

PASTA

LINGUINI W/ CLAMS | 24

Connecticut littleneck clams with garlic and oil

LINGUINI PESCATORE | 28

Fra Diavolo sautéed clams, shrimps, mussels and calamari in a mildly spicy tomato sauce

PENNE VODKA | 20

heavy cream, touch of tomato, pecorino romano

RIGATONI CAMPANIA | 21

smoked mozzarella, mushrooms, prosciutto, garlic & oil

RIGATONI FILETTO DI POMODORO | 21

fresh tomato sauce, prosciutto, onions, shaved parmigiano

LOBSTER RAVIOLI | 24

tomato sauce, touch of cream, chopped shrimp, pecorino romano

HAND ROLLED CAVATELLI | 21

roasted tomato sauce, diced eggplant, fresh basil, shaved aged ricotta salata

BLACK LINGUINI ARABBIATA | 28

calamari, scungilli, in a spicy crab-infused tomato sauce

SPAGHETTI CACIO PEPE | 18

traditional Roman style w/ Cacio cheese and black peppercorns

FIORETTI BOSCAIOLA | 21

stuffed purse shaped pasta w/ mushrooms, peas and prosciutto in a tomato & cream sauce

PAPPADELLE CALABRESE | 21

hot sausage, sun-dried tomatoes, artichoke hearts, garlic, sherry wine sauce, toasted breadcrumbs

GNOCCHI ITALIANA | 22

home made buffalo ricotta gnocchi, tossed in a pesto sauce, over tomato sauce & topped w/ fresh burrata

CHICKEN FETTUCCINI | 21

egg battered chicken, spinach, shallots, cream sauce

PAPPADELLE BOLOGNESE | 21

fresh parsley pappardelle, classic Italian meat sauce, touch of tomato

Fresh Pasta \$3 • Whole Wheat \$3 • Gluten Free \$5

ENTRÉES

CHICKEN

Bell and Evans Organic

CHICKEN PARMIGIANA | 21

breaded and pan fried chicken breast w/ mozzarella and tomato sauce

CHICKEN MARSALA | 21

floured and sautéed with mixed mushrooms, sage marsala wine sauce

CHICKEN MILANESE | 21

breaded and pan fried chicken breast served w/ baby arugula, cherry tomato, red onions, fresh mozzarella, red wine vinegar dressing

CHICKEN ROMANO | 22

pan seared chicken breast w/ artichoke hearts, lemon and white wine sauce

CHICKEN POSITANO | 22

grilled chicken topped w/ eggplant, roasted peppers, fresh mozzarella, lemon white wine sauce

CHICKEN FRANCHESE | 21

egg battered & sautéed in a lemon, butter, white wine sauce

CHICKEN ALLA CAMPANIA | 23

bone-in roasted chicken w/ sausage link, hot & sweet cherry peppers, potato, fresh herbs, light brown sauce

CHICKEN PRINCIPESSA | 22

egg battered chicken breast w/ asparagus, prosciutto, provolone, sherry wine brown sauce

MEAT

PAN-FRIED PORK CHOP SICILIANA | 28

pounded & breaded w/ anduja sausage, pan fried w/ hot & sweet cherry peppers, light brown sauce & broccoli rabe

PRIME NY STRIP STEAK | 39

grilled with fresh herbs and ancho-chili demi-glace

PORK CHOP NAPOLETANA | 38

double cut, grilled with a cognac, maple, apple-cider vinegar, red onion, mustard sauce

VEAL

VEAL PARMIGIANA | 26 breaded & pan fried veal w/ mozzarella & tomato sauce

VEAL MARSALA | 26 floured & sautéed w/ mixed mushrooms, sage marsala wine sauce

VEAL MILANESE | 26 breaded & pan fried veal served w/ baby arugula, cherry tomato, red onions, fresh mozzarella, red wine vinegar dressing

VEAL ROMANO | 26 pan seared veal w/ artichoke hearts, lemon and white wine sauce

VEAL POSITANO | 27 grilled veal medallions, topped with eggplant, roasted peppers, fresh mozzarella, lemon white wine sauce

VEAL FRANCHESE | 26 egg battered and sautéed in a lemon, butter, white wine sauce

