

CAMILLE'S WOOD FIRED PIZZA

GREENS

HOUSE SALAD

cucumber, tomato, olives,
fresh mozzarella,
balsamic.....7/11

CAESAR SALAD

romaine, croutons,
Grana parm....7/11

TOSCANO SALAD

mixed greens, mozzarella,
olives, tomato, roasted
peppers, polenta croutons,
balsamic.....7/12

♥ ARUGULA SALAD

roasted walnut, grape
tomato, red onion,
goat cheese, lemon
vinaigrette.....7/12

*Add Tender Grilled Chicken \$5
or Grilled Shrimp \$6*

THE STORY

Many moons ago, a pizza guy named Dave met a pony-tailed server while slinging pies in Simsbury. The two married and started a restaurant named after the spunky waitress, "Camille's" in Tolland. Next, they called chef's baby brother Denny to help steer the ship and test the beers. Thank you for 10 amazing years! This is our dream. Let's eat!

STARTERS

FRIED MOZZ

three squares.....10

GARLIC BREAD

cheese, basil.....11

♥ CAULI BITES

Buffalo with blue cheese,
or Thai Chill.....11

MEATBALLS

braised in Sunday
sauce.....11

CHICKEN WINGS

Buffalo or Thai Chili,
Eight...14 Twelve...19

PANINI SANDWICHES

TURKEY BLT

Roasted turkey, provolone,
applewood bacon, tomato,
lettuce, pesto aioli.....14

MEATBALL PARM

homemade meatballs, herbs,
mozzarella cheese.....14

Add simple greens or fries \$2

PASTA

SPAGHETTI & MEATBALLS

with "Sunday Sauce".....17

THE BOLOGNESE

rigatoni, beef, pork,
tomato ragu, ricotta.....19

♥ PESTO PASTA

rigatoni, tomatoes, breadcrumbs,
add chicken (3)16

SWEETS

BROWNIE

Belgian chocolate, caramel,
vanilla ice cream.....11

CREME BRÛLÉE

vanilla, fruit garnish....10

FRIED DOUGH

cinnamon sugar, nutella* dip.....7

CAMILLE'S CANNOLI

Chocolate chips, orange zest...3.5

DRINK

SODA

Coke, diet, sprite, orange, ginger,
unsweetened iced tea.....3

LUCAS' PINK LEMONADE

House lemonade designed by
Uncle Lucas.....4

HOSMER MOUNTAIN SODA

Local bottles, Root Beer, Strawberry
Black Cherry, Birch Beer.....3.5

Staff Favorites ♥

HEAD CHEF: STEPHEN LUNDGREN
CAMILLESPIZZA.COM
860.896.6976

PIZZA

All pizzas are 14" inches and cooked in an authentic wood-fired oven

MARGHERITA 15

our flagship pizza, fresh mozzarella, tomato sauce, basil

SPICY RONI 17

fresh mozzarella, sauce, pepperoni, hot peppers, onion

SPINACH PIE 17

fresh mozzarella, spinach, garlic chili-flake oil, ricotta, basil, white pizza

TUSCAN CHICKEN 19

mozzarella, grilled chicken, sliced tomato, garlic, olive oil, basil, white

VEGGIE 18

fresh mozzarella, sauce, spinach, roasted peppers, grilled eggplant, wild mushrooms

NEW HAVEN 20

famous "Lamberti" sausage from New Haven. Peppers, fresh mozzarella, pesto

BILLY'S BIANCO 22

pistachio, garlic cream sauce, goat cheese, ricotta, red onion, truffle honey

PROSCIUTTO 19

fresh mozzarella, parmesan, Prosciutto Di Parma, arugula, aged balsamic

♥ **BURRATA MARGHERITA 18**

tomato sauce, parmesan, burrata mozzarella cheese from New Haven, basil

BACON & EGGS 18

sunny side up eggs*, pancetta, fresh mozzarella, fontina cheese, scallions, truffle oil

CLASSIC CHEESE 15

tomato sauce, shredded mozzarella, grated parmesan

CREATE YOUR OWN PIZZA

TOPPINGS

(\$1.5) spinach, garlic, sliced fresh peppers, grilled eggplant, roasted mushrooms, red onion, sliced tomato, olives, diced hot chili peppers

(\$2) pepperoni, homemade meatball, house roasted peppers, ricotta, goat cheese, extra mozzarella, eggs,

(\$2.5) Lamberti Italian Sausage (\$3) Grilled chicken, Pancetta

CALZONE Ricotta and mozzarella 12.99 (extra toppings see above)

GLUTEN FREE PIZZA – 18.99 (extra toppings, see above)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some items contain nuts