

CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

- SPICY FRIED CALAMARI Lemon Parsley Aioli 19.00
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 13.00
CAMPIELLO MEATBALLS Marinara, Pecorino Romano 16.00
GRILLED OCTOPUS Tomato Brodo, Potato, Paprika, Grilled Crostini 24.00
ARANACINI Tomato Risotto, Basil, Mozzarella, Tomato Passata 16.00

SALAD

- CAMPIELLO HOUSE
Grape Tomato, Red Onion, Feta, Black Olives, Egg,
Cucumber, Red Wine Vinaigrette 13.00
ESCAROLE CAESAR Campiello Croutons 12.00
BURRATA CAPRESE
Sweet Corn Puree, Basil 22.00
CARAMALIZED PEAR Gorgonzola,
Candied Walnuts, Prosciutto 16.00

WOOD-FIRE PIZZA

- MARGHERITA
Tomato, Basil, Fresh Mozzarella 16.00
FENNEL SAUSAGE
Fresh Mozzarella, Peperoncini, Tomato, Basil 18.00
SOPRESSATA
Fresh Mozzarella, Fresh Oregano 18.00
PROSCIUTTO Poached Pear,
Taleggio, Arugula 18.00

HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 26.00
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
GARGANELLI Roasted Chicken, Prosciutto, Peas 28.00
RAVIOLI DOPPIO Lamb Neck, Pecorino, Braised Tomato 28.00
FUSILLI Gulf Shrimp, Pistachio Almond Pesto 29.00

PESCE

- GRILLED ORGANIC SCOTTISH SALMON Beluga Lentils, Pancetta, Speck, Salsa Verde* 36.00
SAUTÉED SNAPPER "PICCATA" House-Made Breadcrumbs 40.00
GROUPE Baby Artichokes, Potato Purée 42.00
PAN-SEARED SEA SCALLOPS Porcini Crema, Roasted Seasonal Mushrooms, Black Truffle Vinaigrette 40.00
SEAFOOD BRODETTO Grouper, Snapper, Gulf Shrimp, Focaccia Crostini 36.00

CARNE

- BALSAMIC-GLAZED SHORT RIBS Spaghetti, Smoked Tomatoes, Sicilian Onions 40.00
GRILLED IOWA PREMIUM PRIME 14OZ BEEF RIB-EYE Roasted Corn Panzanella, 10 Hour Tomato 58.00
GRILLED CHICKEN BREAST Smashed Fingerling Potato, Escarole, Samoriglio 29.00
SAFFRON RISOTTO Sugo of Veal Shoulder, Gremolata 34.00

SIDE

- BRUSSELS SPROUTS House-Made Pancetta 12.00
RISOTTO al PARMIGIANO 12.00
BROCCOLI RABE 12.00
SMASHED FINGERLING POTATO 12.00

* 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.

A 4% Hospitality Fee will be added to your check to help sustain our ability to deliver the creative, high quality and professional operation our guests and colleagues have come to expect.