

# CAMPIELLO

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

Spicy Fried Calamari

*Lemon Parsley Aioli*

Campiello House

*Grape Tomato, Red Onion, Feta, Black Olives, Egg, Cucumber, Red Wine Vinaigrette*

Caesar

*Romaine, Parmesan, Campiello Croutons*

## SECOND COURSE

Garganelli

*Roasted Chicken, Prosciutto, Peas*

Bucatini Rigati Frutti De Mare

*Grilled Organic Scottish Salmon Succotash, Sweet Corn Puree, Sicilian Pesto*

Chicken Fra Diavolo

*Calabrian Chili, Peperonata*

Grilled Piedmontese Beef Flat Iron

*Grilled Panzanella Salad, Arugula, Marinated Tomatoes, Charred Scallions, Aioli add \$10.00*

## THIRD COURSE

Chocolate Sponge Cake

*Whipped Genache, Peanut Croquant, Salted Caramel Gelato*

Butterscotch Budino

*Hazelnut Honey Toffee, Sea Salt*



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.