

CAFE CAMPLI

MENU di PRIMAVERA
APRILE 2025

ANTIPASTI

ROSEMARY FOCACCIA DELLA CASA
w/ e.v. olive oil ~ \$5 w/ tomato jam ~ \$7

INSALATA PRIMAVERA ~ \$15
Arugula, farro, shaved fennel, roasted tomatoes & artichokes, mini mozzarella, salsa verde, house lemon vinaigrette

FAVA CROSTINI ~ \$12
Fava puree, goat cheese crumbles, mint, parsley e.v. olive oil (v)

GNUDI SPINACI ~ \$12
Spinach, egg, & ricotta dumplings in pomodoro sauce (v)

ZUPPA DELLA CASA
cup ~ \$7 bowl ~ \$10

INSALATA DI POLPO ~ \$18
Marinated octopus with arugula, pickled onion, fennel, roasted potatoes, capers, golden raisins, orange-balsamic dressing (gf)

PINSA ~ \$18
Shareable warm flatbread. Choose between:
MAVA ~ mortadella, stracciatella, pistachios, e.v. olive oil
~ or ~

VERDE ~ Pea pesto, sundried tomatoes, stracciatella, arugula with lemon e.v. olive oil (v)

SALUMI E FORMAGGI MISTI ~ \$25
Board of assorted meats, cheeses, preserves, & crostini

SUNDAY GRAVY ~ \$22
Rigatoni, oxtail & sausage ragu

ALLA LANTERNA ~ \$22
Lemon-butter spaghetti alla chitarra on roasted cauliflower, garbanzo, & garlic puree, lemon-butter-parm sauce, anchovy breadcrumbs (p)

MUGNAIA ~ \$22
Thick, rustic noodles of house-made semolina pasta, tomato & eggplant sauce (v)

TAGLIATELLE DI CONIGLIO ~ \$27
House-made tagliatelle, braised hare ragu

PAPPARDELLE DELLE FAVE ~ \$25
House-made parsley-infused pappardelle, guanciale, fava beans & parmigiano reggiano

AGNOLOTTI DELLA ALIEOTICA ~ \$27
House-made filled pasta of roasted leeks, shallots, garlic, & peas, ricotta & pecorino, herb butter finish (v)

SPAGHETTI ALLA BOSCAIOLA ~ \$27
House-made spaghetti alla chitarra, mixed mushrooms & ground pork

PRIMI

SECONDI

PORCHETTA CAMPLESE ~ \$25
Slow-roasted pork shoulder, parsley chimichurri (gf)

RISOTTO FUNGHI ~ \$23
Mushroom-infused risotto, mixed roasted mushrooms, toasted walnuts (v)

POLLO ALLA PICCATA ~ \$24
Pepperoncini-brined & lightly breaded chicken finished in salsa piccata

AGNELLO ARROSTO ~ \$25
Whole roasted lamb shoulder, pan vegetables, lamb sugo (gf)

MANZO AL ROSMARINO ~ \$25
Rosemary-marinated teres major cooked mid-rare, mushroom cream sauce, arugula (gf)

BRANZINO AL FORNO ~ \$mkt
Whole sea bass. See specials board or ask your server for today's preparation (p, gf)

CONTORNI ~ \$6

CAVOLINI
Balsamic glazed Brussel sprouts (ve)

FUNGHI MISTI (v)
Mixed roasted mushrooms

INSALATA MISTA
Arugula, red onion, pepperoncini, tomatoes, house vinaigrette (ve)

CAROTE SOMMACCO (ve)
Roasted carrots with sumac

PATATE AL FORNO
Buttery roasted potatoes, rosemary (v)

p = pescatarian v = vegetarian ve = vegan gf = gluten free
Parties of 5 or more will automatically be charged 20% gratuity

Food prepared in our restaurant may contain the following ingredients: dairy, eggs, wheat, and tree nuts. If you have a food allergy, please notify your server.