



Dinner Menu

Welcome to Campania, a name chosen to honor Ron's grandparents and the Caserta and Gioia Sanitica regions of Italy (near Naples) from which they emigrated. As owners of Antonio's in East Haven for over thirty years, we established a tradition of great food and entertaining. With Campania, we bring that tradition to our hometown of Branford. Our menu will dazzle your senses. Campania's lunch menu blends creative new Italian cuisine with family recipes handed down from the Gagliardi and Solevo families. Our ambiance and cuisine will transport you to a villa in Italy - serving the best food and wine for friends and family. Come enjoy dining with us; we delight in having you as our guests.

~ Buono Appetito! Ron and Nancy Solevo ~

Antipasti

Vongole Bianco

Whole clams in natural juice w/garlic, oregano & olive oil

Vongole Arreganata

Broiled w/bread crumbs, oregano, garlic and pimento

Mozzarella Al Forno

Fresh mozzarella melted over toasted pesto glazed ciabatta & served over warmed greens

Vongole Freddo

Dozen raw clams on the half shell

Mozzarella in Carrozza

Mozzarella sandwich, fried w/marinara

Italian Egg Rolls

Chef's daily preparation

Ravioletti Aragosta

Lobster ravioli in a lobster cream sauce

Calamari Fritti

Flash fried w/a side of marinara sauce

Zuppa de Cozze

Mussels in a broth of white wine, garlic and a splash of tomato

Ravioli Fritti

Served in a delicate red onion cream sauce

Portobello Alla Griglia Balsamico

Grilled w/goat cheese and a balsamic reduction

Garlic Bread

W/mozzarella

Campania

Ristorante & Taverna

Antichi Sapori "Old Flavors"

Pane Cotta

A true peasant dish, beans & escarole sautéed in olive oil, garlic, oregano & finished w/hard bread

Trippa

Veal Tripe in a savory sauce

Broccoli Rabe con Salsicce

Rapini & Sausage seasoned w/olive oil, garlic & peppone

Calamari Pomodoro

Ron's fabulous tender calamari sautéed in pomodoro tomato sauce

Beef Brascioli

Seasoned w/garlic, parsley, pecorino and simmered in our traditional sauce

The "Original Antonio's" Seafood Salad

A very special mix of shrimp, calamari and scungilli tossed w/olive oil, lemon, garlic & parsley & peppone

Suffritto

Veal Hearts sautéed in a special hearty tomato sauce

Pork-skin Brascioli

Seasoned w/garlic, pecorino, & peppone and cooked in our traditional sauce

Polenta Bolognese

Soft Corn meal topped w/chopped meat, vegetable, red wine, pomodoro ragu

Meatballs

Just like Grandma used to make!

Zuppa

Pollo in Brodo

Chicken soup w/orzo pasta

Pollo in Brodo con Escarola

Chicken soup w/escarole and tiny meatballs

Pasta e Fagioli *

Cannellini beans w/garlic, olive oil, tomato, basil & ditali pasta

Pasta e Ceci *

Chick peas w/onion, garlic a touch of tomato & ditali pasta

Escarola e Fagioli

Greens & cannellini beans sautéed in olive oil & garlic

Campania

Ristorante & Taverna

Insalata

Insalata Caprese

Fresh buffalo mozzarella w/sliced tomato, basil and olive oil A Campania staple

Antipasto Misto

Imported Italian meats & cheeses, w/roasted peppers, marinated vegetables, olives and anchovies

Cesare Salad

Romaine lettuce w/our classic Caesar salad dressing and croutons

Hot stuffed Cherry Peppers

Vinegar peppers stuffed w/tuna, anchovies, capers & olives

Baby Mesculin Greens

Drizzled w/balsamic vinaigrette & gorgonzola cheese

Insalata di Arugula

Served w/sliced tomato, onion & goat cheese

Pasta Speciale

Cappelini Piselli & Prosciutto

Peas & Prosciutto in a ground veal tomato cream sauce

Aragosta Tagliattela *

Picked lobster meat in a delicate tomato cream prosscocco sauce

Rigatoni Bolognese

Chopped pork, veal, beef & vegetables in a red wine tomato ragu

Gemelli & Broccoli Rabe *

*Rapini w/olive oil & garlic
Add Sausage*

Linguini Puttanesca *

A Campania sauce of capers, olives, anchovies & tomato

Penne Vodka alla Crema *

Fresh plum tomato sauce w/vodka, bay leaf, and a touch of cream

Perciatelli Gagliardi *

Pop Gags own recipe of a Hot & sweet vinegar pepper tomato sauce

Gnocchi Woodsmen *

*Portobellos, arugula, roasted peppers sautéed in a rosemary & Madeira wine sauce
* meatless dish*

Macheroni Alla Campania

The Sunday sauce of Campania w/meatball, sausage & brascioli & your choice of Pasta

Campania

Ristorante & Taverna

Pasta Speciale

~ Continued ~

Filetto di Pomodoro alla Caserta *

San Marzano plum tomatoes w/garlic, basil, olive oil & seasonings

Linguini Antonio *

A family legacy of olive oil, anchovies sliced garlic, basil & a hint of tomato

Rigatoni con Salsicce & Funghi Pomodoro

Ground sausage simmered w/ wild mushrooms & tomato then tossed w/ fresh mozzarella

Pasta con Pesto *

Basil, olive oil, pignoli nuts, pecorino & garlic tossed with fresh tomato and finished w/a touch of cream on your choice of pasta

Baked Lasagna al forno

In our traditional sauce

Fettucini Alfredo *

Traditional cream, butter and pecorino sauce

Add grilled chicken

Favoriti Di Campania

“Antichi Sapori”

Minestra (seasonal)

