

# CAFE CAMPLI

fall lunch menu

2023

## ANTIPASTI

### 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 (without soppressata ~ \$13)



### Pecorino & Honey ~ \$6

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

### Insalata Misti ~ \$5

Arugula, red onion, peperoncini, tomatoes, house vinaigrette (v)

### House-made Rosemary Focaccia

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, pecorino abruzzese, 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

### Panino Aldo ~ \$13

Pistachio-studded mortadella, stracciatella cheese, & chopped pistachios, on house-made focaccia (n)

### Fusa di Tonno ~ \$14

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

### Pollo Romesco ~ \$14

Lightly-breaded & pan-seared chicken, romesco sauce (red pepper), olive-artichoke tapenade, & melted mozzarella served hot on toasted ciabatta



## PASTA

### 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)

v = vegetarian p = pescatarian 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 ~