



CAMPIELLO
RISTORANTE & BAR

Cocktails and Wines

Martini's

CAMPIELLO MARTINI Bombay Sapphire Gin, Dry Vermouth, dash of Balsamic Vinegar, with Kalamata Olive and an Orange Twist.	10.00
THE COSMOPOLITAN Stolichnaya Vodka, Cointreau, Cranberry Juice, with Lime and Sour Cherries	10.00
THE ENGLISH FLOWER Tanqueray Gin, Chase Elderflower Liqueur and Cranberry Juice	10.50
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 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 RED STAG Jim Beam Black Cherry Bourbon, Sweet Vermouth, with Plum-Flavored Bitters	10.00
THE TRES LECHES Tres Leches Triple Cream Liqueur and Mount Gay Rum, Fresh-Grated Nutmeg	10.50
THE MARGATINI Sauza Conmemorativo, Grand Marnier, Sweet and Sour, Lime, served in a salt-rimmed glass.	10.00
THE PEAR MARTINI Grey Goose La Poire, Pear Nectar and a splash of Sprite.	10.50
THE SPICED CRANBERI Stoli Cranberi Vodka, Captain Morgan Rum, Cranberry Juice and Fresh Cloves	9.50
AMERICAN HONEY OLD FASHIONED Wild Turkey American Honey, Muddled Lemon, Orange, Sour Cherry and Black Walnut Flavored Bitters, topped with a splash of Grand Marnier, served on the rocks	9.50

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 and 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	38.00
MOSCATO D'ASTI, SARACCO 2009	28.00
MOSCATO D'ASTI, CHIARLO, "NIVOLE" 2008/09	34.00

White

PINOT GRIS, KING ESTATE, OREGON 2008	26.00
PINOT GRIGIO, LIVON, FRIULI 2005/06	36.00
CHARDONNAY, MACROSTIE, CARNEROS, NAPA VALLEY 2008	33.00
CHARDONNAY, TREFETHEN, NAPA VALLEY 2006/07	45.00

Red

CHIANTI, ROCCA DELLA MACIE 2008	30.00
MERLOT, MERRYVALE, STARMONT, NAPA VALLEY 2006	36.00
SYRAH, QUPE, CENTRAL COAST 2009	32.00
CHIANTI CLASSICO, CARPINETO 2008	40.00
PINOT NOIR, ADELSHEIM, WILLAMETTE VALLEY, OREGON 2008	48.00
CABERNET SAUVIGNON, DRY CREEK, DRY CREEK VALLEY 2007	38.00
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 2008	58.00
BARBARESCO, DANTE RIVETTI 1998	55.00
AMARONE CLASSICO, BRIGALDARA 1998	50.00

Sparkling Wines

PROSECCO, ASTORIA LOUNGE	34.00
PROSECCO, ASTORIA LOUNGE SWEET	34.00
PROSECCO, ASTORIA MILLESIMATO VALDOBBIADENE	68.00
PROSECCO, NINO FRANCO, "RUSTICO," FRIULI NV	50.00
VALENTINO, "BRUT ZERO," PIEDMONT 2000	65.00
J VINEYARDS, RUSSIAN RIVER VALLEY BRUT "J" 2002	75.00
CHAMPAGNE, VEUVE CLICQUOT, "YELLOW LABEL," BRUT NV,	95.00
CHAMPAGNE, BOLLINGER NV	130.00

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, RODNEY STRONG, "CHARLOTTE HOME" 2010	34.00
SAUVIGNON BLANC, CHIOPRIS, FRIULI 2008/09	40.00
SAUVIGNON BLANC, WHITEHALL LANE, NAPA VALLEY 2009	46.00
SAUVIGNON BLANC, AZIENDA AGRICOLA SANT'ELENA, VENETO 2008	50.00
PINOT GRIGIO, DELLE VENEZIE, "LAGARIA" 2010	32.00
PINOT GRIGIO, KRIS, VENEZIE 2010	41.00
PINOT GRIGIO/SAUVIGNON, BERTANI "DUE UVE," VENEZIE 2010	48.00
PINOT GRIGIO/CHARDONNAY, PLOZNER, "DUO," VENEZIA GIULIA, 2009	32.00
CARPINETO, PINOT BIANCO, "DOGAJOLO," TUSCANY 2009/10	42.00
MASTROBERADINO LACRYMA CHRISTI BIANCO, CAMPANIA 2008/09	60.00
"MOLAMATTA," MARCO FELLUGA," COLLIO, FRIULI 2008/09	53.00
ARNEIS, PAITIN, LANGHE, PIEDMONT 2009/10	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 2009/10	32.00
VERMENTINO, POGGIO MORINO 2009	32.00
FALANGHINA, ROCCA DEL DRAGONE, CAMPANIA 2010	42.00
TREBBIANO DI LUGANA, OTTELLA, VENETO 2009/10	44.00
GAVI, VIGNE REGALI, "PRINCIPESSA GAVIA" 2010	42.00
VERNACCIA DI SAN GIMIGNANO, LE SOLIVE, TUSCANY 2009	43.00
SOAVE CLASSICO, PIEROPAN 2009/10	49.00
"CONUNDRUM," CAYMUS, CALIFORNIA 2010	49.00

