

CAFE CAMPLI

HAPPY HOUR: 4-6 Wed- Sat, 12-5 Sun

CIBO



Housemade Rosemary Focaccia with e.v.o.o. ~ \$5

Gnudi Spinachi ~ \$12

Spinach, egg, & ricotta dumplings in pomodoro sauce (v)

Tonno Fritto ~ \$14

Tuna salad & potato fritters, sugo alla puttanesca (p)

Pinsa ~ \$16

Shareable warm flatbread. Choose between:

Mava ~ mortadella, stracciatella, pistachios, e.v. olive oil
~ or ~

Funghi ~ Portobello, herbed goat-ricotta cheese, caramelized onions, arugula, lemon-infused e.v. olive oil (v)

Insalata Mista ~ \$5

Arugula, pickled red onion, peperoncini, roasted cherry tomatoes, house vinaigrette

Insalata di Farro Autunnale ~ \$12

Arugula, warm farro, roasted butternut squash, pickled fennel, dried cranberries, herbed goat cheese, crispy leeks, cranberry vinaigrette

Verdura Panini ~ \$12

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

Soppressata Panini ~ \$11

Hot or mild soppressata, sliced mozzarella, stewed tomato jam, & arugula on toasted ciabatta.

Salumi Misti ~ \$18

Board of assorted meats, cheeses, preserves & crostini

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

Engie Gin, Timbal sweet vermouth, Caffo red bitter

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