

DINNER | EVENT MENU \$95 PER PERSON

STARTER (SHARED)

SPICY FRIED CALAMARI, Lemon Parsley Aioli
CAMPIELLO MEATBALLS, Marinara, Pecorino Romano
MARGHERITA PIZZA, Tomato, Basil, Fresh Mozzarella
FENNEL SAUSAGE PIZZA, Fresh Mozzarella, Tomato, Oregano
ARANACINI, Mozzarella, Tomato Basil
GRILLED OCTOPUS (Current Menu Prep)-- \$5 per person

SALAD

CAMPIELLO HOUSE SALAD, Tomato, Red Onion, Black Olives, Hard-cooked Egg, Cucumber, Red Wine Vinaigrette
CAESAR SALAD, Focaccia Croutons
BURRATA SALAD, Tomato, Basil, Corn Puree

ENTRÉE

GARGANELLI, Roasted Chicken, Prosciutto, Peas
SPAGHETTI ALLA CHITARRA, Marinara, Campiello Meatballs
PAPPARDELLE, Braised Veal, Tomato, Oregano
GRILLED CHICKEN (Current Menu Prep)
BALSAMIC-GLAZED SHORT RIBS, Spaghetti, Smoked Tomato, Sicilian Onions
GRILLED ORGANIC SALMON (Current Menu Prep)
MUSHROOM RISOTTO- Vegetarian
PAN-ROASTED BLACK GROUPER (Current Menu Prep) --\$10 per person
SAUTÉED SNAPPER PICCATA, House-Made Breadcrumbs-- \$10 per person
GRILLED BEEF TENDERLOIN (Current Menu Prep)-- \$10 per person

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE, Carmel Gelato, Carmel Sauce, Salted Peanut Croquant
TIRAMISU

FAMILY STYLE SIDES (ADD \$5 EACH PER PERSON)

“RISOTTO ALLA PARIMIGIANO”
PAN ROASTED BRUSSELS SPROUTS, Pancetta
SAUTÉED BROCCOLI RABE

LUNCH | EVENT MENU \$45 PER PERSON

STARTER (SHARED)

SPICY FRIED CALAMARI, Lemon Parsley Aioli
CAMPIELLO MEATBALLS, Marinara, Pecorino Romano
MARGHERITA PIZZA, Tomato, Basil, Fresh Mozzarella
FENNEL SAUSAGE PIZZA, Fresh Mozzarella, Tomato, Oregano

SALAD

CAMPIELLO HOUSE SALAD, Tomato, Red Onion, Black Olives, Hard-cooked Egg, Cucumber, Red Wine Vinaigrette
CAESAR SALAD, Focaccia Croutons

ENTRÉE

GARGANELLI, Roasted Chicken, Prosciutto, Peas
SPIT ROASTED TURKEY SANDWICH, Smoked Bacon, Avocado, Red Onions
CHICKEN AND CARAMELIZED PEAR SALAD
GRILLED CHICKEN BREAST (current menu prep)
MARGHERITA PIZZA, Tomato, Basil, Fresh Mozzarella
SPAGHETTI ALLA CHITARRA, Marinara, Campiello Meatballs
CHICKEN MILANESE SANDWICH, Bufala Mozzarella, Tomato Preserves
PAPPARDELLE, Braised Veal, Tomato, Oregano
GRILLED ORGANIC SCOTTISH SALMON (Current Menu Prep)
MUSHROOM RISOTTO- Vegetarian
GRILLED GULF SHRIMP SALAD (Current Menu Prep)--\$5 per person
GROUPEL SALAD (Current Menu Prep)--\$5 per person

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE, Carmel Gelato, Carmel Sauce, Salted Peanut Croquant
TIRAMISU

FAMILY STYLE SIDES (ADD \$5 EACH PER PERSON)

“RISOTTO ALLA PARIMIGIANO”
PAN ROASTED BRUSSELS SPROUTS, Pancetta
SAUTÉED BROCCOLI RABE

BUTLER PASSED

20 piece minimum each

PROSCUITTO WRAPPED SHRIMP Sambuca Fennel Glaze	4
MOZZARELLA TOMATO CROSTINI Basil, Garlic, Sea Salt	3
SEASONAL CRUDO Cucumber Cup	4
KING CRAB SALAD Fingerling Potato	5
CHICKEN LIVER PATE Toast, Apricot Mostarda	4
MINI ARANCINI "Sicilian Rice Ball", Tomato, Mozzarella	3
MINI MEATBALLS Marinara, Pecorino Romano	3
SEASONAL SQAUSH CUP Whipped Ricotta, Basil Pesto	3

PLATTERS

\$5 per person • Minimum 25ppl

ITALIAN CHEESE BOARD

Crostini, Apricot Mostarda, Chestnut Honey, Assorted Tree Nuts

ITALIAN ANTIPASTI BOARD

Peperoncini, Pickled Vegetable

CRUDITE

Parmesan Fonduta, Pickled Fresno Chili

SHARED APPETIZERS

\$5 per person (Added price to fixed menu)

