



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 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 Vox Apple Vodka, Sour Apple Pucker and Pomegranate Juice.	10.00
THE METROPOLITAN Stolichnaya Razberi Vodka, Lime Juice, Cranberry Juice, Lime Wedge. Shaken.	9.50
THE SUNBURST Tanqueray Gin, Cointreau, and Grapefruit Juice.	9.50
THE MARGATINI Sauza Conmemorativo, Grand Marnier, Sweet and Sour, Lime. Served in a salt-rimmed glass.	9.50
THE PEACH TREE MARTINI Stolichnaya Vodka, Peach Schnapps, Peach Purée, and Cranberry Juice.	9.50
THE LAVENDER Stolichnaya Vodka, Raspberry Purée, Lavender Simple Syrup and Prosecco.	10.00
THE PEAR MARTINI Grey Goose La Poire, Pear Nectar and a Splash of Sprite.	10.00
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 ITALIAN MOJITO Limoncello, Tuaca, Prosecco, Stolichnaya Vodka, Basil, a splash of Soda and an Orange slice.	10.00
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 2006/07	25.00
PINOT GRIS, KING ESTATE, OREGON 2006	29.00
PINOT GRIGIO, LIVON, FRIULI 2005/06	36.00
CHARDONNAY, MACROSTIE, CARNEROS, NAPA VALLEY 2005/06	34.00
CHARDONNAY, TREFETHEN, NAPA VALLEY 2005	42.00

Red

CHIANTI, ROCCA DELLA MACIE 2005/06	30.00
CHIANTI CLASSICO, CARPINETO 2003/04	34.00
MERLOT, ZAMO & ZAMO, COLLI ORIENTALI, FRIULI 2001	34.00
MERLOT, SWANSON, OAKVILLE, NAPA VALLEY 2002	48.00
SYRAH, QUPE, CENTRAL COAST 2006/07	32.00
PINOT NOIR, ADELSHEIM, WILLAMETTE VALLEY, OREGON 2006	48.00
CABERNET SAUVIGNON, MOUNT VEEDER WINERY, NAPA VALLEY 2003	60.00
PINOT NOIR, DOMAINE DROUHIN, WILLAMETTE VALLEY, OREGON 2005/06	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, JOEL GOTT, CALIFORNIA 2008	33.00
SAUVIGNON BLANC, CHIOPRIS, FRIULI 2006/07	40.00
SAUVIGNON BLANC, WHITEHALL LANE, NAPA VALLEY 2007	46.00
PINOT GRIGIO, DELLE VENEZIE, "LAGARIA" 2007	32.00
PINOT GRIGIO, KRIS, VENEZIE 2007	41.00
PINOT GRIGIO/SAUVIGNON, BERTANI "DUE UVE," VENEZIE 2007	45.00
MACULAN "PINO & TOI" BIANCO, VENETO 2008	37.00
PINOT BIANCO, ALOIS LAGEDER, ALTO ADIGE 2007	41.00
"MOLAMATTA," MARCO FELLUGA, "COLLIO, FRIULI 2006	53.00
ARNEIS, PAITIN, LANGHE, PIEDMONT 2007	46.00

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 2007/08	42.00
GAVI, VIGNE REGALI, "PRINCIPESSA GAVIA" 2007	40.00
VERNACCIA DI SAN GIMIGNANO, LE SOLIVE, TUSCANY 2007	43.00
GAMBELLARA CLASSICO, DALMASO, "CA' FISCELE" 2007	42.00
"LA SEGRETA," PLANETA, SICILY 2006/07	44.00
SOAVE CLASSICO, PIEROPAN 2007	48.00
TOCAI FRIULANO, MARCO FELLUGA, COLLIO, FRIULI 2007	52.00
"CONUNDRUM," CAYMUS, CALIFORNIA 2006	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	49.00
MARSANNE/VIOGNIER, TREANA, "MERSOLEIL VINEYARD," CENTRAL COAST 2007	60.00
CHARDONNAY, LA VIS, "RITRATTI," TRENTO 2005/06	36.00
CHARDONNAY, TALLEY, "ESTATE," ARROYO GRANDE VALLEY 2006	65.00
CHARDONNAY, PINE RIDGE, "DIJON CLONES," CARNEROS, NAPA VALLEY 2005/06	75.00
CHARDONNAY, JERMANN, FRIULI 2006	83.00
CHARDONNAY, STAG'S LEAP WINE CELLARS, "KARIA," NAPA VALLEY 2006/07	87.00
CHARDONNAY, MER SOLEIL, CENTRAL COAST 2006	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 D'ALBA, DANTE RIVETTI, "MARA" 2005	44.00
BARBERA D'ALBA, PERTINACE 2006	48.00
DOLCETTO D'ALBA, PAITIN "SORI' PAITIN" 2007	42.00
DOLCETTO D'ALBA, MARCHESI DI GRESY 2006/07	49.00
PINOT NOIR, O'REILLY'S, OREGON 2007	49.00
PINOT NOIR, FORIS, ROGUE VALLEY, OREGON 2007	50.00
PINOT NERO, NEIDERMAYR, "PRECIOS," ALTO ADIGE 2003	56.00
PINOT NOIR, MOSSBACK, RUSSIAN RIVER VALLEY 2006	68.00
PINOT NOIR, ANDREW RICH, WILLAMETTE VALLEY, OREGON 2007	68.00
PINOT NOIR, TALLEY "ESTATE VINEYARD," ARROYO GRANDE VALLEY 2004/05	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 2005	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 2006	34.00
CHIANTI CLASSICO, SAN FELICE 2006	48.00
CHIANTI RUFINA, FRASCOLE 2006	49.00
CHIANTI CLASSICO, VILLA CAFAGGIO 2005	53.00
CHIANTI CLASSICO RISERVA, FRESCOBALDI 2005	64.00
CHIANTI CLASSICO RISERVA, TERRABIANCA, "CROCE" 2004	88.00
"VITIANO," FALESCO, UMBRIA 2006	40.00
NEBBIOLO, PAITIN, "CA VEJA," LANGHE 2003/04	61.00
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" 2001/03	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	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	67.00
MERITAGE, HAHN, CENTRAL COAST 2007	41.00
"SIENA," FERRARI-CARANO, SONOMA COUNTY 2006	75.00
SYRAH, TERRE ROUGE, "LES COTES DE L'OUEST," CALIFORNIA 2005	48.00
SYRAH, ROCKBLOCK, "DEL RIO VINEYARD," OREGON 2004	80.00
ROSSO DI MONTALCINO, AVIGONESE 2007	48.00
ROSSO DI MONTALCINO, CASSANOVA DI NERI, 2007	78.00
CABERNET SAUVIGNON, AVALON, CALIFORNIA 2006/07	32.00
CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY 2006	50.00
CABERNET SAUVIGNON, SIMI, ALEXANDER VALLEY 2005	65.00
CABERNET SAUVIGNON, WHITEHALL LANE, NAPA VALLEY 2005	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, BRIGALDARA 2006	42.00
VALPOLICELLA, RIPASSO, CESARI, "MARA," 2006	57.00
VALPOLICELLA, RIPASSO, RAIMONDI 2006	68.00
ZINFANDEL, TRINITAS, CALIFORNIA 2004	36.00
ZINFANDEL, LAKE SONOMA, DRY CREEK 2006	48.00
ZINFANDEL, MURPHY-GOODE, "LIARS DICE," SONOMA COUNTY 2006	58.00
ZINFANDEL, FROG'S LEAP, NAPA VALLEY 2006	75.00
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 2005	80.00
NERO D'AVOLA, FIRRIATO, "CHIARAMONTE," SICILY 2005	49.00
PRIMATIVO, FEUDI DI SAN GREGORIO, "OGNISSOLE," CAMPANIA 2005/06	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	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

