



# CAMPIELLO

RISTORANTE & BAR

## ANTIPASTI

- SPICY FRIED CALAMARI Lemon Parsley Aioli 19.00  
BRUSCHETTA Tomatoes, Basil, Garlic, Extra-Virgin Olive Oil 13.00  
CAMPIELLO MEATBALLS Marinara, Pecorino Romano 16.00  
GRILLED OCTOPUS Tomato Brodo, Potato, Paprika, Grilled Crostini 24.00  
ARANACINI Porcini, Wild Mushrooms, Taleggio 16.00

### SALAD

- CAMPIELLO HOUSE  
Grape Tomato, Red Onion, Feta, Black Olives, Egg,  
Cucumber, Red Wine Vinaigrette 13.00  
ESCAROLE CAESAR Campiello Croutons 12.00  
BURRATA CAPRESE  
Sweet Corn Puree, Basil 22.00  
CARAMALIZED PEAR Gorgonzola,  
Candied Walnuts, Prosciutto 16.00

### WOOD-FIRE PIZZA

- MARGHERITA  
Tomato, Basil, Fresh Mozzarella 16.00  
FENNEL SAUSAGE  
Fresh Mozzarella, Peperoncini, Tomato, Basil 18.00  
SOPRESSATA  
Fresh Mozzarella, Fresh Oregano 18.00  
PROSCIUTTO Poached Pear,  
Taleggio, Arugula 18.00

## HOUSE-MADE PASTA

- SPAGHETTI ALLA CHITARRA Marinara, Campiello Meatballs 26.00  
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 28.00  
RAVIOLI DOPPIO Lamb Neck, Pecorino, Braised Tomato 28.00  
FUSILLI Gulf Shrimp, Pistachio Almond Pesto 29.00

### PESCE

- GRILLED ORGANIC SCOTTISH SALMON  
Beluga Lentils, Pancetta, Speck, Salsa Verde\* 36.00  
SAUTÉED SNAPPER "PICCATA"  
House-Made Breadcrumbs 40.00  
GROUPER Baby Artichokes, Potato Purée 42.00  
PAN-SEARED SEA SCALLOPS  
Porcini Crema, Roasted Seasonal Mushrooms,  
Black Truffle Vinaigrette 40.00  
SEAFOOD BRODETTO Grouper, Snapper,  
Gulf Shrimp, Focaccia Crostini 36.00

### CARNE

- BALSAMIC-GLAZED SHORT RIBS  
Spaghetti, Smoked Tomatoes, Sicilian Onions 40.00  
GRILLED IOWA PREMIUM  
PRIME 14OZ BEEF RIB-EYE  
Roasted Corn Panzanella, 10 Hour Tomato 58.00  
GRILLED CHICKEN BREAST  
Smashed Fingerling Potato, Escarole, Samoriglio 29.00  
SAFFRON RISOTTO  
Sugo of Veal Osso Buco, Gremolata 34.00

### SIDE

- BRUSSELS SPROUTS House-Made Pancetta 12.00  
RISOTTO al PARMIGIANO 12.00  
BROCCOLI RABE 12.00  
SMASHED FINGERLING POTATO 12.00

\* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Please notify your server if you have any food allergies. Not all ingredients are listed on the menu.

A 4% Hospitality Fee will be added to your check to help sustain our ability to deliver the creative,  
high quality and professional operation our guests and colleagues have come to expect.

## WINE BY THE GLASS

	6oz	9oz
PROSECCO SUPERIORE, LOREDAN GASPARINI, VENETO NV	12	
PINOT GRIGIO, SAN OSVALDO, VENEZIE 2018	11	15
GAVI DI GAVI, VILLA SPARINA, PIEDMONT 2019	13	18
CHARDONNAY, MOSSBACK, RUSSIAN RIVER VALLEY 2018	15	21
SAUVIGNON BLANC, DASHWOOD, MARLBOROUGH 2019	12	17
BARBERA ROSÉ, PICO MACCARIO, 'LAVIGNONE,' PIEDMONT 2018	12	17
MONICA DI SARDEGNA, ARGIOLAS, 'PERDERA,' SARDINIA 2016	11	15
CHIANTI, OTTOMANI, COLLI FIORINTINI, TUSCANY 2016	14	20
SUPER TUSCAN, GRATTAMACCO, BOLGHERI, TUSCANY 2018	19	26
PINOT NOIR, INSCRIPTION BY KING ESTATE, WILLAMETTE VALLEY 2018	15	21
CABERNET SAUVIGNON, ST. SUPERY, NAPA VALLEY 2017	20	28

## BEER BY THE BOTTLE

Michelob Ultra	6	Menabrea Bionda	8
FMB High 5 IPA	8	Stella Artois	7
Peroni Nastro Azzuro	7	Kaliber N/A	6.5
Moretti La Rossa	7	Sam Adams Boston Lager	7
Bud Light	6		
Lagunitas Little Sumpin, Sumpin IPA	7		

## CAMPIELLO FEATURED COCKTAILS

14 Each

CAMPIELLO COSMO Absolut Citron, Triple Sec, Cranberry, Lime

MARGARITA ITALIANO Reposado Tequila, Italian Orange Liqueur, Lime

AMALFI COAST MARTINI St George California Citrus Vodka, Limoncello, Lemon, Sugar

RYE NEGRONI Dry Rye Gin, Campari, Cocchi Torino

MELOGRANO e LIMON Pomegranate Vodka, Triple Sec, Pomegranate Liqueur, Lemon

COLUMBA Milagro Silver Tequila, Elderflower, Chamomile, Lime, Grapefruit, Orange Bitters

SANGRIA FRIZZANTE Lambrusco, Solerno Blood Orange Liqueur, Montanaro 6 P.M.

ITALIAN OLD FASHIONED Bourbon, Tuaca, Luxardo Maraschino, Angostura and Orange Bitters, Orange