



225

Antipasti

OLIVE CALDE	Mixed olives sautéed with fresh herbs	5.00
BRESAOLA della VALTELLINA	Thinly sliced cured beef, topped with arugula, lemon and shaved Parmesan	9.00
FRITTURA di CALAMARI	Lightly fried calamari with marinara sauce	7.00
CARPACCIO di SALMONE	Thinly sliced cured salmon topped with Belgian endive, scallions and capers	9.00
AFFETTATI, OLIVE e FORMAGGI	Assortment of imported Italian prosciutto, salami, coppa, marinated olives, and Parmesan cheese	9.00
BOCCONCINI alla CAPRESE	Vine-ripe tomato and fresh mozzarella with basil and extra virgin olive oil	8.00
PROSCIUTTO e MELE	Thinly sliced Italian cured ham topped with apple salad and arugula	9.00
COZZE alla LUCIANA	Mediterranean mussels steamed in a spicy tomato broth	9.00
CARPACCIO di BUE	Thinly sliced beef tenderloin topped with arugula, shaved grana, capers, olive oil, and lemon	10.00

Insalate

di SPINACI	Baby spinach, grilled chicken, goat cheese, pears, toasted almonds, and cider vinaigrette	8.00
MISTA	Organic mixed greens and cherry tomatoes tossed in a lemon vinaigrette	7.00
di TONNO	Seared Ahi tuna served with arugula, sun dried tomatoes and black olives, tossed in balsamic vinaigrette	12.00
di NOCI e GORGONZOLA	Watercress, curly endive, apples, shaved fennel, toasted walnuts, and aged Gorgonzola tossed in walnut vinaigrette	9.00
TACCHINO	Roasted turkey, artichokes, black olives, and provolone, served over organic greens with balsamic dressing	10.00
di SALMONE	Organic greens topped with grilled salmon, asparagus, fava beans, and shaved fennel tossed in a citrus dressing	11.00
di PARMA	Thinly sliced prosciutto served over arugula with shaved Grana Padano and aged balsamic vinaigrette	10.00
TRICOLORE	Endive and radicchio, tossed with arugula, shaved Parmesan and balsamic vinaigrette	8.00
di POLLO	Hearts of romaine tossed in anchovy dressing topped with crispy pancetta, grilled chicken and toasted croutons	10.00
MEDITERRANEA	Spinach, black olives, artichokes, sun dried tomatoes, and feta cheese mixed in a tapenade vinaigrette	11.00
di MARE	Assorted seafood, cannellini beans and shaved red onions drizzled with extra virgin olive oil, lemon and fresh herbs	12.00

Zuppe

MINISTRONE	Fresh seasonal vegetable soup with cannellini beans	6.00
STRACCIATELLA	Roman Style egg-drop soup with spinach and Parmesan	6.00
ZUPPA del GIORNO	Soup of the day	A.Q.

No checks accepted. 18% gratuity will be added to parties of six or more.

Panini (Comes with choice of french fries or mixed greens)

CAMPAGNOLO Thinly sliced prosciutto, shiitake mushrooms, scrambled eggs and fresh mozzarella	10.00
TOSCANO Oven roasted beef, sautéed onions, fontina cheese, and whole-grain mustard	10.00
MELANZANA Grilled eggplant, fresh mozzarella, basil leaves, and roasted tomato	9.00
PONTEVECCHIO Grilled chicken breast, spinach and mozzarella with aioli	9.00
PORTOFINO Seared fresh Ahi tuna, sliced artichoke hearts and arugula with black olive tapenade	10.00
VEGETARIANO Pan sautéed eggplant, zucchini, portobello mushrooms, roasted tomato, and goat cheese with basil pesto	9.00
FATTORIA Prosciutto, arugula, buffalo mozzarella, and tomato with olive oil and fresh herbs	10.00
RUSPANTE Roasted turkey breast, avocado, provolone and sliced tomato	9.00
PAESANO Ground Italian sausage and wild broccoli sautéed with garlic and crushed red pepper	9.00
TRADIZIONALE Italian cooked ham, provolone, sliced tomato, green lettuce, and mayonnaise	10.00

Paste

RIGATONI alla BOSCAIOLA Assorted wild mushrooms and shallots in a light pink sauce	10.00
FETTUCINE al RAGÙ Broad ribbon noodles tossed with meat ragù, peas and mushrooms	11.00
RAVIOLI di ZUCCA Homemade butternut squash ravioli with butter and sage	12.00
GNOCCHI alla SICILIANA Homemade potato dumplings with fresh tomato, grilled eggplant, tomato sauce, basil, and fresh mozzarella	10.00
CAPELLINI CRUDAIOLA Angel hair tossed with fresh tomato, basil, olive oil, and garlic, finished with arugula	9.00
LINGUINE al PESTO Chicken and sundried tomato tossed in a basil pesto	10.00
SEDANINI all' AMATRICIANA Tube pasta tossed with onions, pancetta and red chili flakes in a filet of tomato sauce	9.00
TAGLIOLINI con SALSICCIA Ground Italian sausage and wild broccoli sautéed with olive oil, garlic and crushed red pepper, finished with aged ricotta	10.00
SPAGHETTI COZZE e VONGOLE Mediterranean mussels and Manila clams sautéed in a spicy tomato sauce	12.00
FUSILLI alla PUTTANESCA Corkscrew pasta tossed with onions, anchovies, black olives, capers, and a spicy filet of tomato sauce	10.00
LASAGNE al FORNO Baked pasta with veal and beef ragù, mozzarella, spinach, and mushrooms	9.00

Secondi

BATTUTA di POLLO alle ERBE Pounded grilled chicken breast with fresh herbs, arugula and diced Roma tomatoes	13.00
SCALOPPINE del GIORNO Veal of the day	16.00
PESCE del GIORNO Fish of the day	16.00

Bring Campo de Fiori to your home or office. We offer catering for events large or small.

contributed by Christine Stamm 9/19/03