

Camille's

Buona Pasqua!

Appetizers

Whole Stuffed Artichoke

With savory sausage and focaccia stuffing

22

“The Original” Pan Fried Calamari

Tossed with sliced banana peppers, Champagne garlic butter and fresh mint

22

Shrimp Santiago

Wrapped in Prosciutto di Parma with a Sambuca flambé, garnished with baby spinach and caramelized pignoli nuts

27

Arancini di Riso

Pan fried rice balls stuffed with short rib ragu and Fontina with roasted pepper tomato remoulade

19

Squash Blossom Fritters

Stuffed with whipped ricotta, mozzarella, prosciutto, roasted pepper and basil
Topped with fig Vin Cotto

22

Camille's Salumi e Formaggi Board

An assortment of imported Salumi and cheeses and accompaniments

27

Insalata/Zuppa

Classico Salad

12

Caesar Salad

17

Italian Holiday Soup

14

Entrees

Grilled Filet Mignon

With Parmigiano whipped potatoes, asparagus, Barolo wine reduction sauce and crispy Vidalia onion strings

62

Pistachio Crusted Rack of Spring Lamb

With vanilla flecked sweet potatoes and asparagus finished with Port wine reduction

54

Herb Seared Faroe Island Salmon

Over whipped potatoes and asparagus topped with Jumbo Lump Crab in Champagne garlic cream

49

Glazed “Buddaball” Ham

Served with apple butternut squash, whipped potatoes and sundried cherry, pineapple and raisin sauce

35

Veal Marsala/Chicken Marsala

Sauteed with cremini mushrooms in Marsala wine demi-glace

36/29

Veal Parmigiano/ Chicken Parmigiano

Topped with house gravy, mozzarella cheese and Romano served with pasta

35/29

Pan Seared Jumbo Sea Scallops

Over a Porcini mushroom and lobster risotto finished with Parmigiano Reggiano and truffle essence

64

Jumbo Gulf Shrimp Scampi

Served over Linguine

39

Rigatoni alla Norma

Fresh rigatoni pasta, roasted eggplant, caramelized onions and fresh tomato basil sauce
Garnished with a dollop of whipped ricotta and pecorino

28

Grilled 16oz. U.S.D.A Prime Ribeye “Umbriago”

Portobello mushrooms, red wine garlic demi-glace served with roasted fingerlings and vegetables

69

Camille's Famous Baked Stuffed Lobster Casserole

Fresh 1 ½ lb. lobster, gulf shrimp, scallops and Snow Crab baked with seafood crumbs, butter and wine

85