

## GELATO & SORBETTO

### CUPS OR CONES

SMALL \$4, MEDIUM \$5 LARGE \$7  
CHOICES OF FLAVORS 2/4/6  
SELECTION CHANGES DAILY

### GELATI FLAVORS

PANNA · CHOCOLATE  
STRAWBERRY-RHUBARB · COFFEE  
PISTACHIO · BUTTER PECAN  
BROWN SUGAR SOUR CREAM  
COCONUT · ALMOND MOCHA  
ALMOND · BACCIO · LEMON GINGER

### SORBETTI FLAVORS

BITTER CHOCOLATE · LEMON  
CANTALOUPE · SOUR CHERRY  
BLOOD ORANGE · RASPBERRY-LIME



### GELATO SPECIALTIES

#### AFFOGATO \$9

GELATO, CHOCOLATE,  
SHOT OF ESPRESSO, WHIPPED CREAM

#### SICILIAN "MAMMA" \$9

3 FLAVORS GELATI  
IN A SWEET BRIOCHE BUN  
(ICE CREAM SANDWICH)

#### COPPA: SUNDAES \$6 AND \$9

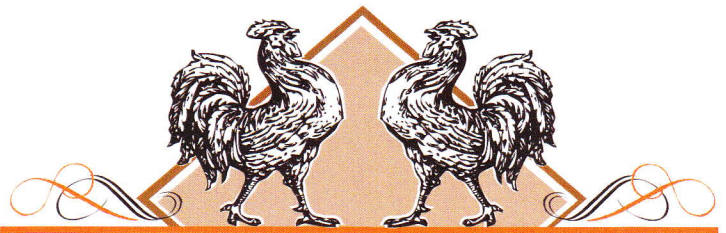
2 GELATI, SPONGE CAKE, CHOICE OF  
CHOCOLATE FUDGE, BUTTERSCOTCH,  
FRESH STRAWBERRIES, FRUIT CUP  
"WET NUTS" PECANS & WALNUTS  
WHIPPED CREAM & CHOPPED NUTS

#### TORTA DI FRAGOLE \$10

FRESH STRAWBERRIES, BISCUIT,  
WHIPPED CREAM, STRAWBERRY  
& PANNA GELATI

#### FRAPPES (MILK SHAKES) \$6

CHOCOLATE · COFFEE · VANILLA,  
CARAMEL · STRAWBERRY



# CAMPONO

PIZZA, PANINI AND GELATI



MONDAY TO SUNDAY: 7AM - 9PM

600 NEW HAMPSHIRE AVE, NW, WASHINGTON, DC 20037  
202.333.1600 · INFO@CAMPONODC.COM



## BEVERAGES

### COFFEE/ESPRESSO DRINKS

	12oz	16oz	20oz
DRIP ROAST COFFEE	\$1.65	\$1.90	\$2.20
SPECIALTY BLEND	\$1.85	\$2.00	\$2.45
RED EYE	\$2.15	\$2.65	\$3.10
CAFFE LATTE	\$2.90	\$3.40	\$3.90
FLAVORED LATTE	\$3.40	\$3.90	\$4.25
CAFÉ MOCHA	\$3.40	\$3.90	\$4.25
CAPPUCCINO	\$2.90	\$3.50	\$3.85
AMERICANO	\$2.20	\$2.60	\$2.90

	SINGLE	DOUBLE
ESPRESSO	\$1.85	\$2.10
MACCHIATO		\$2.65
FLAVORED MACCHIATO		\$3.00

IMPORTED LEAF TEAS	\$1.85	\$2.25	
EXTRA ESPRESSO SHOT	.50		
SOY OR ALMOND MILK	.60		
FLAVOR SHOT	.50		
HOT CHOCOLATE	\$2.75	\$3.15	\$3.40
CHAI LATTE	\$3.20	\$3.90	\$4.10



