



ANTIPASTI

Scallop Carpaccio Blood Orange, Mint, Pistachio, Pickled Chili* 25

Escarole Caesar Campiello Croutons* 12

Grilled Octopus Tomato Brodo, Potato, Paprika, Grilled Crostini 24

Arancini Tomato, Basil, Tomato Passata 16

Campiello House Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette 13

Caramalized Pear Gorgonzola, Candied Walnuts, Prosciutto 16

PASTA

Linguine Clams White Wine, Garlic, Chili 28

Cavatelli Molise Country Pork Ragu 27

Linguine Alaskan King Crab, Fresco Chili, Basil, Heirloom Tomato 38

Pappardelle Braised Veal, Tomato, Oregano 28

Garganelli Roasted Chicken, Prosciutto, Peas 28

Ravioli Doppio Lamb Neck, Pecorino, Braised Tomato 28

Fusilli Gulf Shrimp, Pistachio Almond Pesto 29

SECONDI

Sautéed Snapper “Piccata” House-Made Breadcrumbs 40

Pan-Seared Scallops Porcini Crema, Roasted Seasonal Mushrooms, Black Truffle Vinaigrette 40

Saffron Risotto Sugo Of Veal Osso Buco, Gremolata 36

Grilled Organic Scottish Salmon Beluga Lentils, Pancetta, Speck, Salsa Verde* 36

Grouper Baby Artichokes, Potato Purée 42

Seafood Brodetto Grouper, Snapper, Gulf Shrimp, Focaccia Crostini 36

Balsamic-Glazed Short Ribs Spaghetti, Smoked Tomatoes, Sicilian Onions 40

Grilled Swordfish Parsnip Puree, Roasted Winter Vegetable 42

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have any food allergies. Not all ingredients are listed on the menu.

A 4% Hospitality Fee will be added to your check to help sustain our ability to deliver the creative, high quality and professional operation our guests and colleagues have come to expect.