

CAFE CAMPLI



HAPPY HOUR FOOD & DRINK MENU

TUE-SAT | 4-6pm

SUN | noon-5pm



BEVANDE

Select Wines ~ \$5

Red, White, Rose, Sparkling

Sangria ~ \$7

Blend of port, gin, amaro, seasonal fruits & citrus

Lo Spritz ~ \$6

Mezzodi Aperitivo, prosecco, soda

Caffo & Soda ~ \$6

Caffo red bitter, soda - The perfect aperitivo!

Negroni ~ \$8

Engine Gin, Timbal sweet vermouth,
Caffo red bitter

Old Oriole Park (16oz can) ~ \$2.50

Forte e Gentile ~ \$10

8oz. Menabrea Bionda
& a shot of house choice Amaro

PANINI



Porchetta ~ \$15

Slow-roasted pork shoulder with special herb blend,
provolone, pickled fennel, fig 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)

Abruzzese ~ \$14

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

Verdura ~ \$14

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



Giulio Cesare ~ \$13

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

Prosciutto ~ \$13

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

Pollo Pomodoro ~ \$14

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

Pollo Chesapeake ~ \$14

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



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 ~