



CAMPIELLO
RISTORANTE & BAR

NEW YEARS EVE A LA CARTE MENU

4:45 p.m. to 5:45 p.m.

UNO

- POACHED MAINE LOBSTER Burrata, Baby Heirloom Tomato, Corn Puree, Micro Basil 30
HAMACHI CRUDO Blood Orange, Taggiasca Olives, Pickled Fresno Chili 25
WILD MUSHROOM PIZZETTA Porcini Crema, Black Truffle, Truffled Pecorino 24
VEAL CARPACCIO Foie Gras Mousse, Cherry Mostarda 25
CAMPIELLO HOUSE SALAD Grape Tomato, Red Onion, Black Olives, Egg, Cucumber, Red Wine Vinaigrette 14
MARGHERITA PIZZA Tomato, Basil and Fresh Mozzarella 20
FENNEL SAUSAGE PIZZA Fresh Mozzarella, Peperoncini, Tomato and Basil 20
SOPRESATTA PIZZA Fresh Mozzarella and Fresh Oregano 20
ESCAROLE CAESAR Campiello Croutons 14
SPICY CALAMARI Lemon Parsley Aioli 20

DUE

- QUAIL EGG RAVIOLINI Ricotta, Brown Butter, Black Truffle 32
WILD MUSHROOM RISOTTO 32
LAMB NECK CAVATELLI Sunchokes, Pecorino Sardo 32
KING CRAB FUSILLI Calbrian Chili, Uni, Breadcrumbs 38

TRE

- PAN SEARED DUCK BREAST Red Wine Risotto, Cherry Mostarda 40
FLORIDA BLACK GROUPER Stewed Baby Artichokes, Potato Puree 44
BALSAMIC-GLAZED SHORTRIBS Spaghetti, Smoked Tomato, Sicilian Onions 40
SAUTEED FLORIDA SNAPPER "PICCATO" with House-Made Breadcrumbs 44
SEARED DIVER SCALLOPS Porcini Crema, Wild Mushrooms, Black Truffle Vinaigrette 44
GRILLED AIRLINE CHICKEN BREAST Smashed Fingerling Potatoes, Escarole, Salmoriglio 35
SNAKE RIVER FARMS SILVER BEEF TENDERLOIN FILET Roasted Sun Chokes, Uni Brown Butter 70

DOLCI

- PROSECCO & BERRIES TORTE Processo Cake, Blackberry Cheesecake, Berry Mousse,
Strawberry Italian Buttercream, White Chocolate Shavings 12
BABA NAPOLETANO Coconut Cheesecake, Vanilla & Rum Roasted Pineapple, Coconut Meringue 12
MILK CHOCOLATE PANNA COTTA Coffee Mascarpone, Amarena Cherries, Cocoa Nibs 12
BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt 12

SAMPLE MENU SUBJECT TO CHANGE