



# CAMPIELLO

RISTORANTE & BAR

## ANTIPASTI

Spicy Fried Calamari, Lemon Aioli 16  
Fried Roman Rice Balls, Basil, Pecorino 10  
Sicilian Meatballs, Marinara 10  
Beef Tartare, Capers Onion, Celery, Hard-Cooked Egg,  
Dijon, Crostini 17  
Bruschetta, Pomodoraccio, Bufala Mozzarella,  
Mushroom Artichoke Pesto 13  
Mussels, Parsley Crema 13

## SOUP & SALADS

Caesar, Semolina Croutons 9  
House, Tomato, Egg, Red Onion, Feta, Olives 9  
Roasted Beet, Yogurt, Orange Vinaigrette,  
Fennel, Marcona Almonds 15  
Bibb and Radicchio, Sherry Vinaigrette,  
Butternut Squash, Ricotta, Walnuts 13  
Soup of the Day 7 | 9

## PIZZA ROSSE

6 Inch 9 | 12 Inch 16

Margherita, San Marzano Tomato, Basil, Mozzarella  
Fennel Sausage, Tomato, Pickled  
Peppers, Mozzarella, Basil  
Sopressata, Tomato Basil Passata, Mozzarella, Oregano  
Pepperoni, Mozzarella, San Marzano Tomato

## PIZZA BIANCHE

6 Inch 9 | 12 Inch 16

Carbonara, Parmigiano, Bacon  
Chicken Sausage, Sicilian Onions, Gorgonzola, Sage  
Corn & Pancetta, Mozzarella, Baby Heirloom Tomato, Chives  
Mushroom, Truffle Pecorino, Chives

## SANDWICHES

served with fries, soup or salad

Sicilian Tuna, Fennel, Capers, Black Olives, Aioli 17  
Spit Roasted Turkey, Bacon, Onion Jam, Fontina, Avocado 17  
Prosciutto and Sopressata Marinated Tomato, Dijon Aioli 17  
Spit Roasted Beef, Horseradish Aioli, Red Onion, Arugula,  
Pomodoraccio 17  
Double Stack Cheeseburger, American Cheese,  
Mayonnaise, Lettuce, Tomato 18

## PASTAS

Bucatini, Carbonara, Parmegiano, Bacon 20  
Penne, Roasted Chicken, Artichoke, Lemon 24  
Spaghetti, Meatballs, Marinara 22  
Cavatelli, Spicy Lamb Bolognese 23  
Strozzapreti, Calabrian Chili, Tomato, Mozzarella,  
Marcona Almonds 23  
Tagliatelle Shrimp, Blue Crab, Diavola, Fennel, Leeks 28  
Risotto, Asparagus, Mushroom 24

## WOOD FIRED GRILL

Grilled Salmon, Nebbiolo Butter, Seasonal Squash,  
Tomato, Gigante Beans, Basil 34  
Grilled Trout, Roasted Fennel, Horseradish Cream,  
Fingerling Potato, Cabbage, Pickled Peppers 31  
Grilled Beef Tenderloin, Seasonal Mushrooms, Meat Jus,  
Fontina Fonduta 42

## CAMPIELLO SPECIALTIES

Wood Fired Rotisserie Chicken, Spinach, Mushroom Risotto 27  
Pan Seared Scallops, Farro, Winter Squash,  
Lemon Beurre Blanc 39  
Balsamic-Glazed Short Ribs, Smoked Tomato,  
Sicilian Onions, Spaghetti 39  
Melanzani, Eggplant, Bufala Mozzarella,  
Tomato Basil Passata 23  
Chicken Parmigiano, Bufala Mozzarella,  
Spaghetti, Tomato Passata 29

## SIDES

Parmigiano Fries, Tomato Aioli 10  
Sautéed Spinach 10  
Risotto Parmigiano 10  
Brussels Sprouts, Pancetta, Gorgonzola 10  
Wood Roasted Cabbage, Aged Balsamic, Sea Salt 10

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.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

*Dinner*



EAT WELL



LAUGH OFTEN



LIVE LONG