

CAFE CAMPLI

Wine Dinner with



\$125 per person, gratuity included

Antipasti

paired with Trebbiano

Alici Crostini

White anchovies, Calabrian
chilies, capers

~ or ~



Cipolla Crostini

Maryland soft cowsmilk cheese,
onion jam (v)

Primo

paired with Montepulciano d'Abruzzo

Pappardelle al Cinghiale

House-made pappardelle, wild boar &
porcini mushroom ragu

~ or ~



Mugnaia

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

Secondo

paired with Syrah

Porchetta Camplese

Slow-roasted pork shouder,
parsley chimichurri

~ or ~



Branzino

Whole roasted branzino,
puttanesca sauce (p)

vegetarian secondo available upon request

Dolce

paired with house Limoncello

Mini Cannoli

With pistachios, chocolate chips, or plain

(v) = vegetarian (p) = pescatarian