



CAMPIELLO
RISTORANTE & BAR

NEW YEARS MENU

A FOUR COURSE CHOICE
225 DOLLARS PER PERSON

UNO

“CARNE ALL’ ALBESE”
Piedmontese Beef Tartare

BURRATA SALAD
with Heirloom Tomato and
Alaskan King Crab

FOIE GRAS MEATBALLS
with “Robiola Fonduta”

PARMESAN FLAN
with Truffle Cream

DUE

PAPARADELLE
with Braised Veal, Tomato
and Oregano

TAGLIATELLE
with Lamb Neck Ragu

ORECCHIETTE
with Fennel Sausage Swiss Chard
and Gulf Shrimp

FRANCOBOLLI
with Black Truffle Crème and King Crab

TRE

SURF AND TURF Grilled Beef Tenderloin and Grilled Cobia with
Tuscan Beans, Charred Radicchio and Salsa Verde

FLORIDA BLACK GROUPER
with Stewed Baby Artichokes and Potato Puree

BALSAMIC-GLAZED SHORTRIBS
with Spaghetti, Smoked Tomato and Sicilian Onions

SEARED VEAL MEDALIONS
with Soft Polenta, Seasonal Mushrooms and “Robiola Fonduta”

SAUTEED FLORIDA SNAPPER “PICCATA”
with House-Made Breadcrumbs

WOOD-GRILLED TUSCAN STYLE CHICKEN BREAST
with Fingerling Potato “Gatto” and Salmoriglio

BRASATO AL BAROLO

SEARED DIVER SCALLOPS
with Parsnip Puree and Chanterelle Mushrooms

DOLCI

CHOCOLATE TIRAMISU TORTE with Fresh Raspberries

BUTTERSCOTCH BUDINO with Hazelnut Honey Toffee and Sea Salt

MILK CHOCOLATE PANNA COTTA with Candied Pine Nuts

CITRUS CHEESECAKE with Mulled Berries

SUPPLEMENT BLACK TRUFFLE CHARGE
\$50 Per Dish



CAMPIELLO
RISTORANTE & BAR

NEW YEARS EVE A LA CARTE MENU

UNO

- CAMPIELLO HOUSE SALAD \$13
MARGHERITA PIZZA with Tomato, Basil and Fresh Mozzarella \$18
SICILIAN SAUSAGE PIZZA with Fresh Mozzarella, Peperoncini, Tomato and Basil \$20
MOLINARI SOPPRESSATA PIZZA with Fresh Mozzarella and Fresh Oregano \$20
IMPORTED ITALIAN SPECK PIZZA \$20
CAESAR SALAD with Semolina Croutons \$12
SPICY CALAMARI with Lemon Parsley Aioli \$18
"CARNE ALL' ALBESE" Piedmontese Beef Tartare \$20
BURRATA SALAD with Heirloom Tomato and Alaskan King Crab \$32
FOIE GRAS MEATBALLS with "Robiola Fonduta" \$28
PARMESAN FLAN with Truffle Cream \$18

DUE

- PAPARADELLE with Braised Veal, Tomato and Oregano \$26
TAGLIATELLE with Lamb Neck Ragu \$26
ORECCHIETTE with Fennel Sausage Swiss Chard and Gulf Shrimp \$32
FRANCOBOLLI with Black Truffle Crème and King Crab \$45

TRE

- SURF AND TURF Grilled Beef Tenderloin and Grilled Cobia with Tuscan Beans, Charred Radicchio and Salsa Verde \$62
FLORIDA BLACK GROUPER with Stewed Baby Artichokes and Potato Puree \$40
BALSAMIC-GLAZED SHORTRIBS with Spaghetti, Smoked Tomato and Sicilian Onions \$38
SEARED VEAL MEDALIONS with Soft Polenta, Seasonal Mushrooms and "Robiola Fonduta" \$58
SAUTEED FLORIDA SNAPPER "PICCATA" with House-Made Breadcrumbs \$40
WOOD-GRILLED TUSCAN STYLE CHICKEN BREAST with Fingerling Potato "Gatto" and Salmoriglio \$32
BRASATO AL BAROLO \$32
SEARED DIVER SCALLOPS with Parsnip Puree and Chanterelle Mushrooms \$45

DOLCI

- CHOCOLATE TIRAMISU TORTE with Fresh Raspberries \$12
BUTTERSCOTCH BUDINO with Hazelnut Honey Toffee and Sea Salt \$12
MILK CHOCOLATE PANNA COTTA with Candied Pine Nuts \$12
CITRUS CHEESECAKE with Mulled Berries \$12

SUPPLEMENT BLACK TRUFFLE CHARGE

- 3G \$20
6G \$40