



# CAMPIELLO

RISTORANTE & BAR

## ANTIPASTI

BRUSCHETTA Tomatoes, Basil, Garlic,  
Extra-Virgin Olive Oil 12.00  
VEGETARIAN | VEGAN

CAMPARI CURED SALMON Pickled Fennel,  
Taggiasca Olives, Celery Heart 18.00  
GF

CAULIFLOWER FRITTI  
Bagna Cotta Aioli, Pecorino 16.00  
VEGETARIAN (NO AIOLI) | VEGAN (NO AIOLI)

GRILLED OCTOPUS Fingerling Potato, 'Nduja,  
Lemon Vinaigrette 24.00  
GF

## SALAD

CAMPIELLO HOUSE SALAD Tomato, Red Onion,  
Feta, Black Olives, Hard-Cooked Egg, Cucumber and Red  
Wine Vinaigrette 13.00  
VEGETARIAN (NO EGG) | GF | VEGAN (NO EGG, NO CHEESE)

CAESAR SALAD Focaccia Croutons 12.00  
GF (NO CROUTONS)

TOMATO BURRATA CAPRESE  
Olive Oil, Sweet Basil 20.00  
VEGETARIAN | GF | VEGAN (NO CHEESE)

CHOPPED SALAD Sopressata, Ceci Beans,  
Peperoncini, Aged Provolone Cheese 16.00  
GF

CAMPIELLO KALE SALAD Pecorino,  
Green Goddess, Sunflower Seeds 16.00  
GF

## HOUSE-MADE PASTA

(ALL PASTA CAN BE SUBBED WITH GF SPAGHETTI OR GF PENNE)

SPAGHETTI ALLA CHITARRA  
Marinara, Campiello Meatballs 18.00

LINGUINE Alaskan King Crab, Fresno Chili,  
Basil, Heirloom Tomato 38.00

CAVATELLI Molise Country Pork Ragu 27.00

PAPPARDELLE Braised Veal, Tomato, Oregano 28.00

TAGLIATELLE Lamb Neck Ragu 28.00

GARGANELLI Roasted Chicken,  
Prosciutto, Peas 27.00

ORECCHIETTE Fennel Sausage  
Swiss Chard Ragu 27.00

FUSILLI Pistachio Almond Pesto, Gulf Shrimp 29.00  
VEGETARIAN (NO SHRIMP) | VEGAN (NO SHRIMP, NO CHEESE)

LINGUINE FINI Clams, Whole Chili,  
White Wine, Garlic 28.00 (Dry Pasta)

## WOOD-FIRE PIZZA

MARGHERITA Tomato, Basil, Fresh Mozzarella 16.00  
VEGETARIAN

VERDURA MISTA Broccoli Rabe, Tuscan Kale, Cipollini  
Onions, Seasonal Mushrooms, Taleggio 18.00  
VEGETARIAN

## WOOD-FIRE ROTISSERIE AND GRILL

SPIT-ROASTED CHICKEN  
Risotto alla Parmigiano 27.00  
GF

GRILLED ORGANIC SCOTTISH SALMON  
Creamed Kale, Cannellini Beans 35.00  
GF

DOUBLE R RANCH FARMS BONE-IN NY STRIP  
STEAK Pickled Eggplant Chips, Salsa Verde 54.00  
GF (NO EGGPLANT CHIPS)

GRILLED SPECK WRAPPED COBIA Roasted Egg  
Plant Puree, Cauliflower Floret, Sweet Corn 38.00  
GF

GRILLED VEAL CHOP Seasonal Mushrooms,  
Polenta, Cipollini Onions 65.00  
GF

PORCINI RUBBED HERITAGE KUROBUTA  
GRILLED PORK RIB-EYE Mushroom Farotto, Sweet  
Corn, Pancetta, Baby Heirloom Tomato 36.00  
GF

## CAMPIELLO SPECIALTIES

PAN-ROASTED FLORIDA BLACK GROUPER  
Baby Artichokes, Potato Purée 40.00  
GF

BALSAMIC-GLAZED SHORT RIBS  
Spaghetti, Smoked Tomatoes, Sicilian Onions 38.00  
GF (NO SPAGHETTI)

## SIDE

GREEN BEANS Pistachio Almond Pesto 12.00  
VEGETARIAN | GF | VEGAN (NO CHEESE)

BRUSSELS SPROUTS House-Made Pancetta 12.00  
VEGETARIAN (NO PANCETTA) | GF | VEGAN (NO PANCETTA)

RISOTTO al PARMIGIANO 12.00  
GF

BROCCOLI RABE 12.00  
VEGETARIAN | GF | VEGAN (NO CHEESE)

POTATO PUREE 10.00  
VEGETARIAN | GF