



CAMPIELLO  
RISTORANTE & BAR

D'AMICO SAFE | Antibacterial and Antiviral Technology Menu

## ANTIPASTI

- SPICY FRIED CALAMARI Lemon Parsley Aioli 19.00  
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 15.00  
CAMPIELLO MEATBALLS Marinara, Pecorino Romano 17.00  
GRILLED OCTOPUS Marble Potato, `Nduja Sausage, Saffron Aioli 25.00  
ARANCINI Tomato Risotto, Basil, Mozzarella, Tomato Passata 17.00

### SALAD

- CAMPIELLO HOUSE Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette 14.00  
ESCAROLE CAESAR Campiello Croutons 14.00  
BURRATA CAPRESE Sweet Corn Puree, Basil 24.00  
SEASONAL MELON Fresno, Watermelon Radish, Watercress, Pickled Shallot 16.00  
KALE and BLUEBERRY Bacon, Gorgonzola, Walnuts 16.00

### WOOD-FIRE PIZZA

- MARGHERITA Tomato, Basil, Fresh Mozzarella 17.00  
FENNEL SAUSAGE Fresh Mozzarella, Peperoncini, Tomato, Basil 18.00  
SOPRESSATA Fresh Mozzarella, Fresh Oregano 18.00  
CORN AND MUSHROOM House-Made Ricotta, Arugula, Tomato Basil Passata 18.00

## HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 27.00  
CAVATELLI Molise Country Pork Ragu 28.00  
PAPPARDELLE Braised Veal, Tomato, Oregano 28.00  
GARGANELLI Roasted Chicken, Prosciutto, Peas 28.00  
RICOTTA FRANCOBOLLI Sweet Tomato, Basil, Parmesan Cheese 28.00  
FUSILLI Gulf Shrimp, Calabrian Chili, Pecorino, Summer Squash, Breadcrumbs 32.00

## PESCE

GRILLED ORGANIC SCOTTISH SALMON  
Leek Fonduta, Seasonal Mushrooms, Pancetta, Broccoli Rabe 36.00\*

SAUTÉED SNAPPER "PICCATA"  
House-Made Breadcrumbs 42.00

GRILLED BLACK GROUPER  
Manila Clams, Fennel Sausage, Sweet Corn 42.00

PAN SEARED BRANZINO  
Roasted Fennel Puree, Tuscan Beans, Roasted Tomato 38.00

## CARNE

BALSAMIC-GLAZED SHORT RIBS  
Spaghetti, Smoked Tomatoes, Sicilian Onions 42.00

GRILLED PEIDMONTESE BEEF TENDERLOIN  
Marble Potato, Parmigano Fonduta, Salsa Verde 58.00

GRILLED CHICKEN MATTONE  
Sweet Corn Farrotto, Green Kale 31.00

## SIDE

BRUSSELS SPROUTS House-Made Pancetta 12.00

RISOTTO al PARMIGIANO 12.00

BROCCOLI RABE 12.00

SWEET CORN 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.



---

THE  
CLUB ROOM  
CAMPIELLO

---



RETURNING TO CAMPIELLO  
JANUARY 2022

Campello has added a new dining room to its fine dining property. The Club Room enables us to build upon its ambiance and energy, and introduce some great new elements – all the best of Italian style, impeccable cuisine and cocktails, and live music. The Campello Club Room showcases a reclaimed barn wood ceiling, commissioned art, and hand picked furniture accents.