



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

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

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

PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 26.00
LINGUINE Alaskan King Crab, Fresno Chili, Basil, Heirloom Tomato 42.00
BUCATINI Cacio e Pepe 24.00
PAPPARDELLE Braised Veal, Tomato, Oregano 28.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 28.00

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

CARNE

- BALSAMIC-GLAZED SHORT RIBS Spaghetti, Smoked Tomatoes, Sicilian Onions 40.00
GRILLED TUSCAN AIRLINE CHICKEN BREAST Smashed Fingerling Potato, Escarole, Samoriglio 29.00
16OZ GRILLED IOWA PREMIUM RIB EYE Roasted Corn Panzanella, 10 Hour Tomato 58.00*

SIDE

- BRUSSELS SPROUTS House-Made Pancetta 12.00
RISOTTO al PARMIGIANO 12.00

DESSERT

- BITTERSWEET CHOCOLATE MOUSSE CAKE Caramel Gelato, Caramel Sauce, Salted Peanut Croquant 10.00
TIRAMISU Coffee Cream, Dark Chocolate Espresso Bean 10.00
BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt 10.00
GELATI or SORBETTI House-Made Biscotto 10.00

* 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.