



CAMPIELLO

RISTORANTE & BAR

Appetizers

- SPICY FRIED CALAMARI with Lemon-Parsley Aioli 14
- BEEF TARTARE* with Lemon, Capers and Fried Egg 14
- CAESAR SALAD with Semolina Croutons 10
- CAMPIELLO HOUSE SALAD with Tomatoes, Cucumber, Hard-Cooked Egg, Red Onion, Kalamata Olives, Feta and Red Wine Vinaigrette 10
- BRUSCHETTA with Salt-Roasted Cherry Tomatoes, Burrata and Taggiasca Olives 13
- SOUP of the DAY 7 cup / 9 bowl

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

Entrée Salads

- CHICKEN and ROASTED PEAR SALAD with Gorgonzola and Candied Walnuts 16
- SHRIMP, AVOCADO AND HEARTS OF PALM SALAD with Citrus Vinaigrette 16
- CAMPIELLO CHOPPED SALAD 16
- SLOW-COOKED DUCK with Wood Roasted Beets and Orange Marmalata 18

Sandwiches

- SLOW-ROASTED PORK SHOULDER with House Pickles and Garlic Aioli 13
- SPIT-ROASTED BEEF* with Horseradish Mayonnaise, Oven-Dried Tomatoes and Gorgonzola 13
- SPIT-ROASTED TURKEY with Avocado, Smoked Bacon and Onion Jam 13
- MORTADELLA with Dijon and Cream Cheese 13
- SPIT-ROASTED CHICKEN with Smoked Tomato and Provolone 13
- CAMPIELLO BURGER* 13

Pasta and Entrées

- TAGLIATELLE with Spicy Lamb Bolognese 16
- PENNE with Spit-Roasted Chicken, Artichoke, Basil, Garlic and Lemon 16
- SPAGHETTI with Sicilian Meatballs and Marinara Sauce 16
- RISOTTO with Blue Prawns, Lemon and Soffritto 18
- BUCATINI with Roasted Cauliflower, Pine Nuts and Golden Raisins 19
- CHICKEN PICCATA with Grilled Lemon and Parsley 17
- EGGPLANT PARMIGIANO with Mozzarella and Tomato Sauce 15
- SEA SCALLOPS* with Parsnip Purée, Preserved Lemon and Spinach 22
- GRILLED SALMON* with Charmoula, Grilled Vegetables and Couscous 18
- BALSAMIC-GLAZED SHORT RIBS AND SPAGHETTI with Smoked Tomatoes and Sicilian Onions 20

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.