



Brunch

choice of brunch potatoes or arugula salad

avocado toast • calabrian hot honey, cherry tomatoes, mozzarella, country bread, poached egg 18 add smoked salmon +8

italian benedict • prosciutto, poached eggs, roasted tomato hollandaise, foccacia 19 add smoked salmon +8

stuffed italian french toast • nutella, mascarpone, banana, strawberry 21

spicy crab benedict • lump crab, calabrian chili hollandaise, foccacia 26

vegetable frittata • wild mushrooms, red peppers, spinach, fontina 19

steak & eggs • 7 oz ny strip, sunny side up, roasted garlic butter 38

cacio e pepe soft scramble • carasau, parmesan, black pepper 18

baked eggs • 'amatriciana' guanciale, grilled bread 2-4

yogurt & berries • port wine reduction 16

campi burger • prime burger blend, provolone, bacon jam, heirloom tomato, remoulade, fries 23

add wild mushroom, egg, pickled peppers, grilled onions +2

Antipasti

polpette 21

meatball, marinara, ricotta

fritto misto 23

*calamari, shrimp, banana peppers
arrabbiata sauce*

burrata caprese 19

*marinated heirloom tomatoes
charred onion vinaigrette
add prosciutto 8*

mussels fra diavolo 26

hot cherry peppers, marinara

prosciutto and grilled melon

aged balsamic 16

Insalata

fall farmers salad 18

*arugula, candied pumpkin seed
shaved apple, ricotta salata, balsamic*

campi chopped 19

*cherry tomato, garbanzo, red onions,
artichokes olives, provolone, vinaigrette*

caesar 17

focaccia croutons, grana padano

add grilled protein: faroe island salmon +20 / chicken (grilled or crispy) +10 / shrimp +15

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All credit card transactions are subject to a 3% processing fee.

Pasta

short rib agnolotti 32
crispy garlic, red wine sugo
fresh horseradish

shrimp mafaldine 34
basil pesto
lemon gremolata

bucatini carbonara 29
pecorino, guanciale
scallions

cacio e pepe 28
black pepper
parmigiano

rigatoni "alla vodka" 31
guanciale
stracciatella

lasagna rotolo 31
bolognese ricotta

our pasta is made fresh in-house daily

- pesce -

whole branzino 51
sicilian charred leek
vinaigrette

giant shrimp scampi 54
calabrian scampi, broccolini
garlic bread

salmon 'piccata' 40
charred lemon



prime porter house for 2
m/p
rosemary garlic butter
carved tableside

- carne -

bone in 20 oz ribeye 68
bone marrow butter

chicken parmesan 44
vodka sauce or san marzano
fresh mozzarella

veal chop milanese 66
arugula, roasted tomato
pickled red onion

veal chop parmesan
san marzano, fresh mozzarella 66

polenta, truffled mushrooms, black garlic marsala 12

brunch potatoes, peppers & onions 10

broccolini, garlic & oil 12

double smoked bacon 11

heritage sausage 11

side eggs, 2 eggs any style 8

toast 3

cantarni

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