LUNCH MENU
Monday to Friday
Served 11:30am to 3:30pm

COAL FIRED PIZZA

ANTIPASTO

FOCACCIA | 8
Coarse sea salt, pecorino, extra virgin olive oil, rosemary

POT OF MUSSELS | 20
Sautéed mussels in a spicy marinara sauce

POT OF CLAMS | 28
Sautéed clams in a spicy marinara sauce

MIXED POT | 28
Sautéed clams & mussels in a spicy marinara sauce

POLPETTE DI NONNA | 16
Meatballs, ricotta, pecorino, tomato sauce

SHRIMP OREGANATA | 22
(8 pcs) with seasoned breadcrumbs, herbs, white wine

BAKED CLAMS | 20
(12 pcs) littleneck clams prepared oreganata style

FRESH MOZZARELLA | 21
Homemade with roasted peppers, tomato, prosciutto San Daniele, olives

FRIED ZUCCHINI | 16
Breaded and lightly fried with marinara sauce

FRIED CALAMARI | 20
Floured & lightly fried squid served either arribbiata or with a side of spicy marinara sauce

EGGPLANT PARMIGIANA | 16
Traditionally made with tomato sauce & mozzarella

ITALIAN EGG ROLLS | 17
Broccoli rabe, sweet sausage, sun-dried tomato, risotto, balsamic glaze

MOZZARELLA STICKS | 14
(8 per order) breaded mozzarella with marinara dipping sauce

ARANCINE | 14
(5 per order) fried rice balls with tomato sauce

SAUSAGE RING | 21
Thin sausage ring over sautéed broccoli rabe

TRUFFLE MAC & CHEESE | 20
Elbow pasta

SHRIMP “BEEPS” | 22
Breaded and fried shrimp tossed in a spicy tomato sauce over focaccia

GARLIC KNOTS | 12
(6 pcs) rolled dough, tied in a knot & baked, with garlic, oil & cheese

INSALATA

DELLA CASA | 13
Spring mix, grape tomatoes, balsamic dressing, parmesan shavings

APPLE SALAD | 14
Romaine, crumbled blue cheese, apples, walnuts, apple vinaigrette

CAMPIANIA SALAD | 14
Baby arugula, goat cheese, walnuts, champagne vinaigrette

CAESAR SALAD | 14
Romaine, parmigiano reggiano, anchovy dressing

CARCIOFI SALAD | 14
Artichokes, arugula, olives & shaved parmigiano with lemon vinaigrette

GRILLED CALAMARI SALAD | 20
Over mixed greens with chopped red onion, tomato, basil, lemon-mustard vinaigrette

BEET SALAD | 16
Red and yellow beets with mixed greens, fried goat cheese, lemon vinaigrette, drizzled balsamic fig reduction, shaved fennel, pignoli nuts

PEAR & GORGONZOLA SALAD | 16
Boston Bibb lettuce with red wine, poached pears, candied walnuts, gorgonzola cheese, honey balsamic dressing, red wine reduction

POSITANO SALAD | 14
Romaine lettuce, roasted peppers, olives, cucumbers, tomato, red onion, shaved parmigiano reggiano, red wine vinaigrette

GREEK SALAD | 16
Romaine lettuce, vine ripened tomatoes, cucumbers, onions, green peppers, extra virgin olive oil, sea salt, barrel-aged feta cheese

PEACH SALAD | 14
Boston bibb lettuce, yellow peaches, goat cheese, honey vinaigrette

BLACKENED TUNA | 22
Sliced tuna steak over baby arugula, avocado, spicy mayo and sweet soy sauce, topped with sesame seeds

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www.campanianyc.com
**PASTA**

