



CAMPIELLO

RISTORANTE & BAR

Appetizers

- SPICY FRIED CALAMARI with Lemon-Parsley Aioli 15
FRIED ROMAN RICE BALLS with Basil and Pecorino 14
CAESAR SALAD with Semolina Croutons 11
CAMPIELLO HOUSE SALAD with Tomatoes, Cucumber, Hard-Cooked Egg, Red Onion, Kalamata Olives, Feta and Red Wine Vinaigrette 11
BURRATA SALAD with Local Tomatoes and Basil 15
BRUSCHETTA with Whipped Ricotta, Marinated Tomato and Prosciutto 13
SOUP of the DAY 7 cup / 9 bowl

Wood Oven Pizza

Our classic thin-crust pizzas are prepared in accordance with Neapolitan methods and finished in an oak-fired oven. Add primi House Salad or Caesar Salad 6

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

Entrée Salads

- CHICKEN and ROASTED PEAR with Gorgonzola and Candied Walnuts 16
SHRIMP with Avocado, Heart of Palm and a Citrus Vinaigrette 18
CAMPIELLO CHOPPED SALAD 16
GRILLED CHICKEN CAESAR with Toasted Semolina Croutons 16
GRILLED SALMON with Sweet Corn, Green Beans and Basil 18

Sandwiches

- Add primi House Salad or Caesar Salad 6
SLOW-ROASTED PORK SHOULDER with House Pickles and Garlic Aioli 13
SPIT-ROASTED BEEF with Arugula, Red Onion and Horseradish Aioli 14
SPIT-ROASTED TURKEY with Avocado, Bacon and Onion Jam 13
CAMPIELLO MEATBALL SLIDERS with Marinara and Provolone Cheese 13
CHEESEBURGER Double Stack with American Cheese, Lettuce and Tomato 14

Pasta and Entrées

- Add primi House Salad or Caesar Salad 6
TAGLIATELLE with Spicy Lamb Bolognese 16
PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 16
SPAGHETTI with Sicilian Meatballs and Marinara Sauce 16
GARGANELLI with Roasted Cauliflower and Charred Brussels Sprouts 16
CHICKEN PICCATA with Spaghetti, Grilled Lemon and Parsley 18
EGGPLANT PARMIGIANO with Mozzarella and Tomato Sauce 16
BALSAMIC-GLAZED SHORT RIBS and Spaghetti with Smoked Tomatoes and Sicilian Onions 22

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.