

# CAFE CAMPLI

FALL LUNCH MENU

2024

## ANTIPASTI

### Insalata di Farro Autunnale ~ \$18

Arugula, warm farro, roasted butternut squash, pickled fennel, dried cranberries, herbed goat cheese, crispy leeks, lightly-breaded chicken, cranberry vinaigrette (without chicken ~ \$14)

### Insalata di Polpo ~ \$18

Marinated & braised octopus with arugula, pickled onion, fennel, roasted potatoes, capers, golden raisins, orange-balsamic dressing (gf)

### Zuppa della Casa

cup ~ \$7 bowl ~ \$10

### House-made Rosemary Focaccia (v)

w/ e.v. olive oil ~ \$5 w/ tomato jam ~ \$7



### 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)

### Insalata Mista ~ \$5

Arugula, red onion, peperoncini, tomatoes, house vinaigrette (ve, gf)

## PANINI

*served with chips, substitute side salad for \$3*



### Prosciutto ~ \$13

Prosciutto di Parma aged 24-months, shaved parmigiano reggiano, peperoncini, & garlic-infused e.v.o.o. on toasted ciabatta

### Soppressata ~ \$13

Hot or Sweet Soppressata, sliced mozzarella, stewed tomato jam, & arugula on toasted ciabatta

### Mortadella ~ \$12

Pistachio-studded mortadella, aged provolone, olive-artichoke tapenade, & garlic-infused e.v.o.o. on toasted house-made focaccia (n)

### Abbuffata ~ \$14

Hot soppressata, pistachio-studded mortadella, garlic confit aioli, stewed tomato jam, aged provolone, & arugula on toasted ciabatta (n)

### Mezzo-Mezzo

Sub half panini for zuppa or insalata

### Verdura ~ \$14

Roasted mushrooms & eggplant, stewed tomato jam, garlic confit aioli, sliced mozzarella, & arugula, served hot on toasted ciabatta (v)

### Giulio Cesare ~ \$13

Prosciutto di Parma aged 24-months, aged provolone, arugula, & balsamic glaze on toasted ciabatta

### Pollo Pomodoro ~ \$14

Peperoncini-brined fried chicken, pomodoro sauce, sliced mozzarella, aged provolone, garlic-infused e.v.o.o. & arugula on toasted ciabatta

### Pollo Chesapeake ~ \$14

Peperoncini brined fried chicken, Old Bay, honey, orange-vinaigrette arugula, garlic aioli on toasted ciabatta

### Fusa di Tonno ~ \$14

Tuna salad, roasted cherry tomatoes, melted cheddar, & arugula served warm on house-made focaccia (p)

## PASTA



### Sunday Gravy ~ \$16

Rigatoni, oxtail & sausage ragu, parmesan

### Alla Lanterna ~ \$15

Lemon-butter spaghetti alla chitarra, roasted garlic, cauliflower & garbanzo puree, anchovy breadcrumbs (p)

### Pasta per Bambini ~ \$6

Child's portion of spaghetti with butter & parmesan or tomato sauce (for children 12 and under)



p = pescatarian v = vegetarian ve = vegan gf = gluten free  
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. Thank you.  
~ parties of 5 or more will automatically be charged 20% gratuity ~