

CAFE CAMPLI

spring dinner 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 di Polpo ~ \$18

Marinated octopus with arugula, pickled onion, fennel, roasted potatoes, capers, golden raisins, orange-balsamic dressing (gf)

Salumi e Formaggi Misti ~ \$22

Board of assorted meats, cheeses, & preserves, crostini

Alici Crostini ~ \$12

White anchovies, calabrian chilis, capers, olive oil

Zuppa della Casa

cup ~ \$7 bowl ~ \$10

Polpette di Ceci ~ \$12

Crispy chickpea fritter with sugo di romesco (ve, gf)

Rosemary Focaccia della Casa (ve)

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

PRIMI

Tagliatelle di Agnello ~ \$22

House-made tagliatelle with lamb ragu

Terrazzo Pappardelle ~ \$22

Pappardelle flecked with herbs, tossed with guanciale & parmigiano, atop fava puree

Alla Lanterna ~ \$20

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

Spaghetti alle Vongole ~ \$24

House-made beet chitarra, baby clams, capers, grated bottarga

Mugnaia ~ \$20

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

Cazzellitti alla Pecorara ~ \$20

House-made semolina dumplings, mixed vegetable ragu, topped with fresh ricotta (v)



Sunday Gravy ~ \$20

Rigatoni, oxtail & sausage ragu

SECONDI

Porchetta Camplese ~ \$24

Slow-roasted pork shoulder with parsley chimichurri (gf)

Rosemary Beef ~ \$24

Rosemary-marinated teres major, cooked mid-rare with sweet onion cipollini sauce & arugula (gf)

Capesante del Sottobosco ~ \$22

Trumpet mushroom medallions, sweet pea risotto, micro beets (v, gf)

Agnello Arrosto ~ \$24

Whole roasted lamb shoulder, pan vegetables, lamb sugo (gf)

Cotaletta di Pollo ~ \$22

Marinated crispy chicken thighs served with peperoncini salsa verde, radicchio-arugula salad

Whole Fish ~ \$mkt

See specials board or ask your server for today's catch & preparation (p, gf)

CONTORNI ~ \$5



Insalata Misti (ve)

Arugula, red onion, peperoncini, tomatoes, house vinaigrette

Patate al Forno (v)

Buttery roasted potatoes, rosemary

Broccolini (p)

Anchovy breadcrumbs, lemon

Carrote (ve)

Citrus & sumac roasted carrots



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 6 or more will automatically be charged 20% gratuity ~