- WARM HOUSE-MADE RICOTTA with Grilled Tuscan Bread 8.00
 BRUSCHETTA with Tomatoes, Basil, Garlic and Extra-Virgin Olive Oil 9.00
 CURRIED MUSSELS with Leeks, Carrots, Celery and Cream 9.50
 BEEF CARPACCIO with Arugula, Pickled Red Onion and Cherry Tomatoes 10.00
 CAULIFLOWER FRITTELLE with Spicy Anchovy Mayonnaise 9.00
 SPICY FRIED CALAMARI with Lemon Parsley Aioli 12.75
 PASTA E FAGIOLI TUSCAN BEAN SOUP 5.50 cup / 7.50 bowl

Salads

- TOMATO AND BASIL SALAD with Fresh Mozzarella and Olive Oil 9.50
 CARAMELIZED PEAR AND WALNUT SALAD with Gorgonzola Dolce 9.25
 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

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 Black Olives, Fontina Cheese and Marjoram 12.00
 SOPPRESSATA with Roasted Red Bell Peppers and Chevre 12.00
 PROSCIUTTO COTTA with Provolone, Arugula and Brandy Mayonnaise 12.00
 FRESH MOZZARELLA with Provolone, Smoked Bacon, Onion and Peperoncino Oil 12.00

Pasta

- SPAGHETTI AND MEATBALLS with Tomato, Garlic and Basil 17.50
 ORECCHIETTE with Fava Beans, Shell Peas, Fresh Ricotta and Pecorino 17.00
 HOUSE-MADE CAVATELLI with Spicy Lamb Ragu 17.50
 PICI with Local Cherry Tomatoes, Basil, Garlic and Parmesan 17.00
 RIGATONI with Sausage, Roasted Pepper and Red Chili Flakes 16.75
 CANNELLONI with Italian Sausage, Spinach, Ricotta and Tomato Sauce 16.75
 RISOTTO with Shrimp, Asparagus and Shell Peas 19.50
 PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 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.

- GRILLED SALMON with Corn, Shell Peas, Crispy Prosciutto and Salsa Verde 23.50
 GRILLED HANGER STEAK ALLA "BISTECCA FIORENTINA" with Zucchini, Sun-Dried Tomato and Chorizo 22.75
 GRILLED FILET OF BEEF TENDERLOIN with Green Beans, Gorgonzola and Walnuts 32.00
 GRILLED MARINATED CHICKEN BREAST with Fingerling Potatoes, Leeks and Sweet Pepper 19.75
 SPIT-ROASTED CHICKEN with Risotto al Parmigiano 19.75
 BALSAMIC-GLAZED SHORT RIBS AND SPAGHETTI with Smoked Tomatoes and Sicilian Onions 25.00
 BRAISED LAMB SHANK with Black Olives, Lemon and Oregano 23.50
 PORK TENDERLOIN ARROSTA with Pan-Fried Gnocchi and Parmigiano 23.50

Sides

- ROASTED FINGERLING POTATOES with Sweet Red Pepper and Leeks 7.50
 SAUTÉED SPINACH with Garlic and Ricotta Salata 7.50
 SAUTÉED GREEN BEANS with Gorgonzola and Walnuts 7.50
 RISOTTO AL PARMIGIANO 7.50

Desserts

- BITTERSWEET CHOCOLATE CAKE with Caramel Gelato and Salted Peanut Croquant 8.50
 TIRAMISU CLASSICO with Mascarpone Mousse 7.50
 LEMON CHEESECAKE CRÈME BRÛLÉE with Fresh Berries 7.50
 BLUEBERRY JAM TART with Pistachio Semifreddo 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 ROOTBEER | 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
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 2004	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.