



CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

BRUSCHETTA Tomatoes, Basil, Garlic,
Extra-Virgin Olive Oil 12.00
VEGETARIAN | VEGAN

GRILLED OCTOPUS
Fingerling Potato, Castelvetro Olives,
Celery, Lemon Aioli 24.00
GF

TUNA TARTARE
Fennel, Grapefruit, Taggiasca Olives,
Buttermilk Ricotta 20.00
GF

SALAD

CAMPIELLO HOUSE Grape Tomato,
Red Onion, Feta, Black Olive, Egg, Cucumber,
Red wine Vinaigrette 13.00
VEGETARIAN (NO EGG) | GF | VEGAN (NO EGG, NO CHEESE)

ESCAROLE CAESAR SALAD
Campiello Croutons 12.00
GF (NO CROUTONS)

BURRATA CAPRESE
Sweet Corn Puree, Basil 20.00
VEGETARIAN | GF

POACHED GULF SHRIMP SALAD
Frisse, Buttermilk Dressing, Baby Heirloom Tomato,
Watermelon Radish 20.00
GF

WOOD-FIRE PIZZA

MARGHERITA
Tomato, Basil, Fresh Mozzarella 16.00
VEGETARIAN

ROASTED VEGETABLE
Seasonal Mushroom, Sweet Corn, Cauliflower,
Tomato Passata, Dry Mozzarella 18.00
VEGETARIAN

HOUSE-MADE PASTA

(ALL PASTA CAN BE SUBBED WITH GF SPAGHETTI OR GF PENNE)

LINGUINE Alaskan King Crab, Fresno Chili,
Basil, Heirloom Tomato 38.00

CAVATELLI Molise Country Pork Ragu 27.00

PAPPARDELLE Braised Veal, Tomato, Oregano 28.00

GARGANELLI Roasted Chicken,
Prosciutto, Peas 27.00

LINGUINE FINI Clams, Whole Chili,
White Wine, Garlic 28.00 (Dry Pasta)

PESCE

GRILLED ORGANIC SCOTTISH SALMON
Beluga Lentils, Pancetta, Speck, Salsa Verde 34.00
GF

PAN -ROASTED BLACK GROUPER
Baby Artichokes, Potato Puree 40.00
GF

PAN-SEARED SEA SCALLOPS
Sun Choke Puree, Roasted Sun Chokes,
Black Truffle Vinaigrette 40.00
GF (NO TRUFFLE VINAIGRETTE)

CARNE

GRILLED SNAKE RIVER FARMS BEEF RIB-EYE
Cipollini Argodolce, Roasted Royal Trumpet Mushroom
58.00
GF

GRILLED TUSCAN AIRLINE CHICKEN BREAST
Smashed Fingerling Potato, Escarole, Samoriglio 27.00
GF

GRILLED HERITAGE KUROBUTA PORK RIB EYE
Wood-Roasted Baby Carrots, Fennel Honey 34.00
GF

ROASTED LAMB NECK
Seasonal Mushrooms, Creamy Polenta 36.00
GF

SIDE

BRUSSELS SPROUTS House-Made Pancetta 12.00
VEGETARIAN (NO PANCETTA) | GF | VEGAN (NO PANCETTA)

RISOTTO al PARMIGIANO 12.00
GF

BROCCOLI RABE 12.00
VEGETARIAN | GF | VEGAN (NO CHEESE)

WOOD ROASTED BABY CARRROTS 12.00
VEGETARIAN | GF | VEGAN (NO GLAZE)

CREAMY POLENTA
Guanciale, Seasonal Mushrooms 12.00
GF

DESSERT

BUTTERSCOTCH BUDINO
Hazelnut Honey Toffee, Sea Salt 10.00
GF

BITTERSWEET CHOCOLATE MOUSSE CAKE Carmel
Gelato, Carmel Sauce, Salted Peanut Croquant 10.00
GF

GELATO OR SORBETTI 10.00
GF (NO BISCOTTO)