Celebrating 20 Years

With its open cucina, where flames flicker and chefs chop, baste and bustle about, Campiello Ristorante has brought the warmth and charm of Italy to Naples for 20 years.

Opening its doors in December 1998, the creators, Richard and Larry D’Amico, brought unique Italian cuisine and an upscale yet casual dining experience to Naples.

A continued success, Campiello beckons diners to enter the handsome Italianate building. The sparkling fountain, Venetian-striped walls, leather banquettes and Tuscan marble flooring greet visitors. While the genuine hospitality and fresh, uncomplicated dishes tempt them to indulge and enjoy the culinary pleasures.

We say Mille Grazie to you, for making Campiello the icon it is today. Buon Appetito!

SPECIALS FOR DECEMBER 1–30

**primo**

INSALATA DI MARE
Chilled seafood salad 20.00

**pasta**

RIGATONI E FUNGI
Rigatoni pasta, portabella mushrooms, roasted asparagus 14.00/26.00

**secondo**

CAPPASANTA
Pan seared sea scallops, sweet potato puree, seasonal mushrooms, roasted chicken jus 40.00

**dolce**

TORTA AL CIOCCOLATO E LAMponi
Dark chocolate raspberry torte, pomegranate mousse, cranberry pistachio bark 10.00

**featured wines**

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<th>6 OZ</th>
<th>9 OZ</th>
<th>BOTTLE</th>
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<tbody>
<tr>
<td>Rose</td>
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<tr>
<td>Sauvignon Blanc, Provenance Vineyards, Rutherford, Napa Valley 2017</td>
<td>15.00</td>
<td>21.00</td>
<td>60.00</td>
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<tr>
<td>Red</td>
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<tr>
<td>Cabernet Sauvignon, Beaulieu Vineyard, Rutherford, Napa Valley 2014</td>
<td>25.00</td>
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CAMPIELLIO

20 ANNI