

CAFE CAMPLI

FALL MENU

2024

ANTIPASTI

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

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

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

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

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

SALUMI E FORMAGGI MISTI ~ \$24
Board of assorted meats, cheeses, preserves, & crostini

FUNGHI ~ Portobello, herbed goat-ricotta cheese, caramelized onions, arugula, lemon-infused e.v. olive oil (v)

TAGLIATELLE CINGHIALE E PORCINI ~ \$26
House-made tagliatelle, wild boar & porcini ragu

PAPPADELLE SALSICCIA E ZUCCA ~ \$26
House-made sage pappardelle, sausage & butternut squash ragu

ALLA LANTERNA ~ \$21
Lemon-butter spaghetti alla chitarra on roasted cauliflower, garbanzo, & garlic puree, lemon-butter finish, anchovy breadcrumbs (p)

AGNOLOTTI DI FUNGHI ~ \$25
House-made agnolotti stuffed with ricotta & roasted mixed mushrooms, in parmesan cream sauce with parsley walnut pesto drizzle (v)

MUGNAIA ~ \$21
Thick, rustic noodles of house-made semolina pasta, tomato & eggplant sauce (v)

CAPUNTI ALLA VENDEMMIA ~ \$24
House-made pea pod pasta, walnut & vincotto pesto marchese (v)

SUNDAY GRAVY ~ \$21
Rigatoni, oxtail & sausage ragu

PRIMI

SECONDI

PORCHETTA CAMPLESE ~ \$24
Slow-roasted pork shouder, parsley chimichurri (gf)

AGNELLO ARROSTO ~ \$24
Whole roasted lamb shoulder, pan vegetables, lamb sugo (gf)

RISOTTO PORCINI ~ \$22
Porcini risotto, herbed goat-ricotta cheese, candied sage, toasted walnuts (v, gf)

MANZO AL ROSMARINO ~ \$24
Rosemary-marinated teres major cooked mid-rare, mushroom cream sauce, arugula (gf)

POLLO ALLA CACCIATORE ~ \$22
Peperoncini-brined fried chicken finished in cacciatore sauce, on a bed of spinach

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

CONTORNI ~ \$5

DELICATA SQUASH (ve)

BROTHY BEANS (v)
parmigiano super brodo reduction

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.