ICED BEVERAGES	16oz	24oz
ICED COFFEE	\$2.00	\$3.00
ICED LATTE	\$3.50	\$4.50
ICED CAPPUCCINO	\$3.50	\$4.50
ICED CHAI LATTE	\$2.25	\$3.00
FOUNTAIN SODAS	\$1.70	\$2.25
BOTTLED JUICES	\$2.00	
ENERGY DRINKS	\$2.25	
BOTTLED TEAS	\$2.00	
ITALIAN SODAS	\$3.00	

## BREAKFAST FOODS & PASTRIES

### HOUSE MADE MUFFINS \$2.50 EACH

BLUEBERRY · CORN · APPLE-BRAN  
 BANANA WALNUT · PISTACHIO-CHERRY  
 GLUTEN FREE COCONUT-PINEAPPLE

### BAGELS \$1.25

PLAIN · SESAME · EVERYTHING · SALT  
 CINNAMON-RAISIN  
 WITH CHOICE OF CRÈME CHEESE \$2/\$5

### BAKED GOODS

CROISSANTS, ALL BUTTER \$2.25  
 ALMOND, CHEESE OR APPLE \$2.50  
 CHOCOLATE \$2.75

### DANISH \$2.50

CHERRY · CHEESE · LEMON  
 PECAN CARAMEL ROLL CAKE (4) \$9  
 FRESH FRUIT SALAD CUPS \$5/\$8  
 YOGURT-BERRY-GRANOLA PARFAIT \$5/\$8  
 HOT OATMEAL WITH FRESH FRUIT \$4

### PANINI AND QUICHE

EGG SALAD & PANCETTA PANINI \$8  
 CHUNKY FRESH EGG SALAD WITH CELERY,  
 ONION, GREEN PEPPER, PANCETTA, TOMATO  
 & PROVOLONE, TOASTED

