

PRIVATE RESTAURANT DINING
campiello eden prairie



rustic italian

SINCE 1997

Campiello is a carefully crafted blend of cosmopolitan style and Italian countryside charm. The “rustic contemporary” menu offers savory meats cooked over an open fire, pizzas from the wood-burning oven, and modern interpretations of traditional Italian dishes. Each month, the nuances of regional Italian cooking are presented with the “Italia Taste Tour” campaign, a changing menu developed to honor the depth and breadth of the cuisine. The space offers indoor seating in the airy dining room, or al fresco dining on the patio.

AWARDS

minneapolis st. paul magazine
DINER'S CHOICE BEST ITALIAN

minnesota monthly
FAVORITE ITALIAN

minneapolis star tribune
3 1/2 STARS



Unique spaces for private dining



DONE THAT + THAT + AND + THAT

one of a kind wines TO martini madness
patio lounging TO relaxed dining
polished presentations TO old-world charm

+ AND EVERYTHING IN BETWEEN +

CAPACITIES

MAIN DINING ROOM 200 GUESTS

SEMI PRIVATE ALCOVE 20 guests seated + LOUNGE UP TO 45 GUESTS + PATIO 68 GUESTS SEATED



NOAH WOLF

Sample menu

APPETIZERS

- STEAMED MUSSELS + Tomato, sausage, garlic and white wine
- SPICY FRIED CALAMARI + Lemon parsley aioli
- DIVER SCALLOPS + Parsnip, prosciutto and condimela
- WARM BURRATA + Olio verde, sea salt and preserved tomato

SALAD & WOOD-OVEN PIZZA

- CAMPIELLO HOUSE SALAD + Tomatoes, feta, black olives, egg, cucumber and red-wine vinaigrette
- CAESAR SALAD + Garlic semolina croutons tossed with a house made Caesar dressing
- MARGHERITA PIZZA + Tomato, basil and fresh mozzarella
- HOUSE-MADE SAUSAGE + Mushrooms, olives, oregano and mozzarella

PASTA AND HOUSE SPECIALTIES

- FRESH CAVATELLI + Spicy lamb Bolognese
- PENNE + Spit roasted chicken, artichokes, basil and garlic
- SPIT ROASTED CHICKEN + Spinach and crimini mushroom risotto
- BALSAMIC GLAZED SHORT RIBS + Spaghetti, smoked tomatoes and Sicilian onions

DESSERT

- CHOCOLATE SOUFFLE CAKE + A warm bittersweet chocolate cake served with gianduia gelato
- BUTTERSCOTCH BUDINO + Hazelnut toffee and sea salt
- WARM MASCARPONE CHEESECAKE CREPES + Carmelized apple compote
- CINNAMON CREAM TORTE + Nutella and dark chocolate espresso sauce