



## Lunch 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

#### **Mozzarella in Carrozza**

Mozzarella sandwich, fried w/marinara

#### **Zucchini Fritti**

Dusted w/flour and lightly fried

#### **Panne Cotta**

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

#### **Broccoli Rabe con Salsicce**

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

#### **Calamari Pomodoro**

Ron's fabulous tender calamari sautéed in pomodoro tomato sauce

#### **Italian Egg Rolls**

Chef's daily preparation

#### **Calamari Fritti**

Flash fried w/a side of marinara sauce

#### **Garlic Bread**

w /mozzarella

#### **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

#### **Meatballs**

Just like Grandma used to make!

# Campania

## Ristorante & Taverna

### Zuppa & Insalata

#### **Pollo in Brodo**

*Chicken soup w/orzo pasta*

#### **Pollo in Brodo con Escarola**

*Chicken soup w/escarole and tiny meatballs*

#### **Pasta Fagioli \***

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

#### **Insalata Caprese**

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

#### **Cesare Salad**

*Romaine lettuce w/our classic Caesar salad dressing and croutons*  
*Add grilled chicken*  
*Add grilled shrimp*

#### **Pasta é Ceci \***

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

#### **Escarola & Beans**

*Greens & cannellini beans sautéed in olive oil & garlic*

#### **Hot stuffed Cherry Peppers**

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

#### **Baby Mesculin Greens**

*Drizzled w/balsamic vinaigrette & gorgonzola cheese*

#### **Insalata Arugula**

*Served w/sliced tomato, onion & goat cheese*

### Pasta Espziale

#### **Cappellini Piselli & Prosciutto**

*Peas & Prosciutto in a ground veal tomato cream 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*

#### **Ravioli w/ Meatball**

#### **Filetto di Pomodoro Sauce Alla Caserta \***

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

#### **Penne Vodka alla Crema \***

*Fresh plum tomato sauce w/vodka, bay leaf, and a touch of cream*  
*Add grilled shrimp*  
*Add grilled chicken*

#### **Pasta Pesto \***

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

*Drizzled w/balsamic vinaigrette & gorgonzola cheese*

# Campania

## Ristorante & Taverna

### Campania Favorites

*“Antichi Sapori”*

#### **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*

#### **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*

#### **Veal Milanese**

*Over field greens*

#### **Involtini di Melanzane**

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

#### **Talapia Positano**

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

#### **Pollo Parmigiano Al Forno**

*Chicken cutlet baked w/mozzarella in our  
traditional sauce*

“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.

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Have your next business meeting here as 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.