

CAFE CAMPLI

fall dinner menu

2023

ANTIPASTI



Salumi e Formaggi Misti ~ \$22

Board of assorted meats, cheeses, & preserves, served with crostini

Insalata Zucca ~ \$16

Roasted butternut squash, goat cheese, toasted pepitas & walnuts, dried cranberries, lightly-breaded chicken, arugula, house vinaigrette (gf) (without chicken ~ \$12)

Insalata Tritata (Chopped) ~ \$16

Fennel, romaine, red onion, radish, roasted red pepper, olive, artichoke heart, cucumber, pecorino abruzzese, soppressata, house peperoncini vinaigrette (gf) (without soppressata ~ \$13)

Pecorino & Honey ~ \$8

Wedges of pecorino abruzzese drizzled with honey, served with crostini (v)

Chicken Liver Crostini ~ \$12

Chicken liver & lentil mousse, fig jam, olive oil crostini

House-made Rosemary Focaccia

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

PRIMI

Pappardelle al Cinghiale e Funghi Porcini ~ \$22

House-made pappardelle with wild boar & porcini mushroom ragu

Alla Lanterna ~ \$18

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

Mugnaia ~ \$18

Thick noodles of house-made semolina pasta, tomato & eggplant sauce (v)

Sausage & Squash Ragu ~ \$20

Zucca pasta with sweet Italian sausage & savory butternut squash sauce

Butternut Squash Risotto ~ \$18

Carnaroli rice with roasted butternut squash, stracciatella cheese, & candied sage (v, gf)

Tortellini di Zucca ~ \$24

House-made pumpkin & ricotta tortellini, finished with thyme, sage, butter & parmesan (v)



Sunday Gravy ~ \$19

Rigatoni, oxtail & sausage ragu

SECONDI

Porchetta Complese ~ \$24

Slow-roasted pork shoulder with parsley chimichurri (gf)

Brodetto alla Vastese ~ \$20

Classic abruzzese tomato-based fisherman's stew of assorted fish and shellfish, served with crostini (p)

Game Hen ~ \$28

Roasted game hen with shallot & thyme salsa bianca

Rosemary Beef ~ \$24

Rosemary-marinated teres major, cooked mid-rare with brandied porcini cream sauce

Catch of the Day ~ \$mkt

See specials board or ask your server for today's preparation (p)



CONTORNI ~ \$5



Insalata Misti

Arugula, red onion, peperoncini, tomatoes, house vinaigrette

Patate al Forno

Buttery roasted potatoes, rosemary

Cauliflower al Forno

With olive oil, garlic, & lemon

Delicata Squash

Maple-syrup glazed

v = vegetarian p = pescatarian n = contains nuts 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 6 or more will automatically be charged 20% gratuity ~