



CAMPIELLO

RISTORANTE & BAR

Martini and Cocktail Menu

CAMPIELLO MARTINI Bombay Sapphire Gin, Dry Vermouth, Dash of Balsamic Vinegar, with Kalamata Olive and Orange Twist.	8.50
THE COSMOPOLITAN MARTINI Stolichnaya Vodka, Cointreau, Cranberry Juice, Lime Wedge, Sour Cherry.	9.00
THE PEAR MARTINI Stoli Vanil Vodka, Pear Brandy and Pear Juice.	9.00
THE ORCHARD MARTINI Stoli Ohranj Vodka, Grand Marnier, Apple Cider and Bitters.	9.50
THE GEORGETOWN Kettle One Vodka, Grand Marnier and an Orange Slice.	10.50
THE SPICED CRANBERRY MARTINI Stoli Cranberi, Captain Morgan Rum, Cranberry Juice and Cloves.	9.00
THE CHOCOLATE TRUFFLE Stoli Ohranj, Godiva Chocolate Liqueur and an Orange Twist.	9.50
THE ITALIAN NUT ROYALE Vanille Royale Liqueur, Espresso and Nocello.	9.50
THE FRENCH CONNECTION Hennessy VS Cognac, Grand Marnier, Orange Twist.	10.00
POMEGRANATE MARTINI Stolichnaya Vodka and Pomegranate Juice.	10.00
THE METROPOLITAN Stoli Razberi Vodka, Lime Juice, Cranberry Juice, Lime Wedge.	8.50
THE ROMAN HOLIDAY Mezzaluna Italian Vodka, Lemoncello, Lemon Twist.	10.00
THE MARGATINI Sauza Conmemorativo, Grand Marnier, Sweet and Sour, Lime. Served in a salt-rimmed glass.	8.50
THE NIGHTCAP Espresso, Stoli Vanil, Kahlúa and Bailey's Irish Cream.	9.00
LEMONCELLO SPARKLER Lemoncello, Chambord, Prosecco and Lemon Juice.	9.00

Classic Cocktails

THE DRY ROB ROY Cutty Sark Scots Whisky, Dry Vermouth, Twist of Lemon.	8.00
THE CLASSIC MANHATTAN Maker's Mark Small Batch Bourbon, Sweet Vermouth, Maraschino Cherry.	9.00
THE CAMPIELLO OLD FASHIONED Christian Brothers Brandy, Sugar Cube, Dash of Bitters, Muddled Orange Slice, Splash of Soda, served on the rocks with a Maraschino Cherry.	7.00
THE SIDECAR COCKTAIL Christian Brothers Brandy, Triple Sec, Sweet & Sour, served straight up in a sugar-rimmed glass.	7.50
THE NEGRONI Equal parts Campari, Sweet Vermouth and Bombay Gin, with a slice of Orange.	7.50
THE BELLINI Prosecco and Peach Purée.	8.50

Wine - Half Bottles

Sparkling

PROSECCO, ZARDETTO, VENETO NV (187 ML)	12.00
MOSCATO D'ASTI, SARACCO 2006	29.00
MOSCATO D'ASTI, CHIARLO, "NIVOLE" 2006	35.00
CHAMPAGNE ROSE, BILLECART SALMON, BRUT NV	75.00

White

SOAVE CLASSICO, PIEROPAN 2002/03	25.00
SAUVIGNON BLANC, KENWOOD, SONOMA COUNTY 2006	25.00
PINOT GRIS, KING ESTATE, OREGON 2004/05	28.00
PINOT GRIGIO, LIVON, FRIULI 2004/05	40.00
CHARDONNAY, MACROSTIE, CARNEROS, NAPA VALLEY 2005	33.00
CHARDONNAY, SAINTSBURY, CARNEROS, NAPA VALLEY 2005	35.00
CHARDONNAY, TREFETHEN, NAPA VALLEY 2004/05	40.00

Red

PINOT NOIR, ADELSHEIM, WILLAMETTE VALLEY, OREGON 2006	48.00
PINOT NOIR, DOMAINE DROUHIN, WILLAMETTE VALLEY, OREGON 2004	60.00
PINOT NOIR, ETUDE, CARNEROS, NAPA VALLEY 2003/04	67.00
CHIANTI, ROCCA DELLA MACIE 2004	25.00
CHIANTI CLASSICO, CARPINETO 2003/04	33.00
BAROLO, ODDERO 2001	82.00
BARBARESCO, DANTE RIVETTI 1998	75.00
SYRAH, QUPE, CENTRAL COAST 2006	34.00
ZINFANDEL, SEGHESSIO, SONOMA COUNTY 2006	35.00
MERLOT, ZAMO & ZAMO, COLLI ORIENTALI, FRIULI 2000/01	34.00
MERLOT, SWANSON, OAKVILLE, NAPA VALLEY 2002/03	48.00
CABERNET SAUVIGNON, MOUNT VEEDER WINERY, NAPA VALLEY 2002	60.00
AMARONE CLASSICO, BRIGALDARA 1998	95.00



