




  
 CAMPAGNOLA

<b>Bruschetta</b> prosciutto, crescenza, wood-roasted mushrooms	9	
<b>Crab Cake</b> sauce tarturo, apple, celery root salad		12
<b>Minestrone Genovese</b> canellini beans, basil pesto, Parmigiano-Reggiano		8
<b>Wood-fired raddichio</b> wrapped in bacon, basil aioli, goat cheese		9
<b>Octopus</b> white bean, pickled shallot, Calabrian chili vinaigrette		10
<b>Ricotta Gnocchi</b> buffalo mozzarella, tomato, basil	10	
<b>Arugula</b> blood orange, fennel, Parmigiano-Reggiano	7	
<b>Caesar</b> hearts of Romaine, white anchovy, parmesan		8
<b>House greens</b> aged balsamic vinaigrette, toasted hazelnuts		7
<b>Watercress</b> Maytag blue cheese, pear, candied walnuts		8
<b>Carpaccio</b> arugula, capers, Parmigiano-Reggiano, horseradish cream		10
<b>Baby Spinach</b> goat cheese, sour cherries, roasted shallots, sesame		9
 <b>Pasta</b>		
<b>Pappardelle Bolognese</b> veal, pork & pancetta ragu, Parmigiano-Reggiano		19
<b>Linguine</b> grilled prawns, cracked olives, tomatoes, capers, preserved lemon		18
<b>Orrechiette</b> Italian fennel sausage, escarole, tomato, chili		18
<b>Fusilloni</b> cauliflower, saffron, pine nut, currant		17
 <b>Meat, Fowl &amp; Fish</b>		
<b>Pheasant Breast</b> sausage stuffing, whole wheat spaetzle, cippolini onion		24
<b>Veal Scallopini</b> "Picatta" lemon, caper, crushed potato		24
<b>Salmon</b> wood-grilled artichoke, onion, fregola, tangerine reduction		21
<b>Trout</b> melted tomato, brown butter, lemon, toasted almonds		20
<b>Chicken</b> balsamic, butternut squash, Brussels sprouts, pancetta, chili		18
<b>Skirt Steak</b> escarole, roasted potato, onion marmalade		21
 <b>Vegetables</b>		
Crushed Yukon potato	5	
Butternut squash, Brussels sprouts, pancetta, chili	6	

Chef Vince Di Battista