



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

Castelvetrano Olives

Burrata Cheese

grilled bread, arugula, prosciutto di parma,
& aged balsamic

Arancini di Zafferano

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

Mixed Green Salad

shaved radish, fennel, hazelnuts, herbs &
a meyer lemon goat cheese dressing

Crispy Fingerling Potatoes

whole grain mustard aioli

Tomasso's Sugo Calabrese

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

The Old School in a Skillet *(add 1 or 2 balls for 17 or
18 people)* 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

*As a vegetarian option, guest may have Ravioli in
place of one or more of the Tomasso Sugo.
(Please let us know.)*

*As a gluten-free option, guests may have house
made polenta with the Tomasso Sugo.
(Please let us know.)*

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



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