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Sparkling Wine

ROTARI, BRUT, TRENTO NV	34.00
PROSECCO, NINO FRANCO, "RUSTICO," FRIULI NV	40.00
VALENTINO, "BRUT ZERO," PIEDMONTE 2000	80.00
CHAMPAGNE, VEUVE CLICQUOT, "YELLOW LABEL," BRUT NV	95.00
CHAMPAGNE, PERRIER JOUET, "FLEUR DE CHAMPAGNE" 1995	200.00
CHAMPAGNE, DOM PERIGNON 1998	240.00

White Wine

PINOT BIANCO, ALOIS LAGEDER, ALTO ADIGE 2006	44.00
PINOT BIANCO, VENICA, COLLIO, FRIULI 2005	56.00
ARNEIS, PAITIN, "VIGNE ELSIA," LANGHE 2006	42.00
"MOLAMATTA," MARCO FELLUGA, "COLLIO, FRIULI 2006	48.00
PINOT GRIGIO, CARLO DI PRADIS, "BORDAVI," ISONZO DEL FRIULI 2006	32.00
PINOT GRIGIO/SAUVIGNON, BERTANI "DUE UVE," VENEZIE 2006	41.00
PINOT GRIGIO, KRIS, VENEZIE 2006	41.00
SAUVIGNON BLANC, JOEL GOTT, CALIFORNIA 2006	32.00
SAUVIGNON BLANC, CHIOPRIS, FRIULI 2005/06	40.00
SAUVIGNON BLANC, WHITEHALL LANE, NAPA VALLEY 2006	46.00
GAVI, VIGNE REGALI, "PRINCIPESSA GAVIA" 2005/06	40.00
GRECO DI TUFO, TORRECINO, CAMPANIA 2006	56.00
VERNACCIA DI SAN GIMIGNANO, TERRUZZI & PUTHOD, TUSCANY 2005	38.00
GAMBELLARA CLASSICO, DAI MASO, "CA' FISCELE" 2006	33.00
SOAVE CLASSICO, PIEROPAN 2005	44.00
"SAN VINCENZO," ANSEMI, VENETO IGT 2005/06	36.00
"LA SEGRETA," PLANETA, SICILY 2004/2005	44.00
GEWURZTRAMINER, KELLEREI KALTERN "CAMPANER," ALTO ADIGE 2004	41.00
"CONUNDRUM," CAYMUS, CALIFORNIA 2005	58.00
TOCAI FRIULIANO, MARCO FELLUGA, COLLIO, FRIULI 2005/06	52.00
VIOGNIER, JEWEL, CALIFORNIA 2004	32.00
VIOGNIER, MINER, "SIMPSON VINEYARD," CALIFORNIA 2006	49.00
MARSANNE/VIOGNIER, TREANA, "MER SOLEIL VINEYARD," CENTRAL COAST 2004	60.00
CHARDONNAY, LA VIS, "RITRATTI," TRENTO 2004/2005	36.00
CHARDONNAY, WENTE, "RIVA RANCH RESERVE," MONTEREY 2005	44.00
CHARDONNAY, TALLEY, "ESTATE," ARROYO GRANDE VALLEY 2004/2005	65.00
CHARDONNAY, PINE RIDGE, "DIJON CLONES," CARNEROS, NAPA VALLEY 2004	69.00
CHARDONNAY, JERMANN, FRIULI 2004	70.00
CHARDONNAY, STAG'S LEAP WINE CELLARS, "KARIA," NAPA VALLEY 2005	75.00
CHARDONNAY, MER SOLEIL, CENTRAL COAST 2005	90.00
"BRAIDE ALTE," LIVON, FRIULI 2003	90.00
CHARDONNAY, JERMANN "WERE DREAMS," FRIULI 2005	145.00

