



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
CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Feta,
Black Olives, Egg, Cucumber, Red Wine Vinaigrette 14.00
SEASONAL MELON SALAD Fresno, Watermelon Radish, Watercress, Pickled Shallot 16.00
KALE and BLUEBERRY SALAD Bacon, Gorgonzola, Walnuts 16.00
ESCAROLE CAESAR SALAD Campiello Croutons 14.00
BURRATA CAPRESE Sweet Corn Puree, Basil 24.00
ARANCINI Tomato Risotto, Basil, Mozzarella, Tomato Passata 17.00
SOUP of the DAY 7.50/9.50

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 Pasata 18.00

HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 19.00
CAVATELLI Molise Country Pork Ragu 19.00
PAPPARDELLE Braised Veal, Tomato, Oregano 20.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 18.00
FUSILLI Gulf Shrimp, Calabrian Chili, Pecorino, Summer Squash, Breadcrumbs 23.00

PANINI

ROASTED TURKEY BREAST

Smoked Bacon, Avocado, Rosemary Aioli, Red Onions 18.00

GRILLED WAGYU BURGER

Aged Provolone, Tomato, Grilled Red Onion 19.00*

CHICKEN MILANESE

Mozzarella, Tomato Preserves 19.00

PORCHETTA

Provolone Cheese, Pickled Shallots, Rosemary Mayonaise, Brioche 19.00

ENTRÉE

MARINATED GRILLED VEGETABLES

Sweet Basil, Goat Cheese 19.00

GRILLED CHICKEN BREAST PAILLARD

Arugula Panzanella 21.00

SAUTÉED FLORIDA SNAPPER "PICCATA"

House-Made Bread Crumbs 29.00

GRILLED ORGANIC SCOTTISH SALMON

Leek Fonduta, Seasonal Mushrooms, Pancetta, Broccoli Rabe 27.00*

ENTRÉE SALAD

CHICKEN and CAMELIZED PEAR SALAD

Gorgonzola, Candied Walnuts 20.00

ESCAROLE CAESAR SALAD

Grilled Chicken Breast, Focaccia Croutons 19.00

GRILLED GROUPER SALAD

Charred Escarole, Sweet Corn, Tuscan White Beans, Pickled Shallot 26.00

GRILLED GULF SHRIMP SALAD

Baby Heirloom Tomato, Green Kale, Watercress, Avocado, Lemon Vinaigrette 23.00

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.

2 FOR 16

\$16 per person, available at lunch
PICK 1 ITEM FROM EACH SECTION

FIRST

CAESAR SALAD Focaccia Croutons

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

KALE and BLUEBERRY SALAD Bacon, Gorgonzola, Walnuts

SEASONAL MELON SALAD Fresno, Watermelon Radish, Watercress, Pickled Shallot

SOUP OF DAY

PARMESAN FRIES

SECOND

MARGHERITA PIZZETTA Tomato, Basil, Fresh Mozzarella

PRIMI SPAGHETTI Campiello Meatballs, Marinara

PRIMI GARGANELLI Roasted Chicken, Prosciutto, Peas

PRIMI CAVATELLI Molise Pork Ragu

HALF CHICKEN MILANESE SANDWICH Mozzarella, Tomato Preserves

HALF ROASTED TURKEY BREAST SANDWICH Smoked Bacon, Avocado, Red Onions

SOPRESSATA PIZZETTA Fresh Mozzarella, Fresh Oregano

FENNEL SAUSAGE PIZZETTA Fresh Mozzarella, Pepperoncini, Tomato, Basil

CAMPIELLO MEATBALLS

TUSCAN GRILLED CHICKEN BREAST Salmoriglio

MARINATED GRILLED VEGETABLE Basil, Goat Cheese

HALF PORCHETTA SANDWICH Provolone Cheese, Pickled Shallot, Rosemary Mayonaise, Brioche

PRIMI PAPPARDELLE Braised Veal, Tomato, Oregano (\$2 Supplemental Charge)

GRILLED SALMON (\$4 Supplemental Charge)

SAUTÉED SNAPPER "PICCATA" House-Made Breadcrumbs (\$4 Supplemental Charge)

GRILLED WAGYU BURGER (\$3 Supplemental Charge)