



CAMPIELLO

RISTORANTE & BAR

Cocktails and Wines

Martini

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 Wedge, Sour Cherry.	10.00
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.	10.00
APPLE POMEGRANATE MARTINI Stoli Gala Applik Vodka, Sour Apple Pucker and Pomegranate Juice.	10.00
THE METROPOLITAN Stolichnaya Razberi Vodka, Lime Juice, Cranberry Juice, Lime Wedge. Shaken.	9.50
THE AMERICAN SOUTHERN PEACH Wild Turkey American Honey, Southern Comfort, Peach Purée and a splash of Orange Juice	10.00
THE MARGATINI Sauza Conmemorativo, Grand Marnier, Sweet and Sour, Lime. Served in a salt-rimmed glass.	9.50
THE SCOTCH MONTE J & B Scotch, Benedictine, Sweet Vermouth with a dash of Bitters	10.00
THE SPICED CRANBERRY Stolichnaya Vodka, Fresh Clove, Cinnamon Schnapps, Triple Sec and Cranberry Juice.	9.50
THE PEAR MARTINI Grey Goose La Poire, Pear Nectar and a splash of Sprite.	10.50
THE CHOCOLATE MARTINI Three Olives Chocolate Vodka, Godiva Chocolate Liqueur.	11.00
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
MOSCATO D'ASTI, SARACCO 2007/08	28.00
MOSCATO D'ASTI, CHIARLO, "NIVOLE" 2007/08	34.00

White

SAUVIGNON BLANC, KENWOOD, SONOMA COUNTY 2007/08	25.00
PINOT GRIS, KING ESTATE, OREGON 2006	29.00
CHARDONNAY, MACROSTIE, CARNEROS, NAPA VALLEY 2005/06	36.00
PINOT GRIGIO, LIVON, FRIULI 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 2003/04	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 2003/04	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	49.00
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, JOEL GOTT, CALIFORNIA 2008	34.00
SAUVIGNON BLANC, CHIOPRIS, FRIULI 2007/08	40.00
SAUVIGNON BLANC, WHITEHALL LANE, NAPA VALLEY 2007/08	46.00
PINOT GRIGIO, DELLE VENEZIE, "LAGARIA" 2008	32.00
PINOT GRIGIO, KRIS, VENEZIE 2008	41.00
PINOT GRIGIO/SAUVIGNON, BERTANI "DUE UVE," VENEZIE 2007	45.00
MACULAN "PINO & TOI" BIANCO, VENETO 2008	42.00
PINOT BIANCO, ALOIS LAGEDER, ALTO ADIGE 2007/08	45.00
"MOLAMATTA," MARCO FELLUGA, "COLLIO, FRIULI 2006/07	53.00
ARNEIS, PAITIN, LANGHE, PIEDMONT 2008	48.00

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 2008	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' FISCEHELE" 2008	42.00
"LA SEGRETA," PLANETA, SICILY 2006/07	44.00
SOAVE CLASSICO, PIEROPAN 2008	48.00
TOCAI FRIULANO, MARCO FELLUGA, COLLIO, FRIULI 2007	52.00
"CONUNDRUM," CAYMUS, CALIFORNIA 2007	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	87.00
CHARDONNAY, JERMANN, FRIULI 2006/07	83.00
CHARDONNAY, MER SOLEIL, CENTRAL COAST 2007	90.00
"BRAIDE ALTE," LIVON, FRIULI 2004	99.00
CHARDONNAY, JERMANN, "WERE DREAMS," FRIULI 2005	145.00

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" 2006	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, FORIS, ROGUE VALLEY, OREGON 2007	50.00
PINOT NOIR, O'REILLY'S, OREGON 2008	52.00
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 2005/06	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 2006	53.00
CHIANTI CLASSICO RISERVA, FRESCOBALDI 2005	64.00
CHIANTI CLASSICO RISERVA, TERRABIANCA, "CROCE" 2005	88.00
"VITIANO," FALESCO, UMBRIA 2007/08	40.00
NEBBIOLO, PAITIN, "CA VEJA," LANGHE 2004/06	64.00
NEBBIOLO, VIETTI, "PERBACCO" 2006	72.00
NEBBIOLO, PELISSERO, LANGHE 2004	85.00
BARBARESCO, PERTINACE 2003/04	45.00
BARBARESCO, MARZIANO ABBONA, "FASET" 2003	96.00
BARBARESCO, PERTINACE, "MARCARINI" 2003/04	125.00
BAROLO, BAROLI 2003/04	125.00
BAROLO, MARCARINI, "BRUNATE" 2003/05	125.00

