

CAMPO TAKEOUT MENU

Takeout Menu | info@camporestaurant.com | (647) 346-2267

TAPAS/APPETIZERS



MARINATED OLIVES
Spanish & Italian varieties
marinated in-house \$6



JAMÓN IBÉRICO
\$28



CURED MEATS \$19
Add artisanal cheese \$7



ARTISANAL CHEESES
Artisanal cheeses with toasted
almonds and membrillo \$17



BOQUERONES
Guindilla peppers, anchovies,
olive oil chips \$12



PAN CON TOMATE
Toasted garlic rubbed
sourdough bread, crushed
tomatoes and manchego \$13



MACKEREL CONSERVA
Spanish mackerel in
olive oil, toast and
crushed tomatoes \$13



**SOBRASSADA AND
HONEY \$13**



MUSHROOM SOTT'OLIO
Sourdough, house marinated
mushrooms, parmigiano \$13



**CANTABRIAN
ANCHOVIES**
Anchovy fillets in olive oil \$15

SALADS



WINTER GREENS
Radicchio, citrus,
pomegranate, almonds
and ricotta salata \$16



BABY GEM LETTUCE
Parmigiano, toasted herbed
bread crumbs, mustard
anchovy vinaigrette \$13

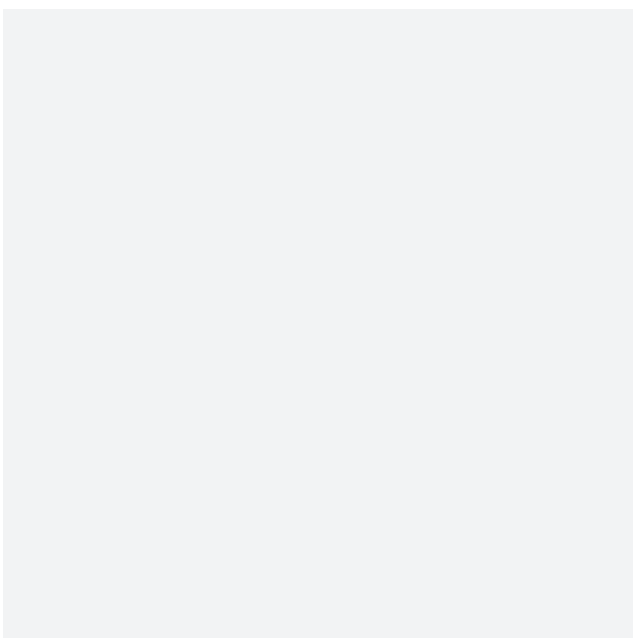


**LOBSTER A
LA CATALANA**
Lobster and prawn salad,
cherry tomato, celery, quail
egg, citrus, olive oil \$18



BURRATA
Pesto and toasted garlic
rubbed sourdough \$17

MAINS



STROZZAPRETI
N.F.L. shrimp, bottarga,
leek soffrito and parsley \$23



HANDMADE GNOCCHI
Ricotta and potato
dumplings, 'nduja, tomato
sauce, stracciatella \$21



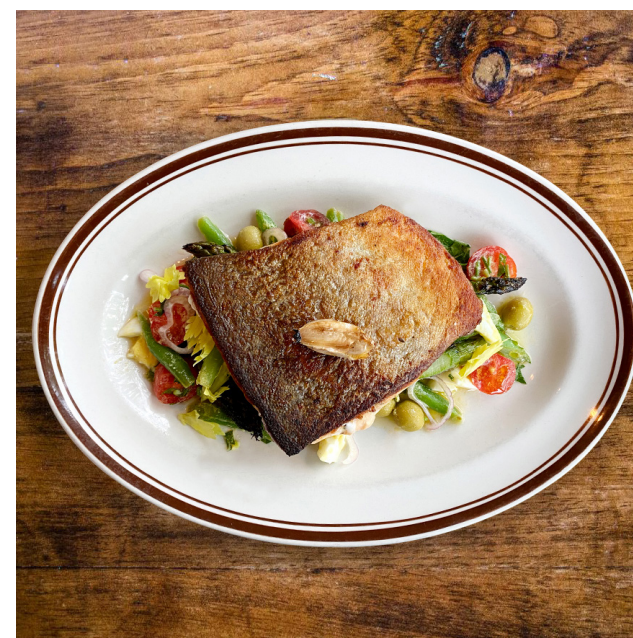
CARBONARA
Pancetta, egg yolk,
parmigiano cheese and
cracked black pepper \$19



**SPAGHETTI WITH
TOMATO SAUCE**
\$18



BRAISED BEEF CHEEK
Navy beans, soffrito and
piquillo peppers \$24



PAN SEARED BRANZINO
Fennel, artichokes, greens,
herbs and lemon \$26



MEATBALLS
Tomato braised chorizo and
beef meatballs, creamy polenta,
basil, manchego cheese \$23

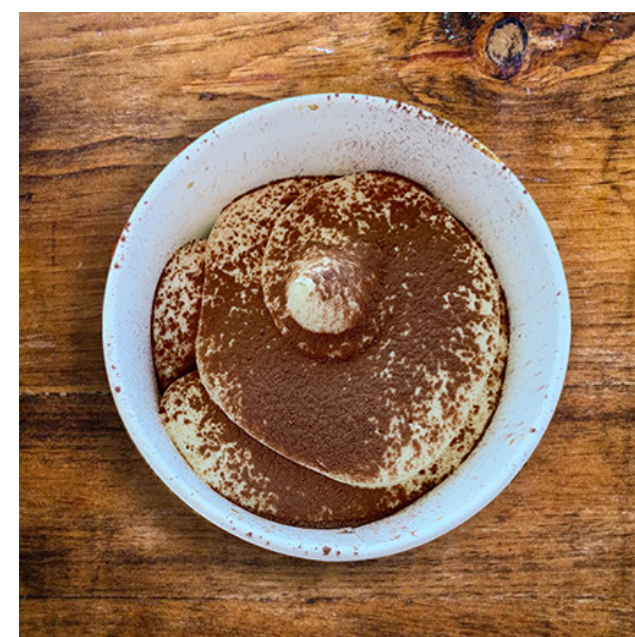
DESSERTS



**SEA SALT CARAMEL
BUDINO**
Toasted hazelnuts and
whipped cream \$8



TORTA CAPRESE
Almond and chocolate
cake with whipped cream
(Contains nuts) \$8



**CLASSIC ITALIAN
TIRAMISU**
Savoardi cookies,
mascarpone and cocoa \$10



**BEER AND WINE
AVAILABLE IN-STORE AT
A DISCOUNTED PRICE**