

CAFE CAMPLI

WINTER MENU ————— 2025

ANTIPASTI

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

INSALATA INVERNALE ~ \$18
Broccolini & cabbage slaw, arugula, slivered almonds,
poppy seeds, pomegranate seeds, lightly-breaded
crispy chicken, orange-dijon-honey vinaigrette
(without chicken ~ \$14 / gf)

GAMBERETTI BURRO SANTO ~ \$18
Head-on shrimp in garlic-butter sauce,
served with crostini (p)

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 ~
FUNGHI ~ Portobello, herbed goat-ricotta cheese,
caramelized onions, arugula,
lemon-infused 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
finish, anchovy breadcrumbs (p)

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

FARFALLE ALLA TATOBBE ~ \$25
Bowtie pasta with spinach, mushrooms,
& ground pork

TAGLIATELLE DI CERVO ~ \$27
House-made tagliatelle,
venison ragu bianco

PAPPARDELLE DI AGNELLO ~ \$27
House-made extra-wide pappardelle,
lamb ragu

RAVIOLO DELLE VERDURE ~ \$22
House-made large raviolo stuffed with ricotta
& mixed roasted vegetables del giorno (v)

PRIMI

SECONDI

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

PEPERONI RIPIENI ~ \$23
Farro & soffritto stuffed pepper,
parsley-walnut pesto (v)

POLLO ALLA MARSALA ~ \$23
Pepperoncini-brined crispy
chicken finished in marsala
wine with mushrooms, capers, &
shallots, on a bed of spinach

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 ~ \$5

BRUSSEL SPROUTS
Balsamic glazed (ve)

ROASTED CAULIFLOWER (ve)

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

GARLIC GREEN BEANS (ve)

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.