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
AFFETTIATI, 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
COZZA 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

Pasta

MINESTRONE 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
FETTUCCINE al RAGU Broad ribbon noodles tossed with meat ragu, 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.