



CAMPIELLO
RISTORANTE & BAR

Cocktails and Wines

Martinis

CAMPIELLO MARTINI Bombay Sapphire Gin, Dry Vermouth, Dash of Balsamic Vinegar, with Kalamata Olive and an Orange Twist.	10.00
THE COSMOPOLITAN MARTINI Stolichnaya Vodka, Cointreau, Cranberry Juice, Lime Sour Cherry	10.00
LEMONCELLO SPARKLER Lemoncello, Prosecco, and a dash of Chambord Liqueur, Lemon Twist	9.50
THE GEORGETOWN Ketel One Vodka, Grand Marnier and an Orange Slice.	10.50
THE FRENCH CONNECTION Hennessy VS Cognac, Grand Marnier served with an Orange Twist.	10.75
APPLE POMEGRANATE MARTINI Stoli Gala Applik Vodka, Sour Apple Pucker and Pomegranate Juice.	10.00
THE METROPOLITAN Stoli Razberi Vodka, Lime Juice, Cranberry Juice, Lime	9.50
THE LEMON SORBET Stoli Ohranj, Lemoncello, Triple Sec and a scoop of Lemon Sorbet, Fresh Mint	10.50
THE YUZU LUXE Bacardi Rum, Fresh Basil, Fresh Mint, Yuzu Luxe Sour and El Corazon Blood Orange, served on the rocks	10.75
THE MARGATINI Sauza Conmemorativo, Grand Marnier, Sweet and Sour, Lime, served in a salt-rimmed glass.	9.50
THE PEAR MARTINI Grey Goose La Poire, Pear Nectar and a splash of Sprite.	10.00
THE VEEV Acai Spirit, El Corazon Blood Orange and an Orange Twist	10.75
THE NIGHTCAP Espresso, Stoli Vanil, Kahlua and Bailey's Irish Cream.	9.00

Classic Cocktails

THE DRY ROB ROY Cutty Sark Scots Whisky, Dry Vermouth, Twist of Lemon.	9.00
THE CLASSIC MANHATTAN Maker's Mark Small Batch Bourbon, Sweet Vermouth, Maraschino Cherry.	10.00
THE CAMPIELLO OLD FASHIONED Christian Brothers Brandy, Sugar Cube, dash of Bitters, Muddled Orange Slice, Splash of Soda, served on the rocks with a Maraschino Cherry.	8.50
THE SIDECAR COCKTAIL Christian Brothers Brandy, Triple Sec, Sweet & Sour, served straight up in a sugar-rimmed glass.	8.50
THE NEGRONI Equal parts Campari, Sweet Vermouth and Bombay Gin, with a slice of Orange.	9.00
THE BELLINI Prosecco and Peach Purée.	9.50

Wine - Half Bottles

Sparkling

PROSECCO, ZARDETTO, VENETO NV (187 ML)	13.50
FERRARI BRUT, METODO CLASSICO, NV	35.00
MOSCATO D'ASTI, SARACCO 2009	28.00
MOSCATO D'ASTI, CHIARLO, "NIVOLE" 2007/08	34.00

White

PINOT GRIS, KING ESTATE, OREGON 2007	29.00
PINOT GRIGIO, LIVON, FRIULI 2005/06	36.00
CHARDONNAY, MACROSTIE, CARNEROS, NAPA VALLEY 2005/06	36.00
CHARDONNAY, TREFETHEN, NAPA VALLEY 2005/06	42.00

Red

CHIANTI, ROCCA DELLA MACIE 2006/07	30.00
MERLOT, ZAMO & ZAMO, COLLI ORIENTALI, FRIULI 2001	34.00
SYRAH, QUPE, CENTRAL COAST 2007/08	32.00
CHIANTI CLASSICO, CARPINETO 2007	34.00
PINOT NOIR, ADELSHEIM, WILLAMETTE VALLEY, OREGON 2007	48.00
MERLOT, SWANSON, OAKVILLE, NAPA VALLEY 2002	48.00
CABERNET SAUVIGNON, MOUNT VEEDER WINERY, NAPA VALLEY 2006	60.00
PINOT NOIR, DOMAINE DROUHIN, WILLAMETTE VALLEY, OREGON 2007/08	60.00
PINOT NOIR, ETUDE, CARNEROS, NAPA VALLEY 2003	58.00
BARBARESCO, DANTE RIVETTI 1998	55.00
BAROLO, ODDERO 2001	75.00
AMARONE CLASSICO, BRIGALDARA 1998	65.00