**Penne Vodka** | 22  
Heavy cream, touch of tomato, pecorino romano, basil

**Rigatoni Filetto Di Pomodoro** | 24  
Fresh tomato sauce, prosciutto, onions, shaved parmigiano

**Fettucini Carbonara** | 21  
Pancetta, shallots, onion, garlic, peas, pecorino cheese

**Fregola Sarde** | 18  
Rolled semolina pasta balls with tomato sauce, pecorino cheese, basil

**Anelletti Al Forno** | 20  
Ring shaped pasta baked with a tomato meat sauce, peas, and stracciatella cheese

**Orecchiette Barese** | 18  
Little ear shaped pasta with broccoli rabe, crumbled sausage, garlic and oil

**Capellini Giardiniera** | 18  
Very thin long pasta with zucchini, mushrooms, roasted peppers, broccoli, fresh tomato, garlic and oil

**Salmon Tuscanese** | 21  
Spaghetti, pieces of Scottish salmon, light cherry tomato sauce with capers and olives

**Linguini Nerano** | 22  
Fried coin-shaped zucchini with caciocavallo cheese

**Linguini Mussels** | 22  
Served with a spicy tomato sauce

**WRAPS**

**Whole Wheat or Regular**

**Grilled Chicken Caesar** | 12  
Romaine, croutons, grilled chicken, Caesar dressing

**Buffalo Chicken** | 12  
Crispy chicken with lettuce, spicy buffalo sauce, blue cheese dressing

**Caprese Wrap** | 12  
Fresh mozzarella, vine-ripened tomatoes, roasted peppers, mixed greens, balsamic glaze

**Campiona Wrap** | 13  
Blackened chicken, baby arugula, goat cheese, candied walnuts, champagne vinaigrette

**Prosciutto Wrap** | 15  
Grilled chicken, Prosciutto San Daniele with baby arugula, stracchiattella, pesto

**California Wrap** | 16  
Grilled chicken, avocado, roasted peppers, fresh mozzarella, Boston Bibb lettuce, chipotle mayo

**SOUPS**

**Minestrone** | 12  

**Lentil** | 12

**HAMBURGER**

**8oz CAB Prime chopped meat. Served with french fries or house salad**

**Classic American** | 19  
American cheese, tomato, lettuce, onion, applewood smoked bacon, ketchup-mayo sauce

**Oklahoma** | 19  
Caramelized vidalia onions, Swiss cheese, applewood smoked bacon

**Veggie Burger** | 18  
Caramelized vidalia onions, lettuce, tomatoes, vegan American cheese and avocado

**SANDWICHES**

**Parmigiana**

**Chicken** | 13  
**Shrimp** | 15  
**Eggplant** | 12  
**Veal** | 15  
**Meatball** | 13

**Broccoli Rabe ‘N Grilled Chicken** | 15  
With fresh mozzarella, balsamic vinegar

**New York** | 14  
Grilled chicken, mozzarella, roasted pepper, balsamic vinaigrette

**Americana** | 14  
Fried breaded chicken cutlet with fresh mozzarella, vodka sauce

**Roma** | 15  
Fried chicken cutlet, smoked mozzarella, prosciutto, broccoli rabe, balsamic glaze

**Chicken Cutlet** | 13  
Fried chicken cutlet with lettuce, tomato, fresh mozzarella, balsamic glaze

**Steak** | 21  
Sliced steak with caramelized onions, cherry peppers, honey Swiss cheese

**Crispy Flounder** | 18  
Battered and fried fish fillet with baby arugula on a grilled ciabatta bread, sweet pickle tartar sauce and chipotle mayo coleslaw

**San Daniele** | 14  
Prosciutto, fresh mozzarella, baby arugula, spicy cherry peppers, balsamic glaze

**Portofino** | 17  
Imported Italian buratta, prosciutto San Daniele, fried eggplant, roasted peppers, pesto sauce

**Crispy Chicken** | 14  
Double floured and fried chicken, grilled romaine, roasted peppers, red onions, gorgonzola, bacon, spicy mayo

*All sandwiches and wraps are served with a house salad, can be substituted for French fries or sweet potato fries for an additional $4*