



LA CAMPAGNOLA

BRING YOUR OWN WINE • APORTEZ VOTRE VIN

Appetizers / Salads

		<i>"Served quickly"</i>	
Aperitivo	*Small Portion* Charcuterie, olives, croutons, nuts		10
Pane Pomodoro	House bread brushed with ripe tomato, olive oil, sea salt		6
Simple Green Salad	Mixed baby greens, romaine, cucumber, green onions, tomato, red wine vinaigrette		13
Arancini (3)	Risotto balls, parmesan, mozzarella, bread crumbs, tomato sauce, basil		15
House Meatballs (3)	Veal, beef & pork simmered tomato sauce, basil, parmesan		16
Grilled House Sausage	Signature sauce, roasted peppers, basil, house mustard		16
Caesar Salad	Campagnola dressing, croutons, parmesan reggiano		18
Arugula Salad	Baby arugula, aged balsamic, parmesan, crispy prosciutto		18
House Bacon-Wrapped Braciole	Seared mini Sicilian veal rolls		19
Prime Beef Sausage	Caramelized onions, house mustard		19
Grilled Vegetable Salad	Goat cheese, honey white balsamic		22
Italian Burrata Capresse	Tomato, basil, arugula, parmesan, croutons		24
Filet Mignon Carpaccio	Thinly sliced, arugula, parmesan, olive oil, aged balsamic, lemon		27
Italian Filet Mignon Tartare — 4 oz	Traditional style, tomatoes, basil, parmesan, croutons		28
Sicilian Grilled Braciole (4)	Tomato sauce		29
Charcuterie Board	House and imported charcuterie, Parma prosciutto, cheese of the moment, pickled vegetables, olives		34

Seafood Appetizers

Grilled Shrimp — U10 (3)	21
Garlic butter, herbs, white wine, tomatoes	
Fried Shrimp — U10 (3)	22
Garlic, shallots, spicy honey	
Shrimp Fra Diavolo — U10 (3)	23
Spicy tomato sauce, garlic, shallots	
Shrimp Sambuca — U10 (3)	24
Flambéed, cream, garlic shallots	
“Ahi” Tuna Tartare	27
Citrus Ponzu, spicy mayo	
Fried Calamari (1/2 lbs)	28
Tender squid, salt, pepper, duo sauce, lemon	
Grilled Octopus	37
Olive oil, tomatoes, capers, herbs, spices, lemon	
Crispy Octopus	37
Paprika aioli, roasted peppers	
Seafood Platter	58
Grilled octopus & 4 grilled shrimps (U10)	

FRESH FISH

Served with spaghetti or fresh vegetables

Roasted Atlantic Salmon	38
Honey, lemon dijon	
“Branzino” Mediterranean Greek Sea Bass	54
Lemon, cherry tomato, dill, capers, olive oil	



Pasta

Spaghettini Aglio & Olio

Roasted & confit garlic, parsley, olive oil, parmesan, red pepper flakes

Classic Penne Arabiata

Garlic, chilies, tomato sauce

Lemon Spaghettini

Zest, bread crumbs, fine herbs, white wine, parmesan

Orecchietti 'Nduja Spicy

Fermented Calabrian Sausage

Homemade Pasta, Sausage & Rapini

House sausage, rapini, spicy garlic oil

Tagliatelli Bolognese

"The Original"

Gnocchetti Braised Filet Mignon & Pecorino

Braised tenderloin ragu, pecorino cheese

Veal Madaglioni Rosé

Stuffed medaillion pasta, rose cognac sauce, mushrooms

Ravioli Osso Buco

Homemade pasta stuffed veal shank, sauce reduction of braising liquids, gremolata

Seafood Spaghettini

Jumbo shrimp, mussels, sicilian clams, squid, garlic, shallots, olive oil, white wine, tomato sauce

23

Margherita D.O.C.

24

Bianca

Olive oil, Mozzarella, Italian chimichuri

26

Canadese (All dressed)

28

Sausage & Peppers

28

27

House Pepperoni & Cheese

28

Capicollo & Baked Olives

28

32

Grilled Vegetables

Olives, goat cheese, basil, olive oil

32

Pepperoni & Spicy Honey

29

Calabrese Inferno Spicy Salami

29

32

House Bacon

Caramelized onions

34

Margherita, Arugula & Prosciutto

32

Capresse, Burrata & Prosciutto

35

34

35

45

"Gluten Free Pasta Available"



Butcher Shop

Toscan Baby Back Ribs

38

Porchetta spices, glazed, lemon zest, herbs
Served with fries or green salad

Organic Chicken Parm

39

Vodka sauce, mozzarella, basil
Served with pasta or fresh vegetables

Sicilian Grilled Braciole

43

Served on pasta
tomato sauce or fresh vegetables

Veal Scaloppina “Quebec Milk Fed”

45

Lemon or Marsala
Served with pasta or fresh vegetables

Rack of Lamb “White Stripe”

65

Organic, premium quality
Served with pasta or fresh vegetables

Butcher Board to Share

190

Ribeye, filet mignon, Sicilian braciole
and Tuscan baby back ribs
*Includes 4 side orders : House fries, garlic mushrooms,
fresh vegetables, garlic oil pasta*

AAA ITALIAN STYLE STEAK FRITE

(With parmesan cheese and chimichurri)

All dishes served with herb and parmesan French fries or green salad.

Prime Italian Beef Sausage — 10 oz

38

Beef Tartare — 8 oz

47

Ribeye Steak — 12 oz

55

Filet Mignon — 8 oz

59



Prime Steaks

Our beef is the highest Canadian quality available
"Prime Certified" and dry-aged 30-48 days

Signature sauce & side of your choice included

Filet Mignonette — 4 oz **49**

Filet Mignon Center Cut — 8 oz **72**

Most tender cut, lean but succulent,
more subtle flavor

Kansas "bone in strip" — 16 oz **72**

Finely marbled, full and rich flavor

T-Bone — 20 oz **88**

Flavorful strip & tender filet

Rib Steak — 20 oz **94**

Bone in rich, most flavorful steak,
lots of marbling

Surf & Turf **19**

(Add 3 (U10) grilled shrimp
to any steak of your choice)

Steaks to share

Cowboy

Thick rib steak bone-in, French cut

Porterhouse

A thick T-Bone and larger filet mignon

Tomahawk - If available

Monster bone-in rib steak,
lots of marbling, rich flavor
(Bone weight included in portion)

Sides

Norman Hole
Granita, vodka
9

Hand cut fries	8
Parmesan fries	10
Fresh vegetables & potatoes	11
Parmesan & garlic potatoes	12
Rapini sauteed	14
Garlic mushrooms	14
Balsamic mushrooms	14
Spaghettini (Tomato sauce or garlic oil)	14
Side green salad	10
Side ceasar salad	14

Signature sauce and 2 sides included



