



## CAMPIELLO

RISTORANTE & BAR

### Appetizers

- SPICY FRIED CALAMARI with Lemon Parsley Aioli 15
- FRIED ROMAN RICE BALLS with Basil and Pecorino 14
- SICILIAN MEATBALLS with Marinara 12
- STEAMED MUSSELS with Parmesan and Parsley Crema 14
- BRUSCHETTA with Whipped Ricotta, Marinated Tomato and Prosciutto 13
- SOUP of the DAY 7 cup / 9 bowl

### Salads

- ROASTED BEET with Pistachio and Goat Cheese 11
- CARAMELIZED PEAR and WALNUT with Gorgonzola Dolce 12
- CAESAR with Toasted Semolina Croutons 11
- CAMPIELLO HOUSE SALAD with Tomatoes, Feta, Kalamata Olives, Hard-Cooked Egg, Cucumber and Red Wine Vinaigrette 11
- BURRATA with Local Tomatoes and Basil 15

### Wood Oven Pizza

Our classic thin-crust pizzas are prepared in accordance with Neapolitan methods and finished in an oak-fired oven.

- MARGHERITA with House Tomato Sauce, Basil and Fresh Mozzarella 14
- FENNEL SAUSAGE and PEPERONCINO with House Tomato Sauce and Provolone 15
- ROASTED MUSHROOM with Taleggio and Mozzarella 15
- CHICKEN ALFREDO with Smoked Tomato, Spinach and Provolone 15

### Rotisserie, Grill and House Specialties

Our meats and fish are grilled or roasted in the Tuscan tradition – over a crackling hardwood fire that imparts intense flavor and tenderness.

- WOOD-ROASTED SALMON\* with Fingerling Potatoes and Lemon Leek Fonduta 32
- EGGPLANT PARMIGIANO with Mozzarella and House Tomato Sauce 19
- SPIT-ROASTED CHICKEN with Spinach and Mushroom Risotto 25
- CHICKEN PICCATA with Spaghetti, Grilled Lemon and Parsley 26
- GRILLED HANGER STEAK with Marinated Mushrooms and Glazed Shallots 30
- BALSAMIC-GLAZED SHORT RIBS and Spaghetti with Smoked Tomatoes and Sicilian Onions 35
- PROSCIUTTO-WRAPPED PORK TENDERLION with Sweet Peas and Polenta 29
- PAN-SEARED HALIBUT with Sun-Dried Tomato Sauce and Grilled Artichokes 36
- GRILLED TROUT with Green Beans, Sweet Corn and Basil 32

### Pasta

- PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 21
- TAGLIATELLE with Spicy Lamb Bolognese 22
- GARGANELLI with Roasted Cauliflower and Charred Brussels Sprouts 22
- SPAGHETTI CHITARRA with Sweet Corn and Applewood-Smoked Bacon 23
- LINGUINE and SHRIMP with Fresno Chili, Lemon and Garlic Parmesan Breadcrumbs 25
- RAVIOLI with Sausage, Black Pepper Cream 24
- SPAGHETTI with Sicilian Meatballs and Marinara Sauce 22

### Sides

- CARAMELIZED BRUSSELS SPROUTS with Gorgonzola and House-Made Pancetta 11
- SAUTÉED SPINACH with Garlic and Olive Oil 10
- GRILLED ASPARAGUS with Crispy Prosciutto 11
- RISOTTO al PARMIGIANO 10
- GNOCCHI with Basil Pesto 10

### Dessert

- BAKED CHOCOLATE MOUSSE CAKE with Salted Caramel Gelato and Peanut Croquant 10
- BUTTERSCOTCH BUDINO with Hazelnut Honey Toffee and Sea Salt 10
- TIRAMISU CLASSICO with Shaved Dark Chocolate 10
- ALMOND TOFFEE PROFITEROLE with Wild Blueberry Gelato 10
- MEYER LEMON TART with Strawberry Mascarpone Mousse 10
- GELATI or SORBETTI with Chocolate Biscotti 9.5

\* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.