SLICE OF QUICHE & SALAD \$10  
 DEEP DISH QUICHE THAT CHANGES DAILY



### BREAKFAST PIZZAS

BACON, TOMATO & EGG \$10  
 BIANCA PIE WITH BACON, CHERRY  
 TOMATOES & 2 SUNNYSIDE EGGS

PROSCIUTTO & ARUGULA \$10  
 BIANCA PIZZA WITH SLICED PROSCIUTTO,  
 ARUGULA & 2 EGGS

CARBONARA PIZZA \$11  
 PARMESAN CREAM, CHEESES, PANCETTA,  
 ONIONS, TWO EGGS & BLACK PEPPER

EGG, POTATO AND BACON \$11  
 BIANCO PIZZA, DICED BACON, SLICED,  
 POTATOES, SCALLIONS & EGGS

FIG, PROSCIUTTO & GORGONZOLA \$11  
 CREAM, FIG CONSERVA, SABA, GORGONZOLA,  
 WALNUTS, RICOTTA, & PROSCIUTTO



## PIZZE ROSSE

**#P1 MARGHERITA \$12/\$16**  
TOMATO SAUCE, BASIL,  
FIOR DI LATTE MOZZARELLA, OLIVE OIL

**#P2 MARINARA \$9/\$12**  
TOMATO SAUCE, GARLIC, OREGANO,  
OLIVE OIL, NO CHEESE

**#P3 AMERICANO \$13/\$17**  
TOMATO SAUCE, PEPPERONI,  
ROASTED RED PEPPERS, MOZZARELLA

**#P4 RUSTICA \$13/\$17**  
MARGHERITA PIZZA WITH ROASTED  
PEPPERS, ONIONS, ZUCCHINI, TOMATO,  
MUSHROOMS & OREGANO

**#P5 NAPOLETANA \$12/\$16**  
MARINARA PIZZA WITH ANCHOVIES,  
GARLIC CONFIT, GAETA OLIVES, CAPERS

**#P6 BOLOGNESE \$14/\$18**  
TOMATO SAUCE, GARLIC, MORTADELLA,  
PISTACHIO PESTO & MOZZARELLA

**#P7 L'AQUILA \$14/\$18**  
TOMATO SAUCE, FENNEL SAUSAGE,  
BROCCOLI RABE, CASTLEVETRANO  
OLIVES

**#P8 AMATRICIANA \$13/\$16**  
TOMATO SAUCE, ONIONS, PANCETTA,  
MOZZARELLA, ROMANO CHEESE

## PIZZE BIANCA

**#P9 BIANCO \$11/\$15**  
PARMESAN CREAM, GARLIC,  
MOZZARELLA, FONTINA, RICOTTA, PARSLEY

**#P10 TUTTO FUNGHI \$14/\$18**  
MUSHROOM-PORCINI CREAM,  
WILD & DOMESTIC MUSHROOMS,  
GARLIC, MOZZARELLA & PARSLEY

**#P11 POTATE E ROSEMARINO \$11/\$15**  
LEEK CREAM, NEW POTATOES, GARLIC,  
FONTINA, ROSEMARY, GRANA

**#P12 PROSCIUTTO \$14/\$18**  
BIANCA PIZZA WITH PROSCIUTTO,  
CHERRY TOMATOES  
& LEMON-ARUGULA SALAD

**#P13 BOCCI DI SICILIA \$14/\$18**  
BIANCA PIZZA WITH ROAST CAULFLOWER,  
PINE NUTS, RAISINS, PARSLEY & BUFALA

**#P14 PORRI E SALSICE \$14/\$18**  
LEEK CREAM, SAUSAGE, THYME, GARLIC,  
MOZZARELLA, PARSLEY & PARMESAN

**#P15 CARCIOFI \$14/\$18**  
ARTICHOKE-LEMON CREAM, ROASTED BABY  
ARTICHOKES, PANCETTA, MOZZARELLA

**#P16 VONGOLE \$15/\$20**  
BIANCA PIZZA WITH SHUCKED CLAMS,  
HOT PEPPERS, PANCETTA, GARLIC  
CONFIT, OREGANO

## BUILD-A-PIZZA

**SMALL-11" \$11 • LARGE-16" \$15**  
**INCLUDES SAUCE, 1 CHEESE**  
**& 1 REGULAR TOPPING**

### CHOOSE A SAUCE:

TOMATO • PESTO • ARTICHOKE CREAM  
MUSHROOM CREAM • PARMESAN CREAM

### CHOOSE A CHEESE:

MOZZARELLA • CHEESE BLEND • RICOTTA  
GORGONZOLA • FONTINA

### PREMIUM TOPPINGS

**SMALL PIE \$3 • LARGE PIE \$5**

PROSCIUTTO • GUANCIALE • BUFALA •  
MOZZARELLA • COCKLES • TALEGGIO •  
HOT CALABRIAN CHILES  
WILD MUSHROOMS



### REGULAR TOPPINGS

**SMALL PIE \$2 • LARGE PIE \$4**

ROASTED ONIONS • RAW ONIONS •  
ROAST RED PEPPERS • GREEN PEPPERS  
BROCCOLI RABE WITH GARLIC  
ROASTED DOMESTIC MUSHROOMS  
GARLIC • SPINACH  
ARUGULA • HOT PEPPERS  
FIOR DI LATTE MOZZARELLA • RICOTTA  
GORGONZOLA DOLCE • GRANA  
PECORINO • SCALLIONS • PANCETTA  
PEPPERONI, HOT OR MILD SAUSAGE  
SOPRESSATA • ANCHOVIES