Sparkling Wines

ROTARI, BRUT, TRENTO NV	40.00
PROSECCO, NINO FRANCO, "RUSTICO," FRIULI NV	45.00
VALENTINO, "BRUT ZERO," PIEDMONT 2000	65.00
CHAMPAGNE, VEUVE CLICQUOT, "YELLOW LABEL," BRUT NV	95.00
CHAMPAGNE, LAURENT-PERRIER, BRUT NV	110.00
CHAMPAGNE, PERRIER JOUET, "FLEUR DE CHAMPAGNE" 1995	200.00
CHAMPAGNE, DOM PERIGNON 1998	240.00

WINE LIST continued on next page



White Wines

CRISP AND BRACING describes a wine that has fresh, lively acidity and clean flavors. The color is pale with green or yellow tints. These wines are light in body and intensity, exhibiting green apple, citrus fruit, grassy and mineral notes.

SAUVIGNON BLANC, KENWOOD, SONOMA COUNTY 2008	34.00
SAUVIGNON BLANC, CHIOPRIS, FRIULI 2007/08	40.00
SAUVIGNON BLANC, WHITEHALL LANE, NAPA VALLEY 2008	46.00
PINOT GRIGIO, DELLE VENEZIE, "LAGARIA" 2008	32.00
PINOT GRIGIO, KRIS, VENEZIE 2008/09	41.00
PINOT GRIGIO/SAUVIGNON, BERTANI "DUE UVE," VENEZIE 2008	45.00
MACULAN "PINO & TOI" BIANCO, VENETO 2008	42.00
CARPINETO, PINOT BIANCO, "DOGAJOLO," TUSCANY 2008	42.00
"MOLAMATTA," MARCO FELLUGA, "COLLIO, FRIULI 2006/08	53.00
ARNEIS, PAITIN, LANGHE, PIEDMONT 2008	47.00

LUSH AND FRUITY wines display a good balance between acidity and fruit. These wines can exude melon, banana, tropical fruit, nuts, as well as apricot honey and beeswax.

CHENIN BLANC, DRY CREEK, SONOMA 2006	32.00
TREBBIANO DI LUGANA, OTTELLA, VENETO 2008	42.00
GAVI, VIGNE REGALI, "PRINCIPESSA GAVIA" 2008	40.00
VERNACCIA DI SAN GIMIGNANO, LE SOLIVE, TUSCANY 2007	43.00
GAMBELLARA CLASSICO, DALMASO, "CA' FISCELE" 2008/09	42.00
ZENATO, "SAN BENEDETTO," LUGANA, VENETO 2008	48.00
SOAVE CLASSICO, PIEROPAN 2008	48.00
TOCAI FRIULANO, MARCO FELLUGA, COLLIO, FRIULI 2007	52.00
"CONUNDRUM," CAYMUS, CALIFORNIA 2007/08	71.00

BIG AND RICH wines are the most full-bodied of the whites. They are big and rich in character and intense in concentration, exhibiting coconut, vanilla, toasted brioche, pie crust and roasted tropical nuts.

GRILLO/VIOGNIER, SANTA TRESA, RINA IANKA, SICILY 2006	34.00
VIOGNIER, MINER, "SIMPSON VINEYARD," CALIFORNIA 2007/08	49.00
MARSANNE/VIOGNIER, TREANA, "MERSOLEIL VINEYARD," CENTRAL COAST 2007	60.00
CHARDONNAY, LA VIS, "RITRATTI," TRENTO 2007/08	36.00
CHARDONNAY, TALLEY, "ESTATE," ARROYO GRANDE VALLEY 2007	65.00
CHARDONNAY, PINE RIDGE, "DIJON CLONES," CARNEROS, NAPA VALLEY 2006	75.00
CHARDONNAY, STAG'S LEAP WINE CELLARS, "KARIA," NAPA VALLEY 2007/08	87.00
CHARDONNAY, JERMANN, FRIULI 2006/07	89.00
CHARDONNAY, MER SOLEIL, CENTRAL COAST 2007	90.00
"BRAIDE ALTE," LIVON, FRIULI 2004	99.00
CHARDONNAY, JERMANN, "WERE DREAMS," FRIULI 2005	165.00

Red Wines

LIVELY AND AROMATIC reds are light to medium-bodied with flavors of cherry, black cherry, pomegranate, raspberry, spices, and tobacco.

