

CAFE CAMPLI

winter dinner menu

2023

ANTIPASTI

Alici Crostini (\$14)

White anchovy filets, capers, & Calabrian chiles

Salumi Misti (\$22)

Board of assorted meats, cheeses, & preserves.
Served with bread

Housemade Rosemary Focaccia

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

Pollo & Mela Insalata (\$16)

Warm, sliced roasted chicken thigh, sweet & sour apple, toasted garbanzos, frisée, arugula, & shaved radish, white balsamic-apple vinaigrette
(\$12 sans chicken)

Insalata Viola (\$12)

Radicchio, arugula, roasted potatoes, goat cheese, pickled red onion, candied walnuts, house vinaigrette (v, n)

PRIMI

Sunday Gravy (\$19)

Rigatoni, oxtail & sausage ragu

Mugnaia (\$18)

Housemade semolina pasta, tomato & eggplant sauce (v)

Alla Lanterna (\$18)

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

Venison Ragu (\$19)

Pappardelle, braised venison ragu

Linguine Vongole (\$19)

Linguine, baby clams, white wine sauce & capers

Porcini & Oyster Mushroom Ravioli (\$24)

Housemade ricotta & mushroom filled pasta, porcini & butter pan sauce (v)

SECONDI

Porchetta Complese (\$28)

Slow-roasted pork shoulder over greens with roasted potatoes & parsnips

Pollo Piccata (\$24)

Braised chicken thighs in lemon-butter caper sauce with polenta & charred asparagus

Catch of the Day (\$ mkt)

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