



CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

Spicy Fried Calamari, Lemon Aioli 16
Sicilian Meatballs, Marinara 10
Mussels, Parsley Crema, White Wine, Lemon,
Charred Crostini 17
Bruschetta, Burrata, Marinated Tomato,
Garlic, Capers, Basil 19

SOUP & SALADS

Caesar, Focaccia Croutons 9
House, Tomato, Egg, Red Onion, Feta, Olives 9
Caramelized Pear, Gorgonzola, Candied Walnuts 17
Chopped, Sopressata, Ceci Beans, Pickled Peppers,
Orzo, Parmesan, Tarragon Vinaigrette 17
Soup of the Day 7 | 9

PIZZA ROSSE

6 Inch 9 | 12 Inch 16

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

PIZZA BIANCHE

6 Inch 9 | 12 Inch 16

Carbonara, Parmigiano, Bacon
Mushroom, Spinach, Mozzarella, Fontina Fonduta
Pineapple, Prosciutto Cotto, Pickled Onion,
Calabrian Chili, Goat Cheese,
House-Made Ricotta

PASTAS

Penne, Roasted Chicken, Artichoke, Lemon,
Chili Flake 24
Spaghetti, Meatballs, Marinara 22
Cavatelli, Molise Country Pork Ragu 24
Fusilli, Shrimp, Almond Pistachio Pesto, Lemon Zest 29
Orecchiette, Spicy Lamb Bolognese 24

WOOD-FIRED GRILL

Wood-Fired Rotisserie Chicken, Spinach,
Mushroom Risotto 27
Grilled Hanger Steak, Basil Pesto Potatoes, Roasted
Chicken Jus* 35
Grilled Salmon, Beluga Lentils, Pancetta, Salsa Verde* 34
Grilled Cheeseburger, American Cheese,
Mayonnaise, Lettuce, Tomato* 20

SIDES

Parmigiano Fries, Tomato Aioli 10
Risotto Parmigiano 10
Brussels Sprouts, Pancetta, Gorgonzola 10
Calabrian Cauliflower, Sesame, Currants, Pine Nuts 10
Basil Pesto Potatoes 10

CAMPIELLO SPECIALTIES

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
Pan-Seared Scallops, Calabrian Cauliflower, Sesame,
Currants, Pine Nuts 42

DESSERT

Baked Chocolate Mousse Cake,
Salted Caramel Gelato, Peanut Croquant 10
Butterscotch Budino, Hazelnut Honey Toffee,
Sea Salt 10
Cherry Panna Cotta, Almond Cake, Luxardo Cherries,
Caramelized Almonds 10
Pandoro Bread Pudding, Oat Streusel, Cabernet
Mulled Berries, Vanilla Bean Gelato 10
Gelati or Sorbetti, Biscotto 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.