"JAN'S RED," AU BON CLIMAT & THE GARDEN OF HOPE AND COURAGE, SANTA MARIA VALLEY, CALIFORNIA 2005 10.00 glass / 40.00 bottle



BARBERA MONFERRATO, MARCHESE DI BAROLO, "MARAIA" 2007	36.00
BARBERA D'ALBA, PERTINACE 2007	48.00
DOLCETTO D'ALBA, PAITIN "SORI' PAITIN" 2007	46.00
DOLCETTO D'ALBA, MARCHESI DI GRESY 2007	49.00
PINOT NOIR, GRAYSON CELLARS, LOT 5 2008	40.00
PINOT NOIR, FORIS, ROGUE VALLEY, OREGON 2007	50.00
PINOT NERO, NEIDERMAIR, "PRECIOS," ALTO ADIGE 2003	56.00
PINOT NOIR, MOSSBACK, RUSSIAN RIVER VALLEY 2007	68.00
PINOT NOIR, ANDREW RICH, WILLAMETTE VALLEY, OREGON 2007	68.00
PINOT NOIR, TALLEY "ESTATE VINEYARD," ARROYO GRANDE VALLEY 2005/06	79.00
PINOT NOIR, ANAM CARA, WILLAMETTE VALLEY, OREGON 2006/07	83.00
PINOT NOIR, IOTA, "PELOS SANDBERG VINEYARD," WILLAMETTE VALLEY 2006	105.00
PINOT NOIR, DOMAINE SERENE, "EVENSTAD RESERVE," WILLAMETTE VALLEY, OREGON 2006	123.00

Red Wines continued

SOFT AND SUPPLE REDS are medium to full-bodied wines with soft tannins, a velvety texture and mouthfeel. These wines have an earthy characteristic to them, with notes of cinnamon, clove, tobacco, mushrooms, black cherry, crushed violets, and dried fruit.

CHIANTI, LE CASELLE 2007	34.00
CHIANTI CLASSICO, SAN FELICE 2006	48.00
CHIANTI RUFINA, FRASCOLE 2006	49.00
CHIANTI CLASSICO, VILLA CAFAGGIO 2007	53.00
CHIANTI CLASSICO RISERVA, FRESCOBALDI 2006	64.00
CHIANTI CLASSICO RISERVA, TERRABIANCA, "CROCE" 2005	88.00
"VITIANO," FALESCO, UMBRIA 2007/08	40.00
NEBBIOLO, PAITIN, "CA VEJA," LANGHE 2004/07	64.00
NEBBIOLO, VIETTI, "PERBACCO" 2006	72.00
NEBBIOLO, PELISSERO, LANGHE 2004	85.00
BARBARESCO, PERTINACE 2003/04	90.00
BARBARESCO, MARZIANO ABBONA, "FASET" 2003	96.00
BARBARESCO, PERTINACE, "MARCARINI" 2003/04	125.00
BAROLO, BAROLI 2003/05	125.00
BAROLO, MARCARINI, "BRUNATE" 2006	135.00

RICH AND RIPE REDS are full-bodied wines that are rich with sweet tannin and spicy character. On the nose, berries, eucalyptus, sage, pepper, tobacco, coconut, dark chocolate, and leather may be found.

SANGIOVESE, MOSBY, "LUCCA" SANTA BARBARA, NV	32.00
SANGIOVESE, CA' DEL SOLO, IL FIASCO, "MONTEREY 2006	48.00
MERLOT, CHARLES SMITH, "THE VELVET DEVIL," COLUMBIA VALLEY, WASHINGTON 2008	32.00
MERLOT, PEIRANO ESTATE, "SIX CLONES," LODI 2007	35.00
MERLOT, GUNDLACH-BUNDSCHU, "RHINEFARM VINEYARD," SONOMA VALLEY 2006/07	67.00
MERITAGE, HAHN, CENTRAL COAST 2007	41.00
"SIENA," FERRARI-CARANO, SONOMA COUNTY 2007	75.00
SYRAH, TERRE ROUGE, "LES COTES DE L'OUEST," CALIFORNIA 2005	48.00
SYRAH, ROCKBLOCK, "DEL RIO VINEYARD," OREGON 2005/06	80.00
ROSSO DI MONTALCINO, AVIGNONESE 2007	48.00
ROSSO DI MONTALCINO, CASSANOVA DI NERI 2007	78.00
CABERNET SAUVIGNON, AVALON, CALIFORNIA 2007/08	32.00
CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY 2007	50.00
CABERNET SAUVIGNON, SIMI, ALEXANDER VALLEY 2006	65.00
CABERNET SAUVIGNON, WHITEHALL LANE, NAPA VALLEY 2006	85.00

BIG AND EXTRACTED REDS are full-bodied and jammy with rich tannins. Ripe, juicy dark red or black fruits and coffee or dark chocolate can be found on the nose of these wines.

