



CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 12.00
VEGETARIAN | VEGAN

CAMPIELLO HOUSE SALAD Tomato, Red Onion, Feta, Black Olives,
Hard-Cooked Egg, Cucumber and Red Wine Vinaigrette 13.00
VEGETARIAN | GF | VEGAN (NO EGG, NO CHEESE)

CAESAR SALAD Focaccia Croutons 12.00
GF (NO CROUTONS)

LOCAL TOMATO and BURRATA CAPRESE Olive Oil, Sea Salt, Basil 20.00
VEGETARIAN | GF | VEGAN (NO CHEESE)

ENTRÉE SALAD

CHICKEN and CARAMELIZED PEAR 19.00
VEGETARIAN | GF | CONTAINS NUTS

CAESAR Grilled Chicken Breast, Focaccia Croutons 18.00
GF (NO CROUTONS)

GRILLED GROUPER SALAD Charred Escarole, Borlotti Beans, Pickled Shallot 25.00
GF

GRILLED GULF SHRIMP Kale, Green Goddess, Pecorino, Sunflower Seeds, Avocado 22.00
GF

WOOD-FIRE PIZZA

MARGHERITA Tomato, Basil, Fresh Mozzarella 16.00
VEGETARIAN

VERDURA MISTA Broccoli Rabe, Tuscan Kale, Cipollini Onions, Seasonal Mushrooms, Taleggio 18.00
VEGETARIAN

HOUSE-MADE PASTA

(ALL PASTA CAN BE SUBBED WITH GF SPAGHETTI OR GF PENNE)

SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 18.00

CAVATELLI Molise Country Pork Ragu 18.00

PAPPARDELLE Braised Veal, Tomato, Oregano 20.00

TAGLIATELLE Lamb Neck Ragu 19.00

GARGANELLI Roasted Chicken, Prosciutto, Peas 18.00

ORECCHIETTE Fennel Sausage Swiss Chard Ragu 18.00

FUSILLI Pistachio Almond Pesto, Gulf Shrimp 22.00
VEGETARIAN (NO SHRIMP) | VEGAN (NO SHRIMP, NO CHEESE)

LINGUINE FINI Clams, Whole Chili, White Wine, Garlic 22.00 (Dry Pasta)

ENTRÉE

MARINATED GRILLED VEGETABLES Sweet Basil, Goat Cheese 18.00
VEGETARIAN | GF (NO BREAD) | VEGAN (NO CHEESE)

GRILLED CHICKEN BREAST PAILLARD Arugula Panzanella 20.00
GF

GRILLED ORGANIC SCOTTISH SALMON Borlotti Beans, Tuscan Kale, Salsa Verde 26.00
GF

SEAFOOD BRODETTO Grouper, Snapper and Clams 26.00
GF

SIDE

BRUSSELS SPROUTS House-Made Pancetta 12.00
VEGETARIAN (WITHOUT PANCETTA) | VEGAN (WITHOUT PANCETTA)

RISOTTO al PARMIGIANO 12.00
GF

PARMESAN FRIES 10.00
GF