Red Wine

BARBERA MONFERRATO, MARCHESI DI BAROLO 2004	30.00
BARBERA D'ALBA, DANTE RIVETTI, "MARA" 2004	44.00
DOLCETTO D'ALBA, PAITIN "SORI' PAITIN" 2005	44.00
DOLCETTO D'ALBA, MARCHESI DI GRESY 2004/05	48.00
PINOT NOIR, SONOMA CREEK, SONOMA COUNTY 2005/06	44.00
PINOT NERO, NEIDERMAYR, "PRECIOS," ALTO ADIGE 2003	60.00
PINOT NOIR, FORIS, ROGUE VALLEY, OREGON 2005	48.00
PINOT NOIR, MOSSBACK, RUSSIAN RIVER VALLEY 2005	68.00
PINOT NOIR, TALLEY "ESTATE VINEYARD," ARROYO GRANDE VALLEY 2004/05	70.00
PINOT NOIR, ANDREW RICH, WILLAMETTE VALLEY, OREGON 2005	70.00
PINOT NOIR, DOMAINE SERENE, "YAMHILL CUVÉE," WILLAMETTE VALLEY, OREGON 2005	90.00
PINOT NOIR, MARTINELLI, BONDI HOME RANCH, GREEN MOUNTAIN 2005	150.00
CHIANTI, BADIA A COLTIBUONO, "CETAMURA" 2005	40.00
CHIANTI RUFINA, FRASCOLE 2004/05	40.00
CHIANTI CLASSICO, SAN FELICE 2004/05	44.00
CHIANTI CLASSICO, VILLA CAFAGGIO 2004	50.00
CHIANTI CLASSICO RESERVA, TERRENO 1995	60.00
CHIANTI CLASSICO RISERVA, DIEVOLE, "NOVECENTO" 2001	92.00
"VITIANO," FALESCO, UMBRIA 2005	40.00
NERO D'AVOLA, FIRRIATO, "CHIARAMONTE," SICILY 2004	48.00
PRIMATIVO, FEUDI DI SAN GREGORIO, "OGNISSOLE," CAMPANIA 2005	60.00
AGLIANICO, FEUDI DI SAN GREGORIO, "RUBRATO," CAMPANIA 2004	68.00
NEBBIOLO, PAITIN, "CA VEJA," LANGHE 2003	60.00
NEBBIOLO, PELISSERO, LANGHE 2004	85.00
NEBBIOLO/BARBERA, PARUSSO, "BRICCO ROVELLA," LANGHE 2000	95.00
BARBARESCO, MARZIANO ABBONA, "FASET" 2000/2002	90.00
BARBARESCO, ODDERO 1997	135.00
BARBARESCO, PERTINACE, "NERVO" 1996	145.00
BAROLO, BAROLI 2001/03	115.00
BAROLO, MARCARINI, "BRUNATE" 2003	125.00
BAROLO, PARUSSO 2003	140.00
BAROLO, ICARDI, "PAREJ" 1997	180.00
"SITO MORESCO," GAJA, LANGHE 2001	120.00
SYRAH, TERRE ROUGE, "LES COTES DE L'OUEST," CALIFORNIA 2003/04	47.00
SYRAH, ROCKBLOCK, "DEL RIO VINEYARD," OREGON 2002/03	80.00
PETITE SYRAH, DAVID BRUCE, CENTRAL COAST 2005	45.00
PETITE SYRAH, STAGS LEAP WINERY, NAPA VALLEY 2004	70.00
MOURVEDRE, CLINE, "ANCIENT VINES," CONTRA COSTA COUNTY 2005	43.00
ZINFANDEL, TRINITAS, CALIFORNIA 2006	40.00
ZINFANDEL, MURPHY-GOODE, "LIARS DICE," SONOMA COUNTY 2003/04	60.00
ZINFANDEL, FROG'S LEAP, NAPA VALLEY 2005	58.00
SANGIOVESE, DONNA LAURA, "ALI," TUSCANY 2004/05	32.00
SANGIOVESE, CA' DEL SOLO, "IL FIASCO," MONTEREY 2005	48.00
SUPER TUSCAN, TERRABIANCA, "CAMPACCIO" 2004	78.00
SUPER TUSCAN, SETTE PONTI, "CROGNOLO" 2004	95.00
SUPER TUSCAN, ROCCA DELLA MACIE, "ROCCATTO" 2001	95.00
SUPER TUSCAN, VILLA CAFFAGGIO, "SAN MARTINO" 2000	105.00
"PROMIS," GAJA, TUSCANY 2004/05	105.00
ROSSO DI MONTALCINO, AVIGNONESE 2005	40.00
ROSSO DI MONTALCINO, CASSANOVA DI NERI 2005	78.00
BRUNELLO DI MONTALCINO, LA GERLA 2000/01	110.00
BRUNELLO DI MONTALCINO, MOCALI 2001	120.00
MERLOT, PEIRANO ESTATE, "SIX CLONES," LODI 2005	32.00
MERLOT, CHATEAU SOUVERAIN, ALEXANDER VALLEY 2004	54.00
MERLOT, GUNDLACH-BUNDSCHU, "RHINEFARM VINEYARD," SONOMA VALLEY 2003/04	70.00
"SIENA," FERRARI-CARANO, SONOMA COUNTY 2005	65.00
MERITAGE, HAHN, CENTRAL COAST 2005	41.00
VALPOLICELLA RIPASSO, CESARI, "MARA" 2005	50.00
VALPOLICELLA, ALLEGRI, "PALAZZO DELLA TORRE" 2003	65.00
AMARONE CLASSICO, LUIGI RIGHETTI 2003/04	80.00
AMARONE, RAIMONDI 2000/01	95.00
AMARONE, ZENATO 2001/03	115.00
AMARONE, BRIGALDARA, "CASE VECIE" 2000	175.00
CABERNET SAUVIGNON, AVALON, CALIFORNIA 2006	32.00
CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY 2005	48.00
CABERNET SAUVIGNON, SIMI, ALEXANDER VALLEY 2004/05	65.00
CABERNET SAUVIGNON, WHITEHALL LANE, NAPA VALLEY 2004	80.00
MERITAGE, RODNEY STRONG, "SYMMETRY," ALEXANDER VALLEY 2001/2002	105.00
CABERNET SAUVIGNON, PARADIGM WINERY, OAKVILLE, NAPA VALLEY 2003	120.00
MERITAGE, OPUS ONE, NAPA VALLEY 1999	235.00

