



CAMPIELLO
RISTORANTE & BAR

NEW YEARS MENU

A FOUR COURSE CHOICE
250 DOLLARS PER PERSON

6 p.m. to close

UNO

POACHED MAINE LOBSTER
Burrata, Baby Heirloom Tomato, Corn Puree, Micro Basil

HAMACHI CRUDO
Blood Orange, Taggiasca Olives, Pickled Fresno Chili

WILD MUSHROOM PIZZETTA
Porcini Crema, Black Truffle, Truffled Pecorino

VEAL CARPACCIO
Foie Gras Mousse, Cherry Mostarda

DUE

QUAIL EGG RAVIOLINI
Ricotta, Brown Butter, Black Truffle

WILD MUSHROOM RISOTTO

LAMB NECK CAVATELLI
Sunchokes, Pecorino Sardo

KING CRAB FUSILLI
Calbrian Chili, Uni, Breadcrumbs

TRE

PAN SEARED DUCK BREAST
Red Wine Risotto, Cherry Mostarda

FLORIDA BLACK GROUPER Stewed Baby Artichokes, Potato Puree

BALSAMIC-GLAZED SHORTRIBS
Spaghetti, Smoked Tomato, Sicilian Onions

SAUTEED FLORIDA SNAPPER "PICCATA"
House-Made Breadcrumbs

SEARED DIVER SCALLOPS
Porcini Crema, Wild Mushrooms, Black Truffle Vinaigrette

GRILLED AIRLINE CHICKEN BREAST
Smashed Fingerling Potatoes, Escarole, Salmoriglio

SNAKE RIVER FARMS SILVER BEEF TENDERLOIN FILET
Roasted Sun Chokes, Uni Brown Butter

DOLCI

PROSECCO & BERRIES TORTE
Processo Cake, Blackberry Cheesecake, Berry Mousse,
Strawberry Italian Buttercream, White Chocolate Shavings

BABA NAPOLETANO Coconut Cheesecake,
Vanilla & Rum Roasted Pineapple, Coconut Meringue

MILK CHOCOLATE PANNA COTTA
Coffee Mascarpone, Amarena Cherries, Cocoa Nibs

BUTTERSCOTCH BUDINO Hazelnut Honey Toffee, Sea Salt

Sample Menu
SUBJECT TO CHANGE
