



# 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  
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  
ARANACINI Porcini, Wild Mushrooms, Taleggio 16.00

## 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  
PROSCIUTTO Poached Pear, Taleggio, Arugula 18.00

## HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 18.00  
CAVATELLI Molise Country Pork Ragu 18.00  
PAPPARDELLE Braised Veal, Tomato, Oregano 20.00  
GARGANELLI Roasted Chicken, Prosciutto, Peas 18.00  
FUSILLI Gulf Shrimp, Pistachio Almond Pesto 22.00

## PANINI

- ROASTED TURKEY BREAST Smoked Bacon, Avocado,  
Rosemary Aioli, Red Onions 17.00  
GRILLED WAGYU BURGER  
Aged Provolone, Tomato, Grilled Red Onion 18.00  
CHICKEN MILANESE  
Mozzarella, Tomato Preserves 18.00  
MORTADELLA Provolone, Pizza Bread 18.00

## ENTRÉE SALAD

- CHICKEN and CAMELIZED PEAR  
Gorgonzola, Candied Walnuts 19.00  
ESCAROLE CAESAR  
Grilled Chicken Breast, Focaccia Croutons 18.00  
GRILLED GROUPER SALAD Charred Escarole,  
Sweet Corn, Tuscan White Beans, Pickled Shallot 25.00  
GRILLED GULF SHRIMP Baby Heirloom Tomato,  
Arugula, Avocado, Lemon Vinaigrette 22.00

## ENTRÉE

- MARINATED GRILLED VEGETABLES  
Sweet Basil, Goat Cheese 18.00  
GRILLED CHICKEN BREAST PAILLARD  
Arugula Panzanella 20.00  
SAUTÉED FLORIDA SNAPPER "PICCATA"  
House-Made Bread Crumbs 28.00  
GRILLED ORGANIC SCOTTISH SALMON  
Lentils, Pancetta, Speck, Salsa Verde 26.00  
SEAFOOD BRODETTO  
Grouper, Snapper, Gulf Shrimp,  
Focaccia Crostini 26.00

## SIDE

- BRUSSELS SPROUTS House-Made Pancetta 12.00  
RISOTTO al PARMIGIANO 12.00  
PARMESAN FRIES 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.

A 4% Hospitality Fee will be added to your check to help sustain our ability to deliver the creative,  
high quality and professional operation our guests and colleagues have come to expect.

## WINE BY THE GLASS

	6oz	9oz
PROSECCO SUPERIORE, LOREDAN GASPARINI, VENETO NV	12	
PINOT GRIGIO, SAN OSVALDO, VENEZIE 2018	11	15
GAVI DI GAVI, VILLA SPARINA, PIEDMONT 2019	13	18
CHARDONNAY, MOSSBACK, RUSSIAN RIVER VALLEY 2018	15	21
SAUVIGNON BLANC, DASHWOOD, MARLBOROUGH 2019	12	17
BARBERA ROSÉ, PICO MACCARIO, 'LAVIGNONE,' PIEDMONT 2019	12	17
MONICA DI SARDEGNA, ARGIOLOS, 'PERDERA,' SARDINIA 2016	11	15
CHIANTI, OTTOMANI, COLLI FIORINTINI, TUSCANY 2016	14	20
SUPER TUSCAN, GRATTAMACCO, BOLGHERI, TUSCANY 2018	19	26
PINOT NOIR, INSCRIPTION BY KING ESTATE, WILLAMETTE VALLEY 2018	15	21
CABERNET SAUVIGNON, ST. SUPERY, NAPA VALLEY 2017	20	28

## BEER BY THE BOTTLE

Michelob Ultra	6	Menabrea Bionda	8
FMB High 5 IPA	8	Stella Artois	7
Peroni Nastro Azzuro	7	Heineken 0.0 N/A	6.5
Moretti La Rossa	7	Sam Adams Boston Lager	7
Bud Light	6		
Lagunitas Little Sumpin, Sumpin IPA	7		

## CAMPIELLO FEATURED COCKTAILS

14 Each

CAMPIELLO COSMO Absolut Citron, Triple Sec, Cranberry, Lime

MARGARITA FRUTTA Reposado

Tequila, Triple Sec, Gran Gala Italian Orange Liqueur, Peach Nectar, Fresh Lime

AMALFI COAST MARTINI St George California Citrus Vodka, Limoncello, Lemon, Sugar

RYE NEGRONI Dry Rye Gin, Campari, Cocchi Torino

MELOGRANO e LIMON Pomegranate Vodka, Triple Sec, Pomegranate Liqueur, Lemon

COLUMBA Milagro Silver Tequila, Elderflower, Chamomile, Lime, Grapefruit, Orange Bitters

ITALIAN OLD FASHIONED Bourbon, Tuaca, Luxardo Maraschino, Angostura and Orange Bitters, Orange