CAPTAIN'S LIST AVAILABLE ON REQUEST.

Many wines are made in limited quantities and are difficult to procure on a consistent basis. We sincerely apologize if your selection or vintage is not available.



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Appetizers

- ALASKAN KING CRAB with Horseradish Panna Cotta 9.75
- ROASTED BEETS with Gorgonzola Dolce,
Pistachios and Green Onion 8.75
- CHICKEN LIVERS with Pancetta, Sage, and Vin Santo 8.50
- CURRIED MUSSELS with Leeks, Carrots, Celery and Cream 9.50
- BRUSCHETTA with Preserved Tomatoes and Whipped Ricotta 8.75
- BUTTERNUT SQUASH AND TALEGGIO CRESPELLE
with Toasted Hazelnuts 9.75
- SPICY FRIED CALAMARI with Lemon Parsley Aioli 12.75
- ANTIPASTI PLATTER with Prosciutto di Parma,
Cured Sausages, Cheese, Olives and Grissini 13.75

Salads

- CAMPIELLO HOUSE SALAD with Tomatoes, Feta, Black Olives,
Hard-Boiled Egg, Cucumber and Red Wine Vinaigrette 7.75
- CAESAR SALAD with Toasted Semolina Croutons 7.50
- ORANGE SALAD with Red Onion, Kalamata Olives,
Shaved Parmesan and Extra-Virgin Olive Oil 8.75

Wood Oven Pizza

Our classic thin-crust pizzas are prepared in accordance with Neapolitan methods and finished in an oak-fired oven.

- MARGHERITA with Tomatoes, Basil and Fresh Mozzarella 11.00
- SOPPRESSATA PIZZA with Mozzarella and Oregano 11.50
- ITALIAN SAUSAGE with Peperoncino, Mozzarella
and Marinara 11.50
- FOUR-CHEESE PIZZA with Spinach and Truffle Oil 11.50

Pasta

- FRESH LINGUINE with Clams, Pancetta and Hot Pepper Flakes 18.50
- FUSILLI with Seared Sea Scallops, Pesto and Cherry Tomatoes 17.50
- SPAGHETTI with Porcini and Tomato 16.75
- TAGLIATELLE with Bolognese Ragu 16.75
- PENNE with Spit-Roasted Chicken, Artichoke,
Basil, Garlic and Lemon 17.00
- RAVIOLI with Braised Chicken, King Trumpet Mushrooms
and Butter 17.00
- GNOCCHI with Shredded Pork, Swiss Chard, Butter
and Parmesan 16.50

Roisserie, Grill and House Specialties

Our meats and fish are grilled or roasted in the Tuscan tradition — over a crackling hardwood fire that imparts intense flavor and tenderness.

