



## CAMPIELLO

RISTORANTE & BAR

### Appetizers

- BEEF TARTARE\* with Lemon, Capers and Fried Egg 14  
WOOD-ROASTED OYSTERS with Bolognese and Pecorino 3 for 11 / additional oysters 3.50  
SPICY FRIED CALAMARI with Lemon Parsley Aioli 14  
LAMB SPIEDINO with Salsa Verde 16  
SICILIAN MEATBALLS with Marinara 11  
MUSSELS with Ginger, Scallion and Garlic 13  
BRUSCHETTA with Salt-Roasted Cherry Tomatoes, Burrata and Taggiasca Olives 13  
SOUP of the DAY 7 cup / 9 bowl

### Salads

- BUTTERNUT SQUASH with Roasted Beets and Caramelized Brussels Sprouts 11  
CARAMELIZED PEAR AND WALNUT SALAD with Gorgonzola Dolce 11  
CAESAR SALAD with Toasted Semolina Croutons 11  
CAMPIELLO HOUSE SALAD with Tomatoes, Feta, Black Olives, Hard-Cooked Egg, Cucumber and Red Wine Vinaigrette 11

### Wood Oven Pizza

Our classic thin-crust pizzas are prepared in accordance with Neapolitan methods and finished in an oak-fired oven.

- MARGHERITA with House Tomato Sauce, Basil and Fresh Mozzarella 14  
FENNEL SAUSAGE and PEPERONCINO with House Tomato Sauce and Provolone 15  
POTATO and FONTINA with Caramelized Onion 15  
MORTADELLA with Artichoke, Pistachio and Mozzarella 15

### Rotisserie, 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.

- WOOD-ROASTED SALMON\* with Asparagus, Fingerling Potatoes and Bagna Verde 34  
EGGPLANT PARMIGIANO with Mozzarella and House Tomato Sauce 18  
SPIT-ROASTED CHICKEN with Spinach and Mushroom Risotto 24  
CHICKEN PICCATA with Grilled Lemon and Parsley 25  
GRILLED HANGER STEAK\* with Marinated Mushrooms and Glazed Shallots 29  
PORCINI-CRUSTED BEEF TENDERLOIN\* with Truffled Potatoes and Caramelized Cauliflower 38  
BALSAMIC-GLAZED SHORT RIBS and SPAGHETTI with Smoked Tomatoes and Sicilian Onions 32  
FENNEL-CRUSTED PORK PORTERHOUSE\* with Fruit Mostarda 27  
PAN-SEARED DUCK BREAST with Umbrian Lentils, Root Vegetables and Prunes 34  
SEA SCALLOPS\* with Parsnip Purée, Preserved Lemon and Spinach 34

### Pasta

- PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 19.5  
TAGLIATELLE with Spicy Lamb Bolognese 22  
RISOTTO with Blue Prawns, Lemon and Soffritto 24  
AGNOLOTTI with Winter Squash, Sage and Brown Butter 21  
BUCATINI with Roasted Cauliflower, Pine Nuts and Golden Raisins 19  
RAVIOLI with Sausage and Cacio e Pepe 23  
SPAGHETTI with Sicilian Meatballs and Marinara Sauce 21  
CANNELONI with King Crab, Ricotta, Tomato and Fennel Crema 28

### Sides

- CARAMELIZED BRUSSELS SPROUTS with Gorgonzola and House-Made Pancetta 10  
SAUTÉED SPINACH with Toasted Pine Nuts and Golden Raisins 10  
WOOD-ROASTED BEETS with Agrodolce 10  
GRILLED ASPARAGUS with Shaved Parmesan 10  
RISOTTO al PARMIGIANO 10  
WHIPPED POTATOES with Black Truffle 12

### Dessert

- BAKED CHOCOLATE MOUSSE CAKE with Salted Caramel Gelato and Peanut Croquant 9.5  
BUTTERSCOTCH BUDINO with Hazelnut Honey Toffee and Sea Salt 9.5  
BLACK CURRANT MOUSSE with Ginger Crumb and Blackberry Compote 9.5  
CHOCOLATE CHEESECAKE TORTE with Amaretti Crumb and Fresh Berries 9.5  
CARAMEL WALNUT DATE CAKE with Butter Rum Sauce and Coffee Cinnamon Gelato 9.5  
GELATI or SORBETTO 9

\* 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.