



**CAMPIELLO**  
RISTORANTE & BAR

## 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 28.00  
ARANCINI Tomato Risotto, Basil, Mozzarella, Tomato Passata 18.00  
KAMPACHI CRUDO Avocado, Orange, Shaved Fennel, Chili, Crispy Shallots, Fennel Pollen 22.00

### 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  
CHOPPED KALE Sopressata, Peperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette 18.00  
STRACCIATELLA CUCUMBER Ceci Beans, Spicy Roasted Eggplant, Pickled Carrots, Arugula, Radish 18.00

### 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  
PEPPERONI  
Vodka Tomato Sauce, Mozzarella,  
Pickled Peppers, Stracciatella 18.00

## HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 27.00  
CAVATELLI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 28.00  
PAPPARDELLE Braised Veal, Tomato, Oregano 28.00  
GARGANELLI Roasted Chicken, Prosciutto, Peas 28.00  
AGNOLOTTI Brown Butter, Sage, Parmigiano 28.00  
LINGUINE Clams, Garlic, Chili 30.00  
FUSILLI Gulf Shrimp, Calabrian Chili, Pecorino, 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 GROUPE

Manila Clams, Fennel Sausage, Sweet Corn 42.00

### PAN-SEARED SCALLOPS

Calabrian Cauliflower, Sesame, Currants, Pine Nuts 42.00

## CARNE

### BALSAMIC-GLAZED SHORT RIBS

Spaghetti, Smoked Tomatoes, Sicilian Onions 42.00

### GRILLED PIEDMONTESE BEEF TENDERLOIN\*

Marble Potato, Parmigiano Fonduta, Salsa Verde 58.00

### GRILLED CHICKEN MATTONE

Winter Squash Farrotto, Green Kale 32.00

### HERITAGE GRILLED PORK RIB EYE\*

Tuscan Beans, Roasted Radicchio, Fennel Pollen 34.00

### GRILLED VEAL CHOP\*

Sun Chokes, Truffle Vinaigrette 72.00

## SIDE

BRUSSELS SPROUTS House-Made Pancetta 14.00

RISOTTO al PARMIGIANO 14.00

BROCCOLI RABE 14.00

ROASTED CAULIFLOWER Calabrian Chili, Pine Nuts, Currants, Sesame 14.00

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.



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THE  
CLUB ROOM  
CAMPIELLO

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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.