- EGGPLANT PARMIGIANO with Buffalo Mozzarella
and Tomato Sauce 16.00
- SPIT-ROASTED CHICKEN with Spinach and Mushroom Risotto 18.50
- TUSCAN-STYLE GRILLED CHICKEN with Roasted Rosemary Potatoes,
Escarole and Salmoriglio 17.50
- LING COD baked in Spicy Tomato Sauce with Black Olives,
Currants and Pine Nuts 27.50
- SAUTÉED SEA SCALLOPS with Puréed Cauliflower,
Oyster Mushrooms and Pancetta 28.00
- GRILLED PORK TENDERLOIN with Acorn Squash Orzo
and Fig Reduction 23.50
- SEVEN-HOUR ROAST PORK SHOULDER “Porchetta Style” 18.50
- BALSAMIC-GLAZED SHORT RIBS AND SPAGHETTI
with Smoked Tomatoes and Sicilian Onions 25.00
- GRILLED HANGER STEAK with Fried Potato Ribbons, Truffle Oil,
Parmesan Cheese 19.50
- BISTECCA “FIORENTINA” Grilled T-bone Steak with Rapini,
Potato and Hot Pepper Fritella 36.00

Sides

- SAUTÉED SPINACH with Toasted Pine Nuts and Golden Raisins 6.50
- ROASTED CARROTS with Marsala 7.50
- CARAMELIZED BRUSSELS SPROUTS with Pancetta 7.50
- ROASTED POTATOES with Gorgonzola Sauce 7.00

Desserts

- WARM BITTERSWEET CHOCOLATE SOUFFLÉ CAKE 8.00
- PEAR AND ALMOND FRANGIPANE TART 7.00
- WARM APPLE PECAN CAKE with Hot Brandy Sauce 7.00
- NUTELLA SEMIFREDDO with Hazelnut Torrone 7.00
- VIN SANTO CRÈME BRÛLÉE 7.00
- GELATO OR SORBETTI with Biscotti 6.00



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THE STORY OF CAMPIELLO

In the rugged hills that surround great cities like Florence and Siena, visitors can discover a gastronomic paradise. But actually, they can find some of the same unique cuisine much closer to home at Campiello.

Campiello captures the rare, rustic charm of Italian country cooking. The heart and soul of the restaurant is its open kitchen, where flames flicker and chefs chop, baste and bustle about. Hearty meats roast slowly on oak-fired spits, fresh pizzas are thrust into a wood-burning oven — yet the ingredients and preparations are anything but traditional.

Like Italy — its inspiration — Campiello is a study in contrasts. The restaurant is both urban and rural, sophisticated and casual, old-world and strikingly new. It is a place where stylish singles mingle with animated families, where intimate conversations are whispered amid festive din. Within this environment, the simple act of dining feels like a joyous event. There is no place quite like it.

Campiello's creators are brothers: Richard and Larry D'Amico. They grew up outside Cleveland in a house next door to their parents' restaurant — and in the restaurant itself — learning the business at their mother's apron strings and their father's feet. They began running restaurants of their own in the 80s. And in 1995, amid awards and accolades, the brothers created an upscale, country ristorante. They called it Campiello.

In Italian, a “campiello” is a lively center of neighborhood activity — a gathering place. That's precisely what it means in America, too.

In Memoriam

In May of 2003, we lost a restaurant legend, Tony D'Amico. Uncle Tony was our father's partner in their famous D'Amico Restaurant in Medina, Ohio, for thirty-eight years and worked at Campiello since our opening in 1998, first as a bartender, then as host extraordinaire. Tony had a love affair with the restaurant business, as evidenced by the glow on his face every day he worked. He always had a smile for guests and employees alike, was quick with a story or joke, and loved to give the ladies a kiss on the cheek before escorting them to their table. He brought a special touch and flair to everything he did.

The D'Amico and Campiello “famiglia” miss Uncle Tony dearly, but when we think of him and remember his spirit and personality it always brings a smile to our face.



GARDEN OF HOPE
AND COURAGE

D'Amico & Partners has always been committed to supporting local charities and community causes. But the project that is nearest and dearest to our hearts is The Garden of Hope and Courage.

For the last 10 years, D'Amico & Partners has made a company-wide commitment to the garden, an endeavor dedicated to Jan Emfield, a dear friend lost to breast cancer in 1993. The garden was a lifetime dream of Jan's, inspired by the courage of people faced with cancer. The Garden of Hope and Courage will serve as a living testament to compassion, hope and love, and is dedicated in loving memory to the sons, daughters, husbands, wives and dear friends whose lives have been forever changed by disease.

The first garden will be located on the Naples Community Hospital Campus, adjacent to the Lutgert Cancer Pavilion, and will occupy two acres surrounding the lake. The Garden of Hope and Courage is dedicated to bringing the healing power of gardens across the country. For more information, visit www.gardenofhopeandcourage.org