



CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

- WOOD OVEN BAKED FOCACCIA Whipped Ricotta, Balsamic Vinegar, Olive Oil 6
- ROMAN STYLE RICE BALLS Fontina, Tomato Passata 17
- BAKED SHRIMP Calabrian Chili, Garlic, Lemon, Feta 20
- SPICY FRIED CALAMARI Lemon Parsley Aioli 19
- SICILIAN MEATBALLS Marinara 16
- MUSSELS Parsley Crema, White Wine, Lemon, Charred Crostini 18
- BRUSCHETTA Whipped Basil Pesto Ricotta, Tomato, Capers 18

SOUP & SALADS

- CHOPPED SALAD Soppressata, Pepperoncini, Aged Provolone, Radicchio, Bacon, Red Wine Vinaigrette 17
- CAESAR Focaccia Croutons 14
- HOUSE Tomato, Egg, Red Onion, Feta, Olives 14
- BUFFALO MOZZARELLA Local Tomato, Basil, Aged Balsamic 22
- SOUP OF THE DAY 7 | 9

PIZZA ROSSE

- MARGHERITA San Marzano Tomato, Mozzarella, Basil 18
- FENNEL SAUSAGE Tomato, Pickled Peppers, Mozzarella, Basil 18
- PEPPERONI Tomato Basil Passata, Mozzarella 18
- QUATRO STAGIONI Mushrooms, Prosciutto, Artichokes, Peppers, Mozzarella 18

PIZZA BIANCHE

- CARBONARA Egg, Parmigiano, Bacon* 18
- MUSHROOM Spinach, Mozzarella, Fontina Fonduta 18
- PROSCIUTTO Fontina, Ricotta, Caramelized Onion, Arugula, Pickled Mustard Seed 18

Cauliflower Crust Available

PASTAS

- ORECCHIETTE Spicy Lamb Bolognese 26
- PENNE Roasted Chicken, Artichoke, Lemon, Chili Flake 26
- SPAGHETTI Meatballs, Marinara 26
- HOUSE-MADE CAVATELLI Molise Country Pork Ragu 26
- TONNARELLI NERO Shrimp alla Diavola 30
- BUCATINI Cacio e Pepe 24

CAMPIELLO SPECIALTIES

- BALSAMIC-GLAZED BRAISED BEEF Smoked Tomato, Sicilian Onions, Spaghetti 42
- EGGPLANT PARMESAN Mozzarella, Tomato Basil Passata 26
- PAN SEARED HALIBUT Saffron Risotto Asparagus, Heirloom Tomato, Salsa Verde 42
- CHICKEN PICCATA Lemon, Capers, Spaghetti 29

WOOD-FIRED GRILL

- WOOD-FIRED ROTISSERIE CHICKEN Spinach Mushroom Risotto 28
- GRILLED HANGER STEAK Sweet Corn, Arugula, Pomodoro, Fig Jam* 44
- GRILLED SALMON Cous Cous, Grilled Vegetables, Chermoula* 34
- GRILLED KUROBUTA PORK CHOP Potato Puree, Cherry Mostarda* 39

DESSERTS

- BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt 12
- BITTERSWEET CHOCOLATE MOUSSE CAKE Caramel Gelato, Caramel Sauce, Salted Peanut Croquant 12
- LIMONCELLO RASPBERRY TIRAMISU 12
- GELATO or SORBET House-Made Biscotto 12

SIDES

- PARMESAN FRIES Tomato Aioli 10
- BRUSSELS SPROUTS Pancetta, Gorgonzola 14
- PARMESAN RISOTTO 13
- GRILLED ASPARAGUS Prosciutto, Parmesan 14

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

Dinner



EAT WELL



LAUGH OFTEN



LIVE LONG