



CAMPIELLO

RISTORANTE & BAR

ANTIPASTI

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

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

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)

CAVATELLI Molise Country Pork Ragu 18.00

PAPPARDELLE Braised Veal, Tomato, Oregano 20.00

GARGANELLI Roasted Chicken, Prosciutto, Peas 18.00

LINGUINE FINI Clams, Whole Chili, White Wine, Garlic 22.00 (Dry Pasta)

ENTRÉE SALAD

CHICKEN and CARAMELIZED PEAR Gorgonzola Candied Walnuts 19.00
VEGETARIAN | GF | CONTAINS NUTS

ESCAROLE CAESAR Grilled Chicken Breast, Campiello Croutons 18.00
GF (NO CROUTONS)

GRILLED GROUPER SALAD Charred Escarole, Borlotti Beans, Pickled Shallot 25.00
GF

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

ENTRÉE

MARINATED GRILLED VEGETABLES Sweet Basil, Goat Cheese 18.00
VEGETARIAN | GF (NO BREAD) | VEGAN (NO CHEESE)

GRILLED CHICKEN BREAST PAILLARD Arugula Panzanella 20.00
GF

GRILLED ORGANIC SCOTTISH SALMON Beluga Lentils, Pancetta, Speck, Salsa Verde 26.00
GF

SEAFOOD BRODETTO Grouper, Snapper and Clams 26.00
GF

SIDE

BRUSSELS SPROUTS House-Made Pancetta 12.00
VEGETARIAN (WITHOUT PANCETTA) | VEGAN (WITHOUT PANCETTA)

RISOTTO al PARMIGIANO 12.00
GF

PARMESAN FRIES 10.00
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)