capers and Basil 36

Pasta

- PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 21
TAGLIATELLE with Spicy Lamb Bolognese 22
GARGANELLI with Roasted Cauliflower and Charred Brussels Sprouts 22
PAPPARDELLE with Braised Beef Ragu 23
LINGUINE and SHRIMP with Fresno Chili, Lemon and Garlic Parmesan Breadcrumbs 25
CAPPELLETTI with Butternut Squash, Sage and Walnuts 24
BUCATINI ALL'AMATRICIANA 23
SPAGHETTI with Sicilian Meatballs and Marinara Sauce 22

Sides

- CAMELIZED BRUSSELS SPROUTS with Gorgonzola and House-Made Pancetta 11
SAUTÉED SPINACH with Garlic and Olive Oil 10
GRILLED ASPARAGUS with Crispy Prosciutto 11
RISOTTO al PARMIGIANO 10
GNOCCHI with Basil Pesto 10

Dessert

- BAKED CHOCOLATE MOUSSE CAKE with Salted Caramel Gelato and Peanut Croquant 10
BUTTERSCOTCH BUDINO with Hazelnut Honey Toffee and Sea Salt 10
TIRAMISU CLASSICO with Shaved Dark Chocolate 10
NEAPOLITAN RUM CAKE with Vanilla Bean Crema 10
CHOCOLATE HAZELNUT PARFAIT with Baci Di Alassio and Gianduia Gelato 10
GELATI or SORBETTI with Chocolate Biscotti 9.5

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.