



Menu items & prices are subject to change without notice

APPETIZERS

JOE’S SPECIAL GARLIC TOAST / 6.25     Add Baked Provolone Cheese / 1.00

MEAT BALLS (2) IN RED SAUCE / 6.95

Our tender meatballs are homemade daily

ARTICHOKE HEARTS / 7.95

Four Artichoke hearts baked with homemade Italian breadcrumbs in Campisi’s special butter sauce

TOASTED RAVIOLI (CHEESE OR BEEF) / 9.50

Homemade stuffed pasta lightly toasted with side of red sauce and sprinkled with Romano cheese

CAMPISI’S FAMOUS SHRIMP SCAMPI / 10.50

Six Gulf shrimp baked with homemade Italian breadcrumbs in Campisi’s special butter sauce

BRUSCHETTA / 9.50

A plate of our delicious garlic bruschetta baguettes served with olive oil spread, zesty Roma tomatoes and fresh basil

“RANDY WHITE” RAVIOLI / 11.50

Beef or Cheese toasted ravioli covered in red sauce with Provolone cheese baked on top

GRILLED SAUSAGE AND PEPPERS / 11.50

Homemade Italian sausage

CALAMARI / 16.95 | Half / 9.95

Fresh calamari lightly breaded and topped with Italian seasoning, splashed with lemon and sprinkled with Romano cheese. Served with a side of marinara sauce

CAMPISI’S ITALIAN STYLE CRAB CLAWS / MARKET

Full order or half order of crab claws sautéed in Campisi’s special butter sauce

SALADS

DINNER SALAD    SMALL / 4.50 | LARGE / 7.99

Our dinner salad with house Italian dressing, onions, whole olives, pepperocini peppers

OLIVE TOPPED SALAD / 9.50

Large portion of our dinner salad with house Italian dressing, topped with chopped black olives and green olives (no meat)

CHOPPED SALAD / 11.50

Diced salami, Provolone, black and green olives, tomatoes, and artichoke hearts tossed with lettuce and our Italian dressing

TUSCAN SALAD / 13.75

Mixed green salad tossed in our house Italian dressing, tomatoes, cucumbers, artichoke hearts and croutons

GREEK SALAD / 13.75

Tossed with fresh tomato, cucumbers, capers, green olives, feta cheese, oregano, red onions and our special Greek dressing

\*ADD CHICKEN / 5     ADD SALMON / 8     ADD SHRIMP / 6

PASTA

Served with house dinner salad

SPAGHETTI ■ ANGEL HAIR ■ FETTUCCINE

PENNE PASTA ■ HOMEMADE RAVIOLI

(CHEESE OR BEEF ) / 15.95

HOMEMADE LASAGNA / 17.50

SAUCE SELECTIONS

Red Sauce ■ Marinara ■ Olive Oil & Garlic ■ Special Butter

Pink Sauce ■ Meat Sauce ■ Alfredo Sauce

Meatball ■ Sausage Link     / 1.50 each

ADDITIONS TO PASTA DISHES

Baked Provolone / 1

\*Grilled Chicken / 5 ■ Salmon / 8 ■ Shrimp / 6

LUNCH SPECIALS

Served with house dinner salad

MONDAY - FRIDAY 11AM - 4 PM

All Lunch Specials Include Joe's Toast and Regular Salad

Except Pizza and Sandwich Items

No. 1 SMALL 2 TOPPING PIZZA / 11.95

with Small Salad

No. 2 PASTA COMBO PLATE / 13.95

No. 3 SPAGHETTI

WITH RED SAUCE OR MARINARA / 9.95

No. 4 LASAGNA WITH RED SAUCE / 12.95

No. 5 GRILLED CHICKEN OVER ANGEL HAIR / 15.95

Piccata, Marsala, or Parmigiana over Angel hair

No. 6 MEATBALL OR SAUSAGE SANDWICH / 11.49

with Cottage Fries

CAMPISI'S FAMOUS PIZZA

First in Dallas since 1946

SMALL CHEESE / 8.95    MEDIUM CHEESE / 13.75    LARGE CHEESE / 15.95

10x6, Serves 1

14x10, Serves 2

16x10, Serves 3

ADD / 1.95 each

Italian Sausage, Hamburger, Salami, Canadian Bacon, Pepperoni, Meatball, Mushrooms, Green Onions, Purple Onions, White Onions, Green Peppers, Black Olives, Green Olives, Garlic, Jalapeño, Pineapple, Extra Cheese

ADD / 3.10 each

Ricotta Cheese, Artichoke Hearts, Roma Tomatoes, Anchovies, Pepperocini Peppers, Crilled Chicken Breast, BBQ Chicken, Feta Cheese, Spinach, Broccoli, Fresh Basil

SIDE OF RANCH / .75

GLUTEN-FREE PIZZA AVAILABLE (ONLY IN SMALL)     \$3 UPCHARGE

Gluten-Free items may come into contact with surfaces, grills, utensils, or other equipment that have previously contacted an allergen, including gluten. Only you and your healthcare provider will know if this type of cross contact with gluten may be harmful to you.