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 2009/10	34.00
VIOGNIER, MINER, "SIMPSON VINEYARD," CALIFORNIA 2009	49.00
MARSANNE/VIOGNIER, TREANA, "MERSOLEIL VINEYARD," CENTRAL COAST 2008/09	60.00
CHARDONNAY, LA VIS, "RITRATTI," TRENTO 2009	36.00
CHARDONNAY, TALLEY, "ESTATE," ARROYO GRANDE VALLEY 2009	65.00
CHARDONNAY, PINE RIDGE, "DIJON CLONES," CARNEROS, NAPA VALLEY 2008	75.00
CHARDONNAY, MER SOLEIL, CENTRAL COAST 2008/09	80.00
CHARDONNAY, STAG'S LEAP WINE CELLARS, "KARIA," NAPA VALLEY 2008/09	87.00
CHARDONNAY, JERMANN, FRIULI 2008/09	89.00
"BRAIDE ALTE," LIVON, FRIULI 2004	99.00
CHARDONNAY, JERMANN, "WERE DREAMS," FRIULI 2005/07	165.00

Red Wines

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

BARBERA MONFERRATO, MARCHESE DI BAROLO, "MARAIA" 2009	36.00
BARBERA D'ALBA, PERTINACE 2008	48.00
BARBERA D'ASTI, "SURI," VILLA GIADA 2008	47.00
DOLCETTO D'ALBA, PAITIN "SORI' PAITIN" 2008/09	48.00
DOLCETTO D'ALBA, MARCHESI DI GRESY 2008/09	55.00
PINOT NOIR, GRAYSON CELLARS, LOT 5 2009	41.00
PINOT NOIR, FORIS, ROGUE VALLEY, OREGON 2008/09	53.00
PINOT NOIR, ARTESA, CARNEROS, 2008/09	58.00
PINOT NOIR, MOSSBACK, RUSSIAN RIVER VALLEY 2009	68.00
PINOT NOIR, TALLEY "ESTATE VINEYARD," ARROYO GRANDE VALLEY 2008/09	87.00
PINOT NOIR, ANAM CARA, WILLAMETTE VALLEY, OREGON 2007	87.00
PINOT NOIR, IOTA, "PELOS SANDBERG VINEYARD," WILLAMETTE VALLEY 2008	105.00
PINOT NOIR, DOMAINE SERENE, "EVENSTAD RESERVE," WILLAMETTE VALLEY, OREGON 2007	130.00

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 RUFINA, FRASCOLE 2007	42.00
CHIANTI CLASSICO, VILLA CAFAGGIO 2008	51.00
CHIANTI CLASSICO, TENIMENTI ANGELINI, "SAN LEONINO" 2007	52.00
CHIANTI RUFINA, RISERVA, FRESCOBALDI 2007/08	62.00
CHIANTI CLASSICO RISERVA, TERRABIANCA, "CROCE" 2006/07	95.00
"VITIANO," FALESCO, UMBRIA 2009	42.00
NEBBIOLO, PAITIN, "CA VEJA," LANGHE 2008	64.00
NEBBIOLO, ENZO BOGLIETTI, LANGHE, 2008	69.00
NEBBIOLO, VIETTI, "PERBACCO" 2008	75.00
BARBARESCO, PERTINACE 2007/08	98.00
BARBARESCO, MARZIANO ABBONA, "FASET" 2006/07	125.00
BARBARESCO, PERTINACE, "MARCARINI" 2003/07	129.00
BAROLO, BAROLI 2005	130.00
BAROLO, MARCARINI, "BRUNATE" 2006	140.00