Escarola & Savoy cabbage simmered w/ham, pepperoni & spare ribs

Pork Costoletto di Broccoli Rabe

Pork Chops pan seared w/broccoli rabe & garlic

Bistecca Pizzaiola

16 oz Delmonico steak pan seared w/garlic, tomato, basil, pecorino & olive oil

Pork Costoletto di Napolitano

Pork Chops w/potatoes & hot & sweet vinegar peppers

Beef Brascioli

Top round rolled w/garlic, parsley, & pecorino cooked in our traditional sauce

Pork Brascioli

Pork rolled w/garlic, parsley, & pecorino sautéed w/a hot & sweet vinegar pepper tomato sauce served w/ pan seared rigatoni

Involtini di Melanzane

Eggplant stuffed w/ricotta & pecorino baked in our traditional sauce

Melanzane Parmigiano

Eggplant topped w/mozzarella in our traditional sauce

Risotto di Ron

Ron's daily preparation

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Pesce

The “Original Antonio’s” Seafood Salad

A very special mix of shrimp, calamari, & scungilli tossed with olive oil, lemon, garlic, parsley & peppone

Zuppa di Vongole

Whole Clams in a bianco or rosso sauce over pasta

Calamari Pomodoro

Ron’s fabulous tender calamari sautéed in its own pomodoro tomato sauce

Gamberi Scamponi

Jumbo shrimp w/straw mushrooms, onions & capers in a marsala enhanced tomato sauce over fettucini

Gamberi Marinara

Jumbo shrimp in a tomato sauce w/garlic & olive oil

Capesante Bianco

Diver scallops w/clams & shrimp in a fine white wine thyme & olive oil broth served over pasta

Talapia Positano

Simmered with capers, olives, garlic white wine, thyme & diced plum tomato over pasta

Gamberi Involtini

Baked stuffed jumbo shrimp w/Ron’s lump crab meat, clam & freselle stuffing

Gamberi Scampi

Jumbo shrimp in a garlic olive oil lemon & sherry wine blend finished with bread crumbs

Vongole & Gamberi Fra Diavlo

Shrimp & clams in a spicy tomato sauce over pasta

Gamberi con Pernod é Cappelini

Jumbo shrimp in a shallot & fresh tomato Pernod cream sauce and tossed w/cappelini

Gamberi di Campania

Shrimp wrapped w/prosciutto in a garlic prosscoco cream sauce on a bed of spinach

Zuppa de Pesce

A very special blend of shrimp, clams, mussels, lobster & fresh fish bianco or rosso on a bed of pasta

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Ristorante & Taverna

Vitello

Vitello Carciofo alla Crema

Scallopini w/artichoke hearts in a light cream sherry sauce w/a hint of tomato over fettucini topped w/cachiocavalla cheese

Vitello Pizzaiola

Medallions in a tomato sauce w/mushrooms, garlic, onions & bell peppers

Vitello Mediteranean

Scallopini w/lobster tail & lump crab meat in a delicate tomato cognac cream sauce over fettucini

Vitello Marsala con Funghi

Scallopini w/mushrooms in a Marsala wine & butter sauce

Vitello Picatta

Scallopini w/capers, shallots, white wine & lemon

Vitello Valdostano

Scallopini sautéed with mushrooms, shallots & sage in a port wine sauce topped w/prosciutto & fresh mozzarella

Vitello Parmigiano Al Forno

Thin sliced veal cutlet baked w/mozzarella & pecorino in our traditional sauce

Pollo

Pollo Portobello

Chicken fillets w/Portobello mushrooms & arugula in a Madeira wine sauce tossed w/penne and fresh mozzarella

Pollo Marsala con Funghi

Chicken w/wild mushrooms in a Marsala wine sauce

Pollo Florentine

Chicken breast sautéed w/shallots in a white wine lemon butter sauce on a bed of sautéed spinach

Pollo Caccaitore

Chicken breast w/mushrooms, onions, garlic & white wine in light tomato sauce

Pollo Parmigiano Al Forno

Chicken cutlet baked w/mozzarella in our traditional sauce

Pollo Speciale Campania

Chicken sautéed w/wild mushrooms, prosciutto, peas & shallots in a cognac cream sauce

Pollo con Salsicce Napolitano

Chicken w/ sausage hot & sweet vinegar peppers & potatoes and melted cachacavala

Pollo Bocconcini

Chicken breast w/mushrooms & shallots in a sherry wine sauce w/a touch of tomato and finished w/prosciutto & fresh mozzarella

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Alla Griglia

Costoletto D'Agnello

Double Cut Loin Lamb Chops

Bistecca di Manzo

*16 oz Delmonico Steak
w/ a side of sautéed mushrooms*

Bistecca del Giano

*16 oz New York Strip Steak w/caramelized
onions, peppers & topped w/melted Brie*

Filetto di Manzo

*Filet Mignon topped w/a picked Lobster
Béarnaise sauce*

Costoletto di Vitelo

Double cut veal chop w/ chef's preparation

Pesce Del Giorno

*Daily fresh fish prepared in chefs special
preparation*

“Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces risk of food born illness.”
All dishes are prepared to order, your patience is greatly appreciated.

We will attempt to honor special requests.

All Entrées include a house green salad w/ our house vinaigrette and the chef's daily selection of a vegetable or starch or as specified above.

284 East Main Street
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www.campaniaristorante.com

Have your next business meeting here, we provide great food and a **wireless hot spot**.

Let us **cater** your next party at Campania in one of our dining rooms, or if you choose to host your party off premise, we will tailor a menu to your wishes.

No party is too big or too small.

We can create a varied list of **Trays**. Our entire menu is available for **take home**.

We reserve the right to make changes to the menu at any given time. All items may not be available.