SPECIALTY PIZZAS

“ALL THE WAY” PIZZA

Sausage, Salami, Mushrooms, Green Onions, Green Peppers

SMALL / 18.70    MEDIUM / 23.50    LARGE / 25.70

VEGGIE PIZZA

Green Peppers, Green Olives, Black Olives, Mushrooms, Green Onions

SMALL / 18.70    MEDIUM / 23.50    LARGE / 25.70

BBQ CHICKEN SPECIALTY

BBQ Marinated Chicken, Red Onions, Tomatoes, Ranch Sauce

SMALL / 17.85    MEDIUM / 22.65    LARGE / 24.85

MEAT SUPREME

Pepperoni, Italian Sausage, Canadian Bacon, Hamburger, and Salami

SMALL / 18.70    MEDIUM / 23.50    LARGE / 25.70

CALI PIZZA

Crilled Chicken, Roma Tomatoes, Artichoke Hearts

SMALL / 18.25    MEDIUM / 23.05    LARGE / 25.25

CHICKEN SPINACH ALFREDO PIZZA

Crilled Chicken, Spinach with Alfredo Sauce

SMALL / 16.65    MEDIUM / 21.45    LARGE / 23.65

GREEK PIZZA

Roma Tomatoes, Black Olives, Feta Cheese, Artichoke Hearts and Red Onion

SMALL / 22.15    MEDIUM / 26.95    LARGE / 29.15



DRINK MENU

PLEASE DRINK RESPONSIBLY



WHITE WINE

	Glass	Bottle
<b>PIEROPAN SOAVE CLASSICO</b>   VENETO, ITALY Light and crisp with lovely minerality and a long finish.	/ 13	/ 50
<b>DONINI PINOT GRIGIO</b>   VENETO,ITALY Cool, crisp, and vibrant citrus characteristics.	/ 7	/ 28
<b>MASO CANALI PINOT GRIGIO</b>   TRENTINO, ITALY An elegant, crisp style with citrus aromas and floral notes.	/ 11.50	/ 46
<b>CLINE CHARDONNAY</b>   SONOMA COAST Notes of pineapple citrus, and a smooth oaky vanilla finish.	/ 9.50	/ 38
<b>CALLAWAY CHARDONNAY</b>   CALIFORNIA Hints of pear and a vanilla character lead to a cream soda finish.	/ 8.50	/ 34
<b>WENTE RIVA RANCH CHARDONNAY</b>   ARROYO SECO, CA This is a distinctly robust and full-bodied Chardonnay perfectly balanced with ample acidity and ripe fruit character.	/ 13	/ 48
<b>WHITEHAVEN SAUVIGNON BLANC</b>   NEW ZEALAND Aromas of grapefruit, peach, gooseberry.	/ 12.50	/ 50
<b>A to Z RIESLING</b>   OREGON Aromas of nectarine, white peach and honey.	/ 9.50	/ 38
<b>STEMMARI MOSCATO</b>   SICILY	/ 8.50	/ 34

