

CAFE CAMPLI

spring lunch menu

2024

ANTIPASTI

Insalata di Farro ~ \$16

Arugula, warm farro, roasted cherry tomatoes, pickled fennel, anchovy breadcrumbs, shaved parmigiano reggiano, lightly-breaded chicken, house vinaigrette (without chicken ~ \$13)

Insalata Misti ~ \$5

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



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

PANINI

served with chips, substitute side salad for \$2

Prosciutto ~ \$13

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

Hot Soppressata ~ \$13

Hot 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)

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

Melanzane Pomodoro ~ \$13

Roasted eggplant, pomodoro sauce, sliced mozzarella, aged provolone, garlic-infused e.v.o.o. & arugula on toasted ciabatta (v)

Pollo Pomodoro ~ \$14

Lightly-breaded & pan-seared chicken, pomodoro sauce, sliced mozzarella, aged provolone, garlic-infused e.v.o.o. & arugula on toasted ciabatta

Pollo Peperoncini ~ \$14

Peperoncini brined chicken, roasted tomatoes, arugula, peperoncini aioli on toasted ciabatta

Fusa di Tonno ~ \$14

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



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 n = contains nuts

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 6 or more will automatically be charged 20% gratuity ~