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, MOCALI "FOSSETTI," TUSCANY 2008	38.00
MERLOT, CHARLES SMITH, "THE VELVET DEVIL," COLUMBIA VALLEY, WASHINGTON 2009	32.00
MERLOT, PEIRANO ESTATE, "SIX CLONES," LODI 2009	35.00
MERLOT, FERRARI-CARANO, SONOMA COUNTY 2008	68.00
MERITAGE, HAHN, CENTRAL COAST 2009	47.00
SYRAH, TERRE ROUGE, "LES COTES DE L'OUVEST," CALIFORNIA 2005/07	51.00
SYRAH, RAMEY, SONOMA COAST, 2007	79.00
SYRAH, ROCKBLOCK, "SONO" OREGON 2007	110.00
ROSSO DI MONTEPULCIANO, AVIGNONESI 2008	48.00
ROSSO DI VERONESE, "LE SORAIE" PASQUA VIGNETI E CANTINE 2006	55.00
ROSSO DI MONTALCINO, CASSANOVA DI NERI 2008	62.00
CABERNET SAUVIGNON, AVALON, CALIFORNIA 2009	32.00
CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY 2009	50.00
CABERNET SAUVIGNON, STRATTON LUMMIS, NAPA VALLEY 2008	69.00
CABERNET SAUVIGNON, WHITEHALL LANE, NAPA VALLEY 2007	115.00

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 2008	36.00
VALPOLICELLA, VENTURINI CLASSICO 2009	37.00
VALPOLICELLA, RIPASSO, CESARI, "MARA" 2008/09	59.00
VALPOLICELLA, RIPASSO, RAIMONDI 2006	68.00
ZINFANDEL, TRINITAS, CALIFORNIA 2006	36.00
ZINFANDEL, LAKE SONOMA, DRY CREEK 2008	40.00
ZINFANDEL, MURPHY-GOODE, "LIAR'S DICE," SONOMA COUNTY 2008	50.00
ZINFANDEL, SEGHESSIO, SONOMA COUNTY 2009	68.00
MOURVEDRE, CLINE, "ANCIENT VINES," CONTRA COSTA COUNTY 2010	47.00
PETITE SYRAH, FOPPIANO, RUSSIAN RIVER VALLEY 2008	58.00
PETITE SYRAH, STAGS LEAP WINERY, NAPA VALLEY 2007	90.00
NERO D'AVOLA, AJELLO, "MAJUS," SICILY 2008	37.00
PRIMITIVO, MATANE, PUGLIA 2010	37.00
PRIMITIVO, TORMARESCA TORCICODA PUGLIA 2009	55.00
PRIMITIVO DI MANDURIA, FEUDI DI SAN GREGORIO, APULIA 2008	60.00
AGLIANICO, FEUDI DI SAN GREGORIO, "RUBRATO," CAMPANIA 2007	57.00
AMARONE CLASSICO, LUIGI RIGHETTI 2007/08	96.00
SUPER TUSCAN, SETTE PONTI "CROGNOLO" 2008	96.00
SUPER TUSCAN, TERRABIANCA, "CAMPACCIO" 2006	120.00

CAPTAINS LIST appears on last page



CAMPIELLO

RISTORANTE & BAR

Appetizers

- FRIED CAULIFLOWER FRITTERS with Garlic Mayonnaise 9.50
SPICY FRIED CALAMARI with Lemon-Parsley Aioli 10.95
ROASTED BEET AND CITRUS SALAD with Feta Cheese 9.75
CAESAR SALAD with Semolina Croutons 6.95
CAMPIELLO HOUSE SALAD with Tomatoes, Cucumber, Hard-Cooked Egg, Red Onion, Kalamata Olives, Feta and Red Wine Vinaigrette 6.95
SOUP OF THE DAY 6.75 cup / 8.95 bowl

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 14.00
FENNEL SAUSAGE with Mushrooms, Olives, Oregano and Mozzarella 14.00
PEPPERONI with Baked Roma Tomatoes, Provolone and Fresh Oregano 14.00
NUESKE'S SMOKED BACON with Onion, Burrata and Peperoncino Oil 14.50
PEAR AND SMOKED BLUE CHEESE with Caramelized Onion 14.50

Entrée Salads

- CAESAR SALAD with Grilled Chicken Breast and Semolina Croutons 14.95
CHICKEN AND ROASTED-PEAR SALAD with Gorgonzola and Candied Walnuts 15.95
SHRIMP, AVOCADO AND HEARTS OF PALM SALAD with Citrus Vinaigrette 15.95
CAMPIELLO CHOPPED SALAD 14.95