## SUBS & PANINI

### COLD SUBS

SERVED WITH CHOICE OF DICED TOMATO, PICKLES, ONIONS, LETTUCE, HOT/PICKLED PEPPERS, OREGANO VINAIGRETTE

#### #1 LAZZIO \$8.50

PROSCIUTTO, CAPOCOLLO, SALAMI, COTTO HAM & PROVOLONE

#### #2 ABBRUZZO \$9.50

HOT SOPRESSATA, HAM, SALAMI MOZZARELLA & CAPONATA

#### #3 MARCHE \$9

PROSCIUTTO, MORTADELLA, PROVOLONE, SOPRESSATA & FENNEL AGRO-DOLCE

#### #4 DIAVOLO \$9

PEPPERONI, HOT SOPRESSATA, HAM, SALAMI, CALABRIAN CHILES & MOZZARELLA

#### #5 PALERMO \$9

TUNA CONSERVA, ARTICHOKE SALAD, EGGS, ARUGULA, ROAST RED PEPPER & TAPANADE

#### #6 ROMA \$9.50

ARISTA PORK LOIN, COPPA, HAM, PROVOLONE & LARDO SPREAD

#### #7 CAPRESE \$8.50

FIOR DI LATTE MOZZARELLA, OVEN DRIED TOMATOES, BASIL & PESTO

### HOT SUBS

#### #8 MEATBALL PARMESAN \$8

VEAL, PORK & BEEF MEATBALLS, TOMATO-GARLIC RAGU, PROVOLONE & MOZZARELLA

#### #9 SAUSAGE & PEPPERS \$8.50

HOUSE MADE FENNEL SAUSAGES, ROAST PEPPERS & ONIONS

#### #10 CHICKEN & PANCETTA \$9

ROAST CHICKEN BREAST, PANCETTA, ARUGULA, AVOCADO, TOMATO, PESTO

#### #11 AROSTA & SAUSAGE \$10

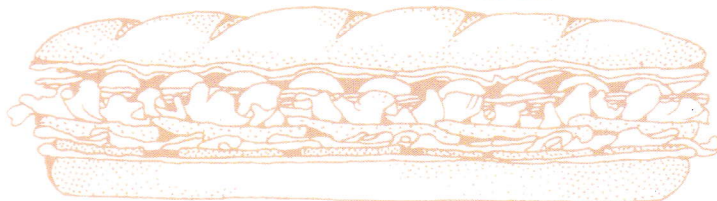
ROAST PORT, SAUSAGE, BROCCOLI RABE, GREEN OLIVE-CARROT SALAD

#### #12 FRIARELLI & CHEESE \$8.50

ROAST FRIARELLI & HUNGARIAN PEPPERS WITH 4 CHEESE & ONION AGRO DOLCE

#### #13 STRACCOTO \$11.50

BRAISED BEEF BRISKET, ONION AGRO DOLCE, SPICY SLAW, PROVOLONE & HORSERADISH SAUCE



## SALADS

#### #S1 ROAST PEAR-GORGONZOLA \$9.50

ROASTED BOSCH PEARS, WALNUTS, ARUGULA, RADICCHIO, ENDIVE, GORGONZOLA & PORT DRESSING

#### #S2 CHICKEN ROMAINE \$9.50

ROMAINE BLEND, CROUTONS, GRANA, ROAST CHICKEN BREAST, CAESAR DRESSING

#### #S3 BEET & GOAT CHEESE \$9

ARUGULA BLEND, ROASTED BEETS, GREEN BEANS, POTATO, RED ONION, GOAT CHEESE, SHALLOT DRESSING

#### #S4 ASIAN CHICKEN \$ 9

NAPA CABBAGE BLEND, CHICKEN, CARROTS, DAIKON, SCALLION, ONION, CRISP NOODLES, PEANUT SAUCE GINGER-SOY-LIME DRESSING

#### #S5 GREEK VILLAGE SALAD \$9

CUCUMBER, CHERRY TOMATO, CELERY, PEPPERS, ONION, KALAMATA OLIVES, FETA, RADISHES, OREGANO DRESSING

#### #S6 SPINACH AND PANCETTA \$9.50

SPINACH BLEND, HARD COOKED EGG, RED ONION, CUCUMBER, ALMONDS, RICOTTA SALATA, WARM PANCETTA

#### #S7 BLTA SALAD \$10

ICEBERG BLEND, CHERRY TOMATO, CUCUMBER, AVOCADO, BLUE CHEESE, BACON AND GORGONZOLA DRESSING