



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
CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Feta,
Black Olives, Egg, Cucumber, Red Wine Vinaigrette 14.00
ESCAROLE CAESAR SALAD Campiello Croutons 14.00
BURRATA CAPRESE Sweet Corn Puree, Basil 24.00
ARANCINI Tomato Risotto, Basil, Mozzarella, Tomato Passata 18.00
SOUP of the DAY 9.00/12.00

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 19.00
CAVATELLI Sausage, Swiss Chard, Pecorino, Lemon Breadcrumbs 20.00
LINGUINE Clams, Garlic, Chili 24.00
PAPPARDELLE Braised Veal, Tomato, Oregano 22.00
GARGANELLI Roasted Chicken, Prosciutto, Peas 19.00
FUSILLI Gulf Shrimp, Calabrian Chili, Pecorino, Squash, Breadcrumbs 26.00

PANINI

ROASTED TURKEY BREAST

Smoked Bacon, Avocado, Rosemary Aioli, Red Onions 19.00

GRILLED WAGYU BURGER*

Aged Provolone, Tomato, Grilled Red Onion 21.00

FRIED CHICKEN

Calabrian Buttermilk, Pickles, Brioche 22.00

GRILLED GROUPER

Pickled Carrot, Radish, Cucumber, Tartar Sauce, Cilantro 24.00

ENTRÉE SALAD

CHICKEN and CAMELIZED PEAR SALAD

Gorgonzola, Candied Walnuts 22.00

ESCAROLE CAESAR SALAD

Grilled Chicken Breast, Focaccia Croutons 24.00

GRILLED GROUPER SALAD

Grilled Escarole, Borlotti Beans, Pickled Shallots, Lemon Vinaigrette 26.00

GRILLED SHRIMP SALAD

Chopped Kale, Sopressata, Peperoncini, Pine Nuts, Ricotta Salata, Anchovy Vinaigrette 24.00

ENTRÉE

MARINATED GRILLED VEGETABLES

Sweet Basil, Goat Cheese 19.00

GRILLED CHICKEN BREAST PAILLARD

Arugula Panzanella 24.00

SAUTÉED FLORIDA SNAPPER "PICCATA"

House-Made Bread Crumbs 29.00

GRILLED ORGANIC SCOTTISH SALMON*

Leek Fonduta, Seasonal Mushrooms, Pancetta, Broccoli Rabe 27.00

SIDE

BRUSSELS SPROUTS House-Made Pancetta 14.00

RISOTTO al PARMIGIANO 14.00

PARMESAN FRIES 12.00

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.



THE
CLUB ROOM
CAMPIELLO



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.