



Winter, 2011

first

- Mozzarella Fritto** / garlic, basil, marinara sauce 7
- Antipasti Plate** / imported cheeses, cured meats, olives, fruit spreads 13
- Fried Calamari** / marinara sauce 9
- Hummus** / grilled pita 5
- Cambozola Cheese Bruschetta** / Bosc pear, candied onion 6
- Apple Walnut Salad** / arugula, watercress, fried goat cheese 7
- Mixed Greens Salad** / roasted tomatoes, mozzarella cheese, cucumber, balsamic vinaigrette 6
- Hearts of Romaine** / radicchio, roasted garlic-parmesan dressing 5
- Garlic-Prosciutto Bread Sticks** 5
- Milanese Onion Soup** / taleggio, croutons, parmigiano-reggiano 6
- Soup of the Day** 5

second

- Butternut Squash Rotolino Pasta** / house made lemon ricotta, prosciutto, Swiss chard 13
- Roasted Chicken** / pickled cipollini onion, sweet pepper-apple ragout, polenta fries 12
- Seared Sea Scallops** / prosciutto bread crumbs, fried Brussels sprouts, lemon-anchovy vinaigrette 17
- EVOO Poached Salmon** / fennel-sundried tomato salad, giant white bean puree 14
- Seafood Angel Hair Pasta** / shrimp, black mussels, carrot, leek, garlic, saffron broth 15
- Smoked Prime Rib** / roasted winter vegetables, giant white beans, natural jus 16
- Petit Filet Mignon** / pomegranate demi-glace, Swiss chard, fingerling potatoes 17
- Osso Buco** / polenta, gremolata 15

brick oven pizza

- Four Cheese** / parmesan, mozzarella, provolone, fontina 14
- Margherita** / mozzarella, tomato, basil 14
- Butcher Block** / house made Italian sausage, mild coppa, pepperoni, bacon, mozzarella 16
- Goat Cheese and Mild Coppa** / scallions, garlic, roasted tomato, fig jam, arugula 15

side items

- Fried Brussels Sprouts 5
- Rainbow Swiss Chard 4
- Roasted Winter Vegetables 5
- Asparagus 5
- Polenta Fries 4
- Roasted Fingerling Potatoes 4

desserts

- Bananas Foster Bread Pudding** 7
- Fried Doughnut** / chocolate ricotta, crème anglaise 5
- Flourless Chocolate-Coffee Tart** 7
- Vanilla Bean Crème Brulee** 7
- Ricotta Cheesecake** / Amarena cherries 8
- Graeters Ice Cream** / ask server for available flavors 8

Caminetto uses locally grown organic & sustainable product whenever possible

Wines

Bottle Glass

Sparkling Wines & Champagne

Beer

Freixenet, Brut, Sant Sadurni D'Anoia, Spain	34	10
Aria Champagne, Catalonia, Spain	34	
Mumm Napa Cuvee, Napa Valley, California	54	

Bottled

Blush

White Zinfandel, Beringer	26	7
---------------------------	----	---

Domestic 5

White

Budweiser
Michelob Ultra
Bud Light
Coors Light
Miller Light
Miller Genuine Draft

Chardonnay, Beaulieu Vineyards	26	7
Chardonnay, Debonne	36	9
Chardonnay, Chateau St. Jean	42	11
Chardonnay, Saintsbury	54	
Chardonnay, Robert Mondavi Winery	54	
Sauvignon Blanc, Brancott	34	9
Sauvignon Blanc, Kenwood Vineyards	36	
Pinot Grigio, Meridian Vineyards	30	8
Pinot Gris, Debonne	34	9
Riesling, Chateau Ste. Michelle	30	8

Import 6

Bass Ale
Corona Extra
Heineken
Newcastle
Stella Artois
Amstel Light
Corona Light

Specialty Beers (prices vary)

Yuengling
Kentucky Bourbon
Ale
Christian Moerlein
Great Lakes
Mt. Carmel Brewery
Sierra Nevada Pale
Ale

Red

Classic Red, Debonne	34	9
Cabernet Sauvignon, Beaulieu Vineyards	26	7
Cabernet Sauvignon, Aquinas	34	9
Cabernet Sauvignon, Estancia	42	11
Cabernet Sauvignon, Columbia Crest "Grand Estates"	44	
Cabernet Sauvignon, Merryvale "Starmont"	70	
Merlot, Beaulieu Vineyards	26	7
Merlot, Meridian Vineyards	34	9
Merlot, Clos du Bois	42	11
Pinot Noir, Mark West	34	9
Pinot Noir, Kim Crawford	54	
Shiraz, Rosemount	34	9
Zinfandel, Brazin Old Vine	44	12

Draft

Bud Light
Sam Adams
Blue Moon
Guinness

Beverages

Pepsi Products
Iced Tea
Raspberry Iced Tea
Pink Lemonade
San Pellegrino

Espresso
Latte
Cappuccino

We Proudly Brew
STARBUCKS COFFEE



151 Goodman Drive Cincinnati, Ohio 45219 tel. 513-487-3800

www.kingsgatemarriott.com