WOOD-FIRE PIZZA

Select from the current menu

SPICY FRIED CALAMARI

Lemon Parsley Aioli

BRUSCHETTA

Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil

CAMPIELLO MEATBALLS

Marinara, Pecorino Romano

EVENTS | FOOD & BEVERAGE MINIMUMS

CLUB ROOM ONLY 70 Seated / 90 Cocktails

	SEASON	5/1-5/26	10/8-12/20	SUMMER
Monday	\$12,000.00	\$5,000.00		\$3,000.00
Tuesday	\$12,000.00	\$5,000.00		\$3,000.00
Wednesday	\$18,000.00	\$5,000.00		\$3,000.00
Thursday	\$18,000.00	\$10,000.00		\$3,000.00
Friday	\$18,000.00	\$10,000.00		\$7,500.00
Saturday	\$18,000.00	\$10,000.00		\$7,500.00
Sunday	\$12,000.00	\$5,000.00		\$3,000.00

CLUB ROOM AND COURTYARD

	SEASON	5/1-5/26	10/8-12/20
Monday	\$25,000.00	\$18,000.00	
Tuesday	\$25,000.00	\$18,000.00	
Wednesday	\$25,000.00	\$18,000.00	
Thursday	\$30,000.00	\$18,000.00	
Friday	\$30,000.00	\$25,000.00	
Saturday	\$30,000.00	\$25,000.00	
Sunday	\$25,000.00	\$18,000.00	

CLUB ROOM LUNCH

	SEASON	SUMMER
Monday	\$2,000.00	\$1,000.00
Tuesday	\$2,000.00	\$1,000.00
Wednesday	\$2,000.00	\$1,000.00
Thursday	\$2,000.00	\$1,000.00
Friday	\$2,500.00	\$1,000.00
Saturday	\$2,500.00	\$1,000.00
Sunday	\$2,000.00	\$1,000.00

Lunch Parties in season and summer weekends must end by 3:00pm

EVENTS | FOOD & BEVERAGE MINIMUMS (CONTINUED)

CLUB ROOM FIRST SEATING BUY OUT | 5:00- 8:00pm Guest must leave by 8:00pm

	SEASON	5/1-5/26	10/8-12/20	SUMMER
Monday	\$5,000.00	\$3,000.00		\$2,000.00
Tuesday	\$5,000.00	\$3,000.00		\$2,000.00
Wednesday	\$5,000.00	\$3,000.00		\$2,000.00
Thursday	\$5,000.00	\$3,000.00		\$2,000.00
Friday	\$7,000.00	\$4,000.00		\$3,000.00
Saturday	\$7,000.00	\$4,000.00		\$3,000.00
Sunday	\$5,000.00	\$3,000.00		\$2,000.00

CLUB ROOM SECOND SEATING BUY OUT AFTER 8:30 PM

	SEASON	5/1-5/26	10/8-12/20	SUMMER
Monday	\$7,000.00	\$5,000.00		\$2,000.00
Tuesday	\$7,000.00	\$5,000.00		\$2,000.00
Wednesday	\$7,000.00	\$5,000.00		\$2,000.00
Thursday	\$7,000.00	\$5,000.00		\$2,000.00
Friday	\$11,000.00	\$6,000.00		\$4,000.00
Saturday	\$11,000.00	\$6,000.00		\$4,000.00
Sunday	\$7,000.00	\$5,000.00		\$2,000.00

COURTYARD ONLY (Summer Not Available)

	SEASON	5/1-5/26	10/8-12/20
Monday	\$14,000.00	\$8,500.00	
Tuesday	\$14,000.00	\$8,500.00	
Wednesday	\$14,000.00	\$8,500.00	
Thursday	\$14,000.00	\$8,500.00	
Friday	\$16,000.00	\$10,000.00	
Saturday	\$16,000.00	\$10,000.00	
Sunday	\$14,000.00	\$8,500.00	

EVENTS | FOOD & BEVERAGE MINIMUMS (CONTINUED)

CONSERVATORY AND COURTYARD | Conservatory cannot be private due to bathroom access for Campiello

	SEASON	5/1-5/26	10/8-12/20	SUMMER
Monday	\$25,000.00	\$18,000.00		\$5,000.00
Tuesday	\$25,000.00	\$18,000.00		\$5,000.00
Wednesday	\$25,000.00	\$18,000.00		\$5,000.00
Thursday	\$30,000.00	\$18,000.00		\$5,000.00
Friday	\$30,000.00	\$25,000.00		\$15,000.00
Saturday	\$30,000.00	\$25,000.00		\$15,000.00
Sunday	\$25,000.00	\$18,000.00		\$2,000.00

FULL RESTAURANT BUY OUT

	SEASON	5/1-5/26	10/8-12/20	SUMMER
Monday	\$120,000.00	\$60,000.00		\$45,000.00
Tuesday	\$120,000.00	\$60,000.00		\$45,000.00
Wednesday	\$120,000.00	\$60,000.00		\$45,000.00
Thursday	\$120,000.00	\$60,000.00		\$45,000.00
Friday	\$150,000.00	\$85,000.00		\$70,000.00
Saturday	\$150,000.00	\$85,000.00		\$70,000.00
Sunday	\$120,000.00	\$85,000.00		\$45,000.00