

CAFE CAMPLI

ANTIPASTI

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

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)

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

TONNO FRITTO ~ \$14
Tuna salad & potato fritters, sugo alla puttanesca (p)

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

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)

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

PRIMI

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

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

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

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

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

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

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

SECONDI

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

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

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

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

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

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
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 ~