

DINNER | EVENT MENU \$75 PER PERSON

All menu items are individually plated

**Any additional menu item can be added for additional charge

STARTER

CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Black Olives, Egg, Cucumber, Red Wine Vinaigrette, Feta
ESCAROLE CAESAR SALAD Campiello Croutons

ENTRÉE

GARGANELLI Roasted Chicken, Prosciutto, Peas
SPAGHETTI alla CHITARRA Marinara, Campiello Meatballs
BUCATINI Cacio e Pepe
PAPPARDELLE Braised Veal, Tomatoes, Oregano
BALSAMIC-GLAZED SHORT RIBS Spaghetti, Smoked Tomatoes, Sicilian Onions
GRILLED TUSCAN CHICKEN BREAST (Current Menu Prep)
GRILLED ORGANIC SCOTTISH SALMON (Current Menu Prep)

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE Caramel Gelato, Caramel Sauce, Salted Peanut Croquant
BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt

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

RISOTTO al PARMIGIANO
PAN ROASTED BRUSSELS SPROUTS House-Made Pancetta
SAUTEED BROCCOLI RABE
ROASTED FINGERLING POTATO

DINNER | EVENT MENU \$95 PER PERSON

All menu items are individually plated

**Any additional menu item can be added for additional charge

STARTER

CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Black Olives, Egg, Cucumber, Red Wine Vinaigrette, Feta
ESCAROLE CAESAR SALAD Campiello Croutons
BURRATA CAPRESE Sweet Corn Puree, Basil

ENTRÉE

GARGANELLI Roasted Chicken, Prosciutto, Peas
SPAGHETTI alla CHITARRA Marinara, Campiello Meatballs
BUCATINI Cacio e Pepe
PAPPARDELLE Braised Veal, Tomatoes, Oregano
BALSAMIC-GLAZED SHORT RIBS Spaghetti, Smoked Tomatoes, Sicilian Onions
GRILLED TUSCAN CHICKEN BREAST (Current Menu Prep)
GRILLED ORGANIC SCOTTISH SALMON (Current Menu Prep)
SAUTEED SNAPPER "PICCATA" House-Made Breadcrumbs
GRILLED BEEF TENDERLOIN FILET (Current Menu Prep) \$12 additional
GRILLED VEAL CHOP (Current Menu Prep) \$20 additional

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE Caramel Gelato, Caramel Sauce, Salted Peanut Croquant
BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt

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

RISOTTO al PARMIGIANO
PAN ROASTED BRUSSELS SPROUTS House-Made Pancetta
SAUTEED BROCCOLI RABE
ROASTED FINGERLING POTATO

DINNER | EVENT MENU \$115 PER PERSON

All menu items are individually plated

**Any additional menu item can be added for additional charge

STARTER

CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Black Olives, Egg, Cucumber, Red Wine Vinaigrette, Feta

ESCAROLE CAESAR SALAD Campiello Croutons

BURRATA CAPRESE Sweet Corn Puree, Basil

BUFALA MOZZARELLA Prosciutto, Pappa Pomodoro

BRUSCHETTA Basil, Extra-Virgin Olive Oil

ENTRÉE

GARGANELLI Roasted Chicken, Prosciutto, Peas

SPAGHETTI alla CHITARRA Marinara, Campiello Meatballs

BUCATINI Cacio e Pepe

PAPPADELLE Braised Veal, Tomato, Oregano

LINGUINE Alaskan King Crab, Fresno Chili, Heirloom Tomato, Basil

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

GRILLED TUSCAN CHICKEN BREAST (Current Menu Prep)

GRILLED ORGANIC SCOTTISH SALMON (Current Menu Prep)

SAUTEED SNAPPER "PICCATA" House-Made Breadcrumbs

GRILLED BEEF TENDERLOIN FILET (Current Menu Prep)

GRILLED VEAL CHOP (Current Menu Prep)

DESSERT

BITTERSWEET CHOCOLATE MOUSSE CAKE Caramel Gelato, Caramel Sauce, Salted Peanut Croquant

BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt

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

RISOTTO al PARMIGIANO

PAN ROASTED BRUSSELS SPROUTS House-Made Pancetta

SAUTEED BROCCOLI RABE

ROASTED FINGERLING POTATO

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

	SEASON	5/1-5/26	10/8-12/20	SUMMER
Monday	\$12,000.00	\$8,000.00		\$3,000.00
Tuesday	\$12,000.00	\$8,000.00		\$3,000.00
Wednesday	\$18,000.00	\$8,000.00		\$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	\$8,000.00		\$3,000.00

CLUB ROOM AND COURTYARD

	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		\$7,500.00
Saturday	\$30,000.00	\$25,000.00		\$7,500.00
Sunday	\$25,000.00	\$18,000.00		\$5,000.00

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

	SEASON	5/1-5/26	10/8-12/20	SUMMER
Monday	\$14,000.00	\$8,500.00		\$2,500.00
Tuesday	\$14,000.00	\$8,500.00		\$2,500.00
Wednesday	\$14,000.00	\$8,500.00		\$2,500.00
Thursday	\$14,000.00	\$8,500.00		\$2,500.00
Friday	\$16,000.00	\$10,000.00		\$5,000.00
Saturday	\$16,000.00	\$10,000.00		\$5,000.00
Sunday	\$14,000.00	\$8,500.00		\$2,500.00

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