



## ANTIPASTI

**Hamachi Crudo** Grapefruit, Taggiasca Olives, Pickled Fresno\* 22

**Lobster Cappuccino** 26

**Escarole Caesar** Campiello Croutons\* 12

**Burrata** Prosciutto, Corn, Tomato 20

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

**Aranacini** Porcini, Wild Mushrooms, Taleggio 16

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

**Caramalized Pear** Gorgonzola, Candied Walnuts, Prosciutto 16

## PASTA

**Duck Egg Raviolo** Brown Butter, Black Truffle\* 23

**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

**Butter Poached Tripletail** Baby Artichokes, Wild Mushrooms 42

**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

\* 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.