



CAMPIELLO
RISTORANTE & BAR

NEW YEARS MENU

A FOUR COURSE CHOICE
250 DOLLARS PER PERSON

UNO

ALASKAN KING CRAB

Burrata, Heirloom Tomato, Micro Basil

GRILLED OCTOPUS

Fingerling Potato, 'Nduja, Lemon Vinaigrette

TUSCAN CHICKEN LIVER

Foie Gras, Apricot Mostarda

SCALLOP CARPACCIO

Sun Choke, Truffle Crème

DUE

PAPARADELLE

Braised Veal, Tomato, Oregano

ORECCHIETTE

Fennel Sausage Swiss Chard Ragu, Wild Mushrooms

LOBSTER RISOTTO

Sea Urchin, Baby Sunburst Squash, Patty Pan Squash

KING CRAB FRANCOBOLLI

Black Truffle Crème

TRE

SURF AND TURF

Grilled NY Strip Steak, Grilled Langostino,
Eggplant Puree, Cauliflower Florets, Guanciale

FLORIDA BLACK GROUPER

Stewed Baby Artichokes, Potato Puree

BALSAMIC-GLAZED SHORTRIBS

Spaghetti, Smoked Tomato and Sicilian Onions

GRILLED VEAL CHOP

Soft Polenta, Seasonal Mushrooms, Cipollini Onions

SAUTEED FLORIDA SNAPPER "PICCATA"

House-Made Breadcrumbs

SEARED DIVER SCALLOPS

Sun-Choke Puree, Seasonal Mushrooms

GRILLED AIRLINE CHICKEN BREAST

Smashed Fingerling Potatoes, Salsa Verde, Charred Escarole

DOLCI

BUTTERSCOTCH BUDINO Hazelnut Honey Toffee and Sea Salt

AMARETTO PANNA COTTA Disarono Mousse, Vanilla Cream

STRAWBERRY MINT TARTAR

Prosecco Gelee, Mint Cream, Shortbread

FIVE LAYER CHOCOLATE TORTE Raspberry, Espresso

SUPPLEMENT BLACK TRUFFLE CHARGE
\$50 Per Dish



CAMPIELLO
RISTORANTE & BAR

NEW YEARS EVE A LA CARTE MENU
Served 4:45 - 5:45 PM

UNO

- CAMPIELLO HOUSE SALAD \$13
MARGHERITA PIZZA Tomato, Basil and Fresh Mozzarella \$20
SICILIAN SAUSAGE PIZZA Fresh Mozzarella, Peperoncini, Tomato and Basil \$20
MOLINARI SOPPRESSATA PIZZA Fresh Mozzarella and Fresh Oregano \$20
CAESAR SALAD Semolina Croutons \$13
SPICY CALAMARI Lemon Parsley Aioli \$20
ALASKAN KING CRAB Burrata, Heirloom Tomato, Micro Basil \$35
GRILLED OCTOPUS Fingerling Potato, 'Nduja, Lemon Vinaigrette \$28
TUSCAN CHICKEN LIVER Foie Gras, Apricot Mostarda \$30

DUE

- PAPARADELLE Braised Veal, Tomato, Oregano \$30
ORECCHIETTE Fennel Sausage Swiss Chard Ragu, Wild Mushrooms \$30
LOBSTER RISOTTO Sea Urchin, Baby Sunburst Squash, Patty Pan Squash \$45
KING CRAB FRANCOBOLLI Black Truffle Crème \$45

TRE

- SURF AND TURF Grilled NY Strip Steak, Grilled Langostino, Eggplant Puree, Cauliflower Florets, Guanciale \$65
FLORIDA BLACK GROUPER Stewed Baby Artichokes, Potato Puree \$42
BALSAMIC-GLAZED SHORTRIBS Spaghetti, Smoked Tomato and Sicilian Onions \$40
GRILLED VEAL CHOP Soft Polenta, Seasonal Mushrooms, Cipollini Onions \$65
SAUTEED FLORIDA SNAPPER "PICCATA," House-Made Breadcrumbs \$42
SEARED DIVER SCALLOPS Sun-Choke Puree, Seasonal Mushrooms \$42
GRILLED AIRLINE CHICKEN BREAST Smashed Fingerling Potatoes, Salsa Verde, Charred Escarole \$38

DOLCI

- BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt \$12
AMARETTO PANNA COTTA Disaronno Mousse, Vanilla Cream \$12
STRAWBERRY MINT TARTAR Prosecco Gelee, Mint Cream, Shortbread \$12
FIVE LAYER CHOCOLATE TORTE Raspberry, Espresso \$12

SUPPLEMENT BLACK TRUFFLE CHARGE

- 3G \$25
6G \$45