



**Larry Pacini's Ciabatta Bread
& Dry Creek Olive Oil**

Castelvetrano Olives

Burrata Cheese

grilled bread, arugula, prosciutto + aged balsamic

Arancini di Zafferano

breaded & fried saffron risotto balls stuffed with mozzarella cheese; served with tomato sauce

Mixed Green Salad

shaved fennel, carrots, radish, ricotta salata & white balsamic vinaigrette

Honey Roasted Baby Carrots

coriander-honey vinegar & breadcrumbs

Tomasso's Sugo Calabrese

spaghettini, tomato braised beef + pork rib sugo with pecorino cheese

The Old School in a Skillet

pork + beef meatballs, tomato sauce, smoked mozzarella & house made ciabatta bread

Pizza Margherita

tomato, mozzarella, DCV olive oil & basil

Seasonal Pizza

Pizzas cut into 1/8

Vegetarian and Vegan options are available for individual guests at an additional charge.

Please inform us if dietary requirements are needed upon booking.

\$35 per person (not incl gratuity, tax or beverage)



OPEN SEVEN DAYS A WEEK
11:30am-10:00pm
www.campo-fina.com