RED WINE

	Glass	Bottle
<b>STEMMARI ARANCIO PINOT NOIR</b>   SICILY Emerging ripe fruits like blackberries and strawberries.	/ 9.50	/ 38
<b>BANSHEE PINOT NOIR</b>   SONOMA COUNTY Rich in ripe cherry, raspberry, and fresh strawberry.	/ 14	/ 54
<b>FREI BROTHERS MERLOT</b>   SONOMA COUNTY Generous flavors of fresh berry compote and violet notes.	/ 11	/ 44
<b>BAROSSA VALLEY ESTATE SHIRAZ</b>   AUSTRALIA Raspberry and cherry on the nose and palate, balanced nicely with earth and leather, leading to a lingering acidic finish.	/ 8.50	/ 34
<b>CARNIVOR ZINFANDEL</b>   CALIFORNIA A smooth red zin with layers of blackberry, luscious caramel and aromatic oak.	/ 9	/ 36
<b>SEPTIMA MALBEC</b>   ARGENTINA Soft, elegant sweet tannins that are reminiscent of raspberry jam with a hint of smokey oak finish.	/ 9.50	/ 38
<b>RUFFINO CHIANTI</b>   TUSCANY Full-bodied, elegant aromas of blackberries and toasted almonds.	/ 8.50	/ 34
<b>MONROSSO CHIANTI</b>   TUSCANY Ruby red with nuances of violet aroma & berries	/ 10	/ 40
<b>QUERCETO CHIANTI CLASSICO RISERVA</b>   TUSCANY Shows appealing aromas of small red berries with hints of spices and flowers.	/ 12.50	/ 50
<b>FRESCOBALDI TENUTA DI CASTIGLIONI SUPER TUSCAN</b>   TUSCANY Juicy and smooth with flavors of cherry, cedar and herb, offering a long finish.	/ 16.50	/ 66
<b>LEESE FITCH CABERNET SAUVIGNON</b>   CALIFORNIA Aromas of blackberry cobbler and dark cherry.	/ 9.50	/ 38
<b>ELY CABERNET SAUVIGNON</b>   PASO ROBLES, CA Evokes notes of dark fruit like blackberries.	/ 11.50	/ 46
<b>LOUIS M MARTINI CABERNET SAUVIGNON</b>   SONOMA COUNTRY Jammy fruits with aromas of black currant and vanilla.	/ 14	/ 52
<b>ORIN SWIFT PALERMO CABENET SAUVIGNON</b>   SONOMA COUNTRY Distinct red cherry and black fruit notes.	/ 70 <small>(SPECIAL PRICE)</small>	
<b>CASTELLO DI BOLGHERI VARVARA ROSSO</b>   TUSCANY, ITALY Intense ruby red color, fragrant nose of blackberries.	/ 60	

\*Not available for half price wine night

BEER

ASK YOUR SERVER FOR AVAILABLE SELECTIONS OF BEER ON TAP

IMPORT/CRAFT BOTTLES / 6.75

<b>SHINER BOCK</b>   Texas	<b>STELLA ARTOIS</b>   Belgium
<b>BIRRA MORETTI</b>   Italy	<b>PERONI</b>   Italy
<b>CORONA</b>   Mexico	<b>ST. PAULI GIRL</b>   Germany
<b>DOS XX</b>   Mexico	<b>NON-ALC</b>
<b>DEEP ELLUM IPA</b>   Dallas	

DOMESTIC BOTTLES / 5.75

<b>BUD LIGHT</b>	<b>MICHELOB ULTRA</b>
<b>COORS LIGHT</b>	<b>MILLER LITE</b>

SPARKLING & ROSÉ WINE

<b>MIONETTO PROSECCO</b>   ITALY (187ML) Well-balanced acidity provides a fresh and lively mouthfeel with a clean dry finish.	/ 11
<b>GLORIA FERRER BLANC DE NOIRS SPARKLING WINE</b>   CARNEROS, CALIFORNIA (375ML) Ripe strawberry, juicy watermelon, and cherry flavors.	/ 15
<b>SANTA MARINA PROSECCO</b>   VENETO, ITALY Ripe fruit, hints of apples and white peaches with a well-balanced refreshing crisp finish	/ 25

ROSÉ WINE

	Glass	Bottle
<b>OYSTER BAY ROSÉ</b>   NEW ZEALAND Floral red fruit and vibrant orange zest aromas. Lively acidity and a dry, elegant finish.	/ 8	/ 32
<b>11 MINUTES ITALIAN ROSÉ</b>   VENETO, ITALY Delicate flavors of strawberries, raspberries, pink grapefruits and tropical fruits.	/ 12	/ 44

COCKTAILS

<b>TITO'S AMERICAN MULE</b> Tito's Vodka, Cosling's Ginger Beer, and Lime Juice	/ 13
<b>TUACARITA - OUR ITALIAN MARGARITA</b> Sauza Tequila, Tuaca, Triple Sec, Marg Mix, & Fresh Lime	/ 12
<b>NEGRONI - THE CLASSIC ITALIAN COCKTAIL</b> Campari, Aviation Cin, Red Vermouth, & Orange	/ 12
<b>FLECHA AZUL - RANCH WATER</b> Flecha Azul Blanco, Topo Chico Soda, Fresh Lime Juice	/ 15
<b>MAKERS MAPLE OLD FASHIONED</b> Markers, Bitters, Maple Syrup, Orange, & Italian Cherry	/ 13
<b>THE CAMPISI</b> Casamigos Reposado on the rocks, mini Topo Chico Soda, & Fresh Orange Slice	/ 16
<b>EXPRESSO MARTINI</b> Stoli Vanilla, Crind Espresso, Baileys, & Amaro	/ 15