

Antipasti Starters

Bruschetta al pomodoro v € 5.50

Our evergreen bruschetta is freshly prepared with home-made toasted bread, fresh tomatoes, herbs, extra virgin olive oil and it's served with a mousse of ricotta forte cheese.

Zuppa del giorno c v € 6.90

Soup made daily following our chef's inspiration...

Insalata di..."Campo" c v € 7.50

A luxury salad of rocket, crispy pancetta, confit cherry tomatoes, 24 month-aged Parmesan cheese, sunflower seeds, balsamic vinegar and extra virgin olive oil.

Vegetarian version with no pancetta available.

Millefoglie di pollo c € 8.50

Sliced chicken supreme with Parmesan, rocket and balsamic reduction, poached quail egg and liver pate'.

Souffle di spinaci c v € 8.50

Spinach souffle, parmesan sauce, roasted vegetables.

Brodetto di pesce c € 8.50

Clear fish soup with cod, prawns, squids and mussels.

***Please inform your waiter
of any allergies or intolerances***

Antipasti Starters

Bollito di Piemontese, salsa verde e crostino al pate' di manzo € 7.50

A traditional dish from Piedmont: boiled brisket of Irish-Piemontese beef, served with our delicious salsa verde, home-made horseradish and beef pâté crostini.

Impepata di cozze c € 10.90

Organic rope mussels from Cork with garlic, black pepper, white wine and parsley.

Antipasto Campo de' Fiori

Regular € 18.50

Large € 25.00

Selection of various delicacies such as cheese, cured meats, grilled vegetables, olives, sun-dried tomatoes and more. Available in regular portions for one person, large for two sharing. For those of you who want to try a little bit of everything.

Antipasto del Pescatore c

Regular € 19.50

Large € 26.00

Selection of fish dishes served one after the other as per the Italian tradition. Available in regular portions for one person and large for two sharing. For those of you who want to try a little bit of everything.

Pasta

Our pasta is home-made using only fresh eggs and flour

Pasta al forno

€ 16.50

The southern Italy version of Lasagna. Home-made pasta layers, meat ragout, eggs, sausages, garden peas and besciamella sauce. Something to try

Lasagna d'agnello

€ 16.50

Layers of homemade pasta, light besciamella sauce, lamb shoulder diced and slowly cooked with celery, carrots, onion, white wine and rosemary. This lasagna has no tomato sauce.

Tonnarelli all'astice e gamberi

€ 19.50

One of our signature dishes. Home-made egg spaghetti with half local lobster, tiger prawns ragout sauce and Italian hill tomatoes.

Tagliatelle “merluzzate”

€ 16.50

Home-made tagliatelle with chunky pieces of cod, lemon juice, Pecorino Romano and cherry tomatoes

Tortelloni ai funghi in blue v

€ 16.50

Hand-made tortelloni stuffed with mixed mushrooms with a creamy blue cheese sauce.

According to the Italian tradition, pasta and rice are main dishes that don't need a side order.

Gluten free pasta available on request

Secondi di Carne Meat Main Courses

Il boccone dell'appuntato

€ 18.50

Free range Irish chicken supreme, rolled and filled with spinach and smoked scamorza cheese, served in a tasty mushroom sauce.

Agnello del paradiso

€ 23.50

Lamb cutlets wrapped in pancetta with olives, white wine and herbs.

Filetto alla griglia c

€ 24.50

Grilled tender 10 oz fillet of Irish Hereford beef, served with a choice of balsamic vinegar or green pepper sauce. Please tell us how you would like it cooked; the chef recommends it medium rare.

The meat main courses include a side order of your choice. You will find our selection in the side orders' page. Following the Italian tradition, we don't serve pasta and rice as side orders

**OUR BEEF IS 100% IRISH,
SUPPLIED BY FRANK DOYLE, MAIN STREET, BRAY.
ALSO THE PIEMONTESE BREED IS 100% IRISH,
SUPPLIED BY “IRISH PIEMONTESE BEEF”, CO. LAOIS.**

Secondi di Pesce Fish Main Courses

Orata in crosta di patate c € 23.50

Baked fillet of fresh sea bream topped with a potatoes crust and rosemary.

Salmone ai ricordi d'Oriente c € 21.50

Steamed fillet of fresh organic Irish salmon, scallion, ginger, soya sauce and extra virgin olive oil: the East meets the West.

Grigliata mista di pesce c

For one € 32.50

For two € 55.00

For three € 79.00

For four € 99.00

A fish feast: mixed grilled fish and seafood, dressed with our extra virgin olive oil, salt and pepper. Ask the waiter what's in the net tonight!

Astice Regina c € 32.00

A whole local lobster, grilled and then sautéed in the pan with tiger prawns, mussels and cherry tomatoes. An old Campo's favourite.

The fish main courses include a side order of your choice. You will find our selection in the side orders' page. Following the Italian tradition, we don't serve pasta and rice as side orders.

OUR FISH IS SUPPLIED BY KISH FISH, DUBLIN

Contorni Side Dishes

Patate arrosto v c € 3.90

Potatoes roasted with garlic and rosemary.

Spinaci burro e parmigiano v c € 4.50

Spinach sautéed with butter and parmesan.

Broccoli saltati v € 4.50

Pan-fried broccoli with garlic and chilli flakes.

Insalata mista v c € 4.50

Mix salad.

V = Suitable for vegetarians

C = Celiac friendly

In our kitchen we use flour and nuts, so there could be a light contamination also in those dishes that don't include the above ingredients in their preparation. Please let us know if you suffer of any severe allergies.

We buy our ingredients fresh every day. Please note that some dishes, especially fish, may be off the menu sometimes, depending on the availability in the market.

Proprietors: Marco and Laura Roccasalvo

Manager: Carlo Santinelli

Head Chef: Marco Roccasalvo

10% Service Charge is added to the total bill on tables of 5 or more people