



LA CAMPAGNOLA

BRING YOUR OWN WINE ■ APPORTEZ VOTRE VIN

Appetizers / Salads

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

FRESH FISH

Served with spaghetтини or fresh vegetables

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



Pasta

Spaghettoni Aglio & Olio Roasted & confit garlic, parsley, olive oil, parmesan, red peper flakes	23
Classic Penne Arabiata Garlic, chilies, tomato sauce	26
Lemon Spaghettoni Zest, bread crumbs, fine herbs, white wine, parmesan	27
Orecchietti 'Nduja Spicy Fermented Calabrian Sausage	32
Homemade Pasta, Sausage & Rapini House sausage, rapini, spicy garlic oil	32
Tagliatelli Bolognese "The Original"	32
Gnocchetti Braised Filet Mignon & Pecorino Braised tenderloin ragu, pecorino cheese	34
Veal Madaglioni Rosé Stuffed medaillion pasta, rose cognac sauce, mushrooms	34
Ravioli Osso Buco Homemade pasta stuffed veal shank, sauce reduction of braising liquids, gremolata	35
Seafood Spaghettoni Jumbo shrimp, mussels, sicilian clams, squid, garlic, shallots, olive oil, white wine, tomato sauce	45

"Gluten Free Pasta Available"

Pizza

Margherita D.O.C.	24
Bianca Olive oil, Mozzarella, Italian chimichuri	25
Canadese (All dressed)	28
Sausage & Peppers	28
House Pepperoni & Cheese	28
Capicollo & Baked Olives	28
Grilled Vegetables Olives, goat cheese, basil, olive oil	29
Pepperoni & Spicy Honey	29
Calabrese Inferno Spicy Salami	29
House Bacon Caramelized onions	29
Margherita, Arugula & Prosciutto	32
Capresse, Burrata & Prosciutto	35



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 Braciolo

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 braciolo
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 Most tender cut, lean but succulent, more subtle flavor	72
Kansas "bone in strip" — 16 oz Finely marbled, full and rich flavor	72
T-Bone — 20 oz Flavorful strip & tender filet	88
Rib Steak — 20 oz Bone in rich, most flavorful steak, lots of marbling	94
Surf & Turf (Add 3 (U10) grilled shrimp to any steak of your choice)	19

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)

Signature sauce and 2 sides included

Sides

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

Norman Hole
Granita, vodka
9



