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 PEPPERONCINO 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 Mushrooms 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 Seffrutto 24
AGNOLOTTI with Winter Squash, Sage and Brown Butter 21
BUCATINI with Roasted Cauliflower, Pine Nuts and Golden Raisins 19
RAVIOLE with Sausage and Cacio e Pepe 23
SPAGHETTI with Sicilian Meatballs and Marinara Sauce 21
CANNELONI with King Crab, Ricotta, Tomato and Fennel Cream 28

Sides
CARAMELIZED BRUSSELS SPROUTS with Gorgonzola and House-Made Pancetta 10
SAUTEED SPINACH with Toasted Pine Nuts and Golden Raisins 10
WOOD-ROASTED BEETS with Agrodolce 10
GRILLED ASPARAGUS with Shaved Parmesan 10
RISOTTO ai 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

* 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.