

DINNER MENU

"A Red Sauce Trattoria with Style..." - NY Times Review

Camillo's Signature Dishes

<i>Stracciatella</i>	<i>Bowl</i>	9	<i>Cup</i>	6
<i>Soup of the Day</i>	<i>Bowl</i>	9	<i>Cup</i>	6

Hot Appetizers

<i>Clams Marinara – White or Red, Spicy or Not</i>	12
<i>Creamy Polenta with Porcini Mushrooms for One</i>	13
<i>for Two</i>	24
<i>Grilled Sea Scallops served over Frisee Lettuce, finished with Black Truffle Spread</i>	12
<i>Shrimps Peperoncino Served with Grilled Toast</i>	14
<i>Sausage and Broccoli Di Rabe</i>	11

Cold Appetizers

<i>Arugula Salad with Prosciutto, Cranberries, and Walnuts</i>	10
<i>Tavoletti di Salumi e Formaggi of the Day</i>	12
<i>Artichoke Hearts with Attached Stems and Rustico Al Peperoncino</i>	10
<i>Mozzarella Di Bufala with Sliced Tomatoes and Arugula</i>	12
<i>Classic Caesar Salad with Homemade Dressing and Shaved Parmigian Cheese</i>	10
<i>House Dinner Salad: Mixed Field Greens with Raddichio and Cherry Tomatoes</i>	7

Pasta

<i>Chiopino – Linguine with Jumbo Shrimps, Scallops, Clams, White Wine, Garlic and Olive Oil</i>	27
<i>Spaghetti with Jumbo Shrimps, Garlic, Olive Oil, and Botarga di Muggine</i>	25
<i>Risotto Primavera with Spinach, Peas, Asparagus, and Cherry Tomatoes</i>	20
<i>Papparadelle with Sausage Ragout, Pecorino Cheese and Truffle Oil</i>	18
<i>Chicken Parmigian with Fresh Papparadelle or Fettuccine</i>	18
<i>Veal Parmigian with Fresh Papparadelle or Fettuccine</i>	21
<i>Lasagna di Ricotta e Salsaccia</i>	18
<i>Lasagna di Vegetali</i>	18
<i>Pasta Combination of the Day</i>	23

Our Pasta is Prepared Fresh with Each Order. Please Allow Time.

Secondi

<i>Orata or Branzino Bavarese with Extra Virgin Olive Oil and Lemon (Dependent on Market Availability)</i>	27
<i>Oven Roasted Cornish Game Hen Cacciatore</i>	22
<i>10 Oz. Certified Angus Beef Filet Mignon Ai Tre Pepi –Green, Black, and Pink Peppercorns, Brandy, Barolo Wine, Veal Stock, and a Touch of Cream</i>	32
<i>Scottadito Marinato - Baby Lamb Chops Marinated and Flash-Grilled with Garlic, Olive Oil and Rosemary</i>	25
<i>14 Oz. Veal Chop with Imported Porcini Mushrooms, Rosemary, Roasted Garlic and Olive Oil</i>	32
<i>King Salmon Steak over Gnocchi Puttanesca</i>	23
<i>Pesto Crusted Chilean Sea Bass</i>	29
<i>Lamb Osso Bucco served with Risotto Alla Milanese</i>	23
<i>Veal Medallions with Marsala Sauce, Shitake Mushrooms and Demi-Glaze</i>	21

All Entrées (excluding King Salmon Steak & Lamb Osso Bucco) come with Choices of:

Sweet Mashed Potatoes, French Fries, OR Potato Croquettes AND Cauliflower with Besciamella Sauce, Spinach OR Asparagus

“One cannot think well, love well, sleep well, If one has not dined well” - Virginia Woolf