

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**
- Pink Sauce • Meat Sauce • Alfredo Sauce / 1.50 each  
Meatball • Sausage Link • Red Sauce  
Marinara • Olive Oil & Garlic • Special Butter
- ADDITIONS TO PASTA DISHES**  
Baked Provolone / 1  
\*Grilled Chicken / 5 • Salmon / 8 • Shrimp / 6

## House Specialties

Served with house dinner salad

- PASTA COMBO PLATE / 17.95**  
Ravioli, Lasagna, Spaghetti and Meatball (No Substitutions Please)
- EGGPLANT PARMIGIANA / 16.95**  
Served with Fettuccine Alfredo
- \*BREADED CHICKEN PARMIGIANA / 19.50**  
Served with Spaghetti and Red Sauce
- \*ITALIAN CHICKEN / 19.50**  
Served either Piccata or Marsala style over Angel Hair Pasta
- \*MARINATED CHICKEN / 18.50**  
Grilled Chicken served with Spaghetti Red Sauce
- ORIGINAL SHRIMP SCAMPI / 19.95**  
Served with Spaghetti or Fettuccine
- SAUTEED SHRIMP SCAMPI / 19.95**  
8 Gulf Shrimp sautéed in our Special Garlic Butter Sauce tossed with Angel Hair Pasta
- THE SOPRANO PASTA SPECIAL / 17.50**  
Penne Pasta topped with Spicy Pink Vodka Sauce
- VEAL SCALLOPINI / 23.95**  
Served either Piccata or Marsala style over Angel Hair Pasta
- VEAL PARMIGIANA / 23.95**  
Breaded Veal served with Spaghetti and Red Sauce
- GRILLED SALMON / 25.95**  
8oz Salmon Fillet grilled on an open flame and served with sautéed veggies and side of garlic butter
- ITALIAN STYLE STRIP SIRLOIN / 38.95**  
12oz Center Cut NY Strip grilled on an open flame and served with either cottage fries or sautéed veggies and side of garlic butter

\*Our chickens are fed an all  
vegetarian diet and raised  
with no antibiotics ever

## 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, Grilled 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

Grilled Chicken, Roma Tomatoes, Artichoke Hearts  
SMALL / 18.25 MEDIUM / 23.05 LARGE / 25.25

### CHICKEN SPINACH ALFREDO PIZZA

Grilled 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

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# Drink Menu

PLEASE DRINK RESPONSIBLY



## White Wine

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

## Beer

ASK YOUR SERVER FOR AVAILABLE SELECTIONS OF BEER ON TAP

### IMPORT/CRAFT BOTTLES / 6.75

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

### DOMESTIC BOTTLES / 5.75

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

## Red Wine

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

\*Not available for half price wine night

## Sparkling & Rosé Wine

<b>MIONETTO PROSECCO   ITALY (187ML)</b> 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   VENETO, ITALY</b> Ripe fruit, hints of apples and white peaches with a well-balanced refreshing crisp finish	/ 25

## Rosé Wine

	Glass	Bottle
<b>OYSTER BAY ROSÉ   NEW ZEALAND</b> 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, Gosling'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 Gin, 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> Casa Del Sol Reposado on the rocks, mini Topo Chico Soda, & Fresh Orange Slice	/ 16
<b>ESPRESSO MARTINI</b> Stoli Vanilla, Grind Espresso, Baileys, & Amaro	/ 15