VALPOLICELLA, RAIMONDI, CLASSICO 2007	36.00
VALPOLICELLA, VENTURINI CLASSICO 2006	37.00
VALPOLICELLA, RIPASSO, CESARI, "MARA" 2007	57.00
VALPOLICELLA, RIPASSO, RAIMONDI 2006	68.00
ZINFANDEL, TRINITAS, CALIFORNIA 2006	36.00
ZINFANDEL, LAKE SONOMA, DRY CREEK 2006/07	48.00
ZINFANDEL, MURPHY-GOODE, "LIAR'S DICE," SONOMA COUNTY 2007	58.00
ZINFANDEL, SEGHEISIO, SONOMA COUNTY 2008	71.00
MOURVEDRE, CLINE, "ANCIENT VINES," CONTRA COSTA COUNTY 2007/08	43.00
PETITE SYRAH, DAVID BRUCE, CENTRAL COAST 2006	49.00
PETITE SYRAH, STAGS LEAP WINERY, NAPA VALLEY 2006	80.00
NERO D'AVOLA, AJELLO, "MAJUS," SICILY 2007	36.00
PRIMITIVO, MATANE, PUGLIA 2007	36.00
PRIMITIVO, FEUDI DI SAN GREGORIO, "OGNISSOLE," CAMPANIA 2006/07	60.00
AGLIANICO, FEUDI DI SAN GREGORIO, "RUBRATO," CAMPANIA 2005/06	55.00
AMARONE CLASSICO, LUIGI RIGHETTI 2005/06	93.00
SUPER TUSCAN, SETTE PONTI "CROGNOLO" 2006/07	96.00
SUPER TUSCAN, TERRABIANCA, "CAMPACCIO" 2005	98.00



THE GARDEN OF HOPE AND COURAGE in Naples, Florida, has been a personal crusade of D'Amico & Partners for over 15 years. To benefit this charity, we will donate \$1 for each glass or \$4 for each bottle of Jan's Red sold in our restaurants.

CAPTAINS LIST appears on last page



CAMPIELLO

RISTORANTE & BAR

Appetizers

- SPICY FRIED CALAMARI with Lemon Parsley Aioli 12.75
- STEAMED MUSSELS
with Sausage, Garlic, White Wine and Butter 9.50
- MIXED FRIED SUMMER VEGETABLES
with Lemon and Fresno Chiles 8.00
- GRILLED SHRIMP ALLA DIAVOLA 13.00
- BURRATA with La Quercia Prosciutto 13.00
- BRUSCHETTA with Local Tomatoes, Basil
and Extra-Virgin Olive Oil 9.00

Salads

- CARAMELIZED PEAR AND WALNUT SALAD
with Gorgonzola Dolce 9.75
- CAESAR SALAD with Toasted Semolina Croutons 7.50
- CAMPIELLO HOUSE SALAD with Tomatoes, Feta, Black Olives,
Hard-Cooked Egg, Cucumber and Red Wine Vinaigrette 7.75
- LOCAL TOMATO, FRESH MOZZARELLA AND BASIL SALAD 9.75

Wood Oven Pizza

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

- MARGHERITA with Tomatoes, Basil and Fresh Mozzarella 12.00
- FENNEL SAUSAGE with Mushrooms, Olives, Oregano
and Mozzarella 12.00
- PEPPERONI with Baked Roma Tomatoes, Provolone
and Fresh Oregano 12.00
- ROASTED MUSHROOMS with Langhe Rosso Cheese and Basil 13.00

Pasta

- TAGLIATELLE with Whipped Parmesan Butter and Garlic 16.00
- CHEESE AGNOLOTTI with Asparagus Sauce
and La Quercia Prosciutto 18.50
- HOUSE-MADE CAVATELLI with Ragu Bianco and Mushrooms 17.50
- ORECCHIETTE with Sausage and Tomatoes 16.75
- BUCATINI AMATRICIANA with Tomatoes, Red Onions,
Pancetta and Peperoncino 17.00
- PENNE with Spit-Roasted Chicken, Artichoke, Basil,
Garlic and Lemon 17.50
- SPAGHETTI with Sicilian Meatballs and Marinara Sauce 17.50

Rôtisserie, 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.