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 2005/06	48.00
MERLOT, CHARLES SMITH, "THE VELVET DEVIL," COLUMBIA VALLEY, WASHINGTON 2007	32.00
MERLOT, PEIRANO ESTATE, "SIX CLONES," LODI 2007	35.00
MERLOT, GUNDLACH-BUNDSCHU, "RHINEFARM VINEYARD," SONOMA VALLEY 2005/06	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, "SEVEN HILLS VINEYARD," OREGON 2005/06	80.00
ROSSO DI MONTALCINO, AVIGONESE 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," 2006	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, "LIARS DICE," SONOMA COUNTY 2007	58.00
ZINFANDEL, SEGHESSIO, SONOMA COUNTY 2008	71.00
MOURVEDRE, CLINE, "ANCIENT VINES," CONTRA COSTA COUNTY 2007	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 2005	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 2004/05	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
 PASTA E FAGIOLI Tuscan Bean Soup 5.50 cup / 7.50 bowl
 FRIED CAULIFLOWER with Anchovy Mayonnaise 9.00
 CRUDO OF TUNA with Orange, Red Onion and Avocado 11.50
 SAUTÉED MUSSELS with Tomato, White Wine, Garlic
 and Peperoncino 9.50
 BRUSCHETTA with House-made Ricotta and Tomato Passata 9.50

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
 ROASTED BEET AND APPLE SALAD
 with Chevre and Mint Vinaigrette 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
 HOUSE-MADE SAUSAGE with Mushrooms, Olives, Oregano
 and Mozzarella 12.00
 FRESH MOZZARELLA with Provolone, Smoked Bacon, Onion
 and Peperoncino Oil 12.00
 SOPPRESSATA with Tomato, Garlic and House-made
 Ricotta Cheese 12.00

Pasta

- HOUSE-MADE CAVATELLI with Tuscan Duck Ragu 17.50
 RIGATONI with Lamb Sausage, Sweet Peppers and Pecorino 16.75
 PUMPKIN RAVIOLINI with Brown Butter, Sage and Parmigiano 17.50
 SQUID INK TAGLIATELLE with Shrimp, Scallops and Tomato 19.50
 PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic
 and Lemon 17.50
 SPAGHETTI with Sicilian Meatballs and Marinara Sauce 17.50
 TAGLIARINI with Brussels Sprouts and Smoked Prosciutto 17.00

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.

- EGGPLANT PARMIGIANA
 with Fresh Mozzarella, Tomato and Basil 17.50
 PAN-SEARED SEA SCALLOPS with Butternut Squash Purée,
 Smoked Prosciutto and Parsnip 24.00
 SAUTÉED SALMON with Cauliflower Purée, Brussels Sprouts
 and Bacon 23.50
 MARINATED GRILLED CHICKEN BREAST
 with Fregola Sarda, Rapini and Salsa Verde 19.75
 SPIT-ROASTED CHICKEN with Risotto al Parmigiano 19.75
 GRILLED PORK TENDERLOIN
 with Escarole, Soppressata and Tomato 23.50
 GRILLED BEEF TENDERLOIN with Corona Beans, Arugula
 and Parmesan Jus 32.00
 GRILLED HANGER STEAK with Mushroom Ragu,
 Smashed Yukon Potatoes with Sardinian Goat Cheese 22.75
 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
 BRUSSELS SPROUTS with Pancetta 7.50
 SMASHED YUKON GOLD POTATOES with Sardinian Goat Cheese 7.50

Desserts

- BITTERSWEET CHOCOLATE CAKE
 with Caramel Gelato and Candied Hazelnuts 8.50
 TIRAMISU CLASSICO 7.50
 BUTTERSCOTCH CRÈME BRÛLÉE 7.50
 WARM APPLE RUM RAISIN CROSTATA with Vanilla Gelato 7.50
 CHOCOLATE WALNUT BREAD PUDDING 7.50
 GELATI OR SORBETTO with Chocolate Biscotti 6.50

Beverages

- | | |
|--|------|
| ICED TEA | 2.75 |
| HOT TEA | 2.75 |
| SODA | 2.75 |
| NUTRISODA | 4.00 |
| (nutrient-enhanced soda with zero carbs) | |
| BOTTLE COKE | 3.00 |
| BOTTLE ROOT BEER | 3.00 |
| 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 2006/07	99.00
PINOT NOIR, J.K. CARRIERE, WILLAMETTE VALLEY, OREGON 2005/06	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
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 2001	115.00
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY 2005/06	115.00
CABERNET SAUVIGNON, PARADIGM WINERY, OAKVILLE, NAPA VALLEY 2005	130.00
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY 2006	138.00
CABERNET SAUVIGNON, O'SHAUGHNESSEY, HOWELL MOUNTAIN, NAPA VALLEY 2005	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.