VEAL PRINCIPESSA | 27 egg battered veal medallions w/ asparagus, prosciutto, provolone, sherry wine brown sauce

FISH

BRANZINO BARESE | 30 Mediterranean Sea Bass, sliced potatoes, capers, olives, grape tomatoes, lemon white wine sauce

ALASKAN SALMON | 28 char grilled, broccoli rabe, dijonaise mustard sauce

SHRIMP SCAMPI | 30 sautéed w/ garlic, paprika, lemon, butter, white wine sauce

SIDES

FRENCH FRIES | 7

TRUFFLE FRIES | 10

BROCCOLI RABE | 10

BROCCOLI | 8

ROASTED POTATOES | 7

SAUTÉED SPINACH | 8

Pizza Menu Available Upon Request

CAMPANIA

COAL FIRED PIZZA

► Order online at www.campanianyc.com ◀

FAMILY STYLE ANTIPASTO

FOCACCIA | 6

coarse sea salt, pecorino, extra virgin olive oil, rosemary

POT OF MUSSELS | 18

sautéed mussels in a spicy marinara sauce

POT OF CLAMS | 28

sautéed clams in a spicy marinara sauce

MIXED POT | 24

sautéed clams & mussels in a spicy marinara sauce

POLPETTE DI NONNA | 14

meatballs, ricotta, pecorino, tomato sauce

SHRIMP OREGANATA | 18

(8 pcs) w/ seasoned breadcrumbs, herbs, white wine

BAKED CLAMS | 18

(12 pcs) littleneck clams prepared oreganata style

HOMEMADE MOZZARELLA | 12

fresh mozzarella w/ roasted peppers

FRIED ZUCCHINI | 11

with marinara sauce

FRIED CALAMARI PLATTER | 19

floured & lightly fried squid served either agrodolce or w/ a side of marinara

EGGPLANT PARMIGIANA | 13

traditionally made w/ tomato sauce & mozzarella

PIATTI DI CAMPANIA | 24

Italian cold cuts, olives, cheeses & fresh mozzarella

MOZZARELLA STICKS | 10 (8 per order)

house-made mozzarella w/ marinara dipping sauce

ARANCINE | 10 (5 per order)

fried rice balls w/ tomato sauce

SAUSAGE RING | 17

thin sausage ring over sautéed broccoli rabe

TRUFFLE MAC & CHEESE | 15 elbow pasta

FRIED SHRIMP | 15 (5 per order) breaded & fried w/ tartar sauce & lemon

GARLIC KNOTS | 8 (6 pcs)

rolled dough, tied in a knot & baked, w/ garlic, oil & cheese

INSALATA

DELLA CASA | 10

spring mix, grape tomatoes, balsamic dressing, parmesan shavings

APPLE SALAD | 12

romaine, crumbled blue cheese, apples, walnuts, apple vinaigrette

CAMPANIA SALAD | 12

baby arugula, goat cheese, walnuts, champagne vinaigrette

CAESAR SALAD | 11

romaine, parmigiano reggiano, anchovy dressing

CARCIOFI SALAD | 12

artichokes, arugula, olives & shaved parmigiano with lemon vinaigrette

GRILLED CALAMARI SALAD | 18

over mixed greens with chopped red onion, tomato, basil, lemon-mustard vinaigrette

Salad Add ons:

Grilled Chicken \$6 • Blackened Chicken \$6

Grilled Shrimp \$8 • Blackened Shrimp \$8

Tuna \$8 • Blackened Tuna \$8

RAW BAR

LITTLENECK CLAMS | 2.50 pp

SHRIMP COCKTAIL | 4.50 pp

OYSTERS EAST COAST | 3.75 pp

OYSTERS WEST COAST | 4.00 pp

LOBSTER COCKTAIL | 4oz 22 | 8oz 44

COLOSSAL CRABMEAT | 22

SEAFOOD TOWER DI CAMPANIA | 70 | 135

(clams, oysters, shrimp, crabmeat, lobster cocktail)

FRIED CHICKEN WINGS

(your choice of mild or spicy)

5 wings | 7.50

10 wings | 15

15 wings | 22.50

20 wings | 30