



CAMPIELLO

RISTORANTE & BAR

Appetizers

- BEEF TARTARE* with Lemon, Capers and Fried Egg 14
- 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 Salt-Roasted Cherry Tomatoes, Burrata and Taggiasca Olives 13
- SOUP of the DAY 7 cup / 9 bowl

Salads

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

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 Asparagus, Scamorza and Pine Nuts 15
- SOPRESSATA PICANTE with Fresh Mozzarella and Tomato 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 35
- 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
- GRILLED BEEF TENDERLOIN with Cauliflower Two Ways, Bacon and Pine Nuts 40
- BALSAMIC-GLAZED SHORT RIBS and Spaghetti with Smoked Tomatoes and Sicilian Onions 34
- PROSCIUTTO-WRAPPED PORK TENDERLION with Sweet Peas and Polenta 29
- PAN-SEARED SCALLOPS with Peperonata and Ceci Beans 36
- PAN-SEARED BRANZINO with Saffron Risotto Cake and Fennel Slaw 34

Pasta

- PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 21
- TAGLIATELLE with Spicy Lamb Bolognese 22
- GNOCCHI with Pork Ragu 23
- TAGLIARINI with Porcini Mushroom Ragu 23
- SPAGHETTI NERO with Shrimp, Anchovy and Fresno Chili 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 10
- SAUTÉED SPINACH with Garlic and Olive Oil 10
- GRILLED ASPARAGUS with Crispy Prosciutto 10
- 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 Blackberry Merlot Semifreddo 10
- WARM SPICED PEAR CAKE with Lemon Moscato Zabaglione Cream 10.00
- 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.