Sandwiches

- SPIT-ROASTED PORK with Grilled Red Onions and Smoked Mozzarella 12.50
SPIT-ROASTED TURKEY with Applewood-Smoked Bacon and Cranberry Mostarda 12.50
SPIT-ROASTED BEEF with Horseradish Mayonnaise, Oven-dried Tomatoes and Red Onion 12.50
PRESSED PROSCIUTTO COTTO with Roast Pork, Fontina, Pickles and Mustard 12.50
CHICKEN SALAD with Peperonata, Arugula and Toasted Miche Bread 12.50

Pasta and Entrees

- FETTUCCHINE with Spicy Lamb Bolognese 15.75
SEAFOOD RISOTTO with Tomato and Chive 17.00
PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 15.75
SPAGHETTI with Sicilian Meatballs and Marinara Sauce 14.75
GRILLED CHICKEN BREAST with Italian Sausage, Cannellini Beans and San Marzano Tomatoes 16.00
GRILLED SALMON with Charmoula, Grilled Vegetables and Couscous 17.50
BALSAMIC-GLAZED SHORT RIBS AND SPAGHETTI with Smoked Tomatoes and Sicilian Onions 15.75

Desserts

- BAKED CHOCOLATE MOUSSE CAKE with Salted Caramel Gelato and Peanut Croquant 9.00
BUTTERSCOTCH BUDINO with Hazelnut Toffee and Sea Salt 9.00
MASCARPONE CHEESECAKE CREPES with Caramelized Brandied Apples and Amaretti Crumbs 9.00
PEAR ROSEMARY CROSTATA with Orange Walnut Crumble and Honey Gelato 9.00
CARAMEL WALNUT DATE CAKE with Rum Butter and Cinnamon-Coffee Gelato 9.00
GELATI OR SORBETTO with Chocolate Biscotti 8.00

Beverages

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|-----------------------------|------|
| ICED TEA | 3.25 |
| HOT TEA | 3.25 |
| SODA | 3.25 |
| BOTTLE COKE | 3.25 |
| BOTTLE ROOT BEER | 3.75 |
| BOTTLE CHERRY COLA | 3.75 |
| SMERALDINA SPARKLING 500 ml | 4.95 |
| SMERALDINA SPARKLING liter | 5.95 |
| SMERALDINA NATURAL 500 ml | 4.95 |
| SMERALDINA NATURAL liter | 5.95 |
| ESPRESSO | 4.00 |
| CAPPUCCINO | 4.25 |
| CAFFE LATTE | 4.25 |
| CAFFE | 3.25 |



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Captains List

PINOT NOIR, SHEA CELLARS, WILLAMETTE VALLEY, OREGON 2007/08	99.00
PINOT NOIR, J.K. CARRIERE, WILLAMETTE VALLEY, OREGON 2006/07	110.00
PINOT NOIR, MARTINELLI, "BONDI HOME RANCH," GREEN MOUNTAIN 2007	135.00
CHIANTI CLASSICO RISERVA, BARONE RICASOLI 2005	85.00
BARBARESCO, BARALE F.LLI, "SERRA BOELIA" 2005	140.00
BARBARESCO, SOTTIMANO, "CURRA" 2003	169.00
BAROLO, JOSETTA SAFFIRIO 2002	135.00
BAROLO, PARUSSO 2003	145.00
BRUNELLO DI MONTALCINO, MOCALI 2001	115.00
BRUNELLO DI MONTALCINO, LA GERLA 2005	135.00
"PROMIS," GAJA, TUSCANY 2008	105.00
"SITO MORESCO," GAJA, LANGHE 2008	120.00
MERITAGE, RODNEY STRONG, "SYMMETRY," ALEXANDER VALLEY 2006/07	125.00
MERITAGE, BACIO DIVINO, NAPA VALLEY 1998	175.00
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY 2007	125.00
CABERNET SAUVIGNON, PARADIGM WINERY, OAKVILLE, NAPA VALLEY 2006	130.00
CABERNET SAUVIGNON, O'SHAUGHNESSEY, HOWELL MOUNTAIN, NAPA VALLEY 2007	160.00
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY 2008/09	180.00
ZINFANDEL, MARTINELLI, "GIUSEPPE & LUISA," RUSSIAN RIVER VALLEY 2008	120.00
SUPER TUSCAN, VILLA CAFFAGIO, "CORTACCIO" 2003	120.00
SUPER TUSCAN, VILLA CAFFAGIO, "SAN MARTINO" 2001/03	130.00
SUPER TUSCAN, ROCCA DELLA MACIE, "ROCCATTO" 2005	138.00
AMARONE, ZENATO 2007	145.00

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.