- EGGPLANT PARMIGIANA with Fresh Mozzarella, Tomato and Basil 17.50
- SPIT-ROASTED CHICKEN with Risotto al Parmigiano 19.75
- GRILLED BEEF TENDERLOIN with Corona Beans, Arugula
and Parmesan Jus 32.00
- GRILLED HANGER STEAK with Salsa Rosso and Bruschetta 24.50
- GRILLED PORK TENDERLOIN "PORCHETTA STYLE"
with Shell Peas and Fava Beans 24.00
- GRILLED CHICKEN BREAST SALTIMBOCA with Panzanella Salad 22.00
- OVEN-ROASTED HALIBUT with Parmigiano, Mussels and Potato 28.00
- GRILLED SALMON with Salsa Verde, Sweet Corn and Bacon Salad 23.00
- BALSAMIC-GLAZED SHORT RIBS AND SPAGHETTI
with Smoked Tomatoes and Sicilian Onions 25.00

Sides

- SAUTÉED SPINACH with Garlic and Ricotta Salata 7.50
- RISOTTO AL PARMIGIANO 7.50
- FRESH SHELL PEAS with Prosciutto and Onions 7.50
- SMASHED POTATOES with Pecorino and Scallions 7.50

Desserts

- BITTERSWEET CHOCOLATE MOUSSE CAKE
with Caramel Gelato and Salted Hazelnut Croquant 8.50
- BAKED PEACHES with Rosemary Streusel and Mascarpone Gelato 8.00
- LEMON PANNA COTTA with Citrus Sponge Cake and Fresh Berries 8.00
- ALMOND POLENTA CAKE with Caramelized Pineapple
and Whipped Crème Fraiche 8.00
- TIRAMISU CLASSICO 8.00
- GELATI OR SORBETTO with Chocolate Biscotti 7.00

Beverages

- | | |
|-----------------------------|------|
| ICED TEA | 2.75 |
| HOT TEA | 2.75 |
| SODA | 2.75 |
| COCA-COLA bottle | 3.00 |
| SPRECHER ROOT BEER bottle | 3.25 |
| SPRECHER CHERRY COLA bottle | 3.25 |
| SAN PELLEGRINO 500 ml | 4.95 |
| SAN PELLEGRINO liter | 5.95 |
| PANNA 500 ml | 4.95 |
| ESPRESSO | 3.50 |
| CAPPUCCINO | 3.75 |
| CAFFE LATTE | 3.75 |
| CAFFE | 2.75 |



CAMPIELLO
RISTORANTE & BAR

Captains List

PINOT NOIR, SHEA CELLARS, WILLAMETTE VALLEY, OREGON 2007	99.00
PINOT NOIR, J.K. CARRIERE, WILLAMETTE VALLEY, OREGON 2006	110.00
PINOT NOIR, MARTINELLI, "BONDI HOME RANCH," GREEN MOUNTAIN 2005	135.00
CHIANTI CLASSICO RISERVA, DIEVOLE, "NOVECENTO" 2004	100.00
BARBARESCO, PERTINACE, "NERVO" 1996	145.00
BARBARESCO, "PRUNOTTO" 2006	149.00
BAROLO, JOSETTA SAFFIRIO 2002	135.00
BAROLO, PARUSSO 2003	145.00
BRUNELLO DI MONTALCINO, LA GERLA 2003	110.00
BRUNELLO DI MONTALCINO, MOCALI 2001	135.00
"PROMIS," GAJA, TUSCANY 2005	105.00
"SITO MORESCO," GAJA, LANGHE 2005	120.00
MERITAGE, RODNEY STRONG, "SYMMETRY," ALEXANDER VALLEY 2006	115.00
MERITAGE, BACIO DIVINO, NAPA VALLEY 1998	175.00
MERITAGE, OPUS ONE, NAPA VALLEY, 1999	295.00
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY 2005/06	115.00
CABERNET SAUVIGNON, PARADIGM WINERY, OAKVILLE, NAPA VALLEY 2005/06	130.00
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY 2006	138.00
CABERNET SAUVIGNON, O'SHAUGHNESSEY, HOWELL MOUNTAIN, NAPA VALLEY 2006	155.00
ZINFANDEL, MARTINELLI, "GIUSEPPE & LUISA," RUSSIAN RIVER VALLEY 2004/05	120.00
SUPER TUSCAN, VILLA CAFFAGIO, "SAN MARTINO" 2001	115.00
SUPER TUSCAN, VILLA CAFFAGIO, "CORTACCIO" 1999	120.00
SUPER TUSCAN, ROCCA DELLA MACIE, "ROCCATTO" 2000/01	130.00
AMARONE, ZENATO 2004/05	138.00

Many wines are made in limited quantities and are difficult to procure on a consistent basis.
We sincerely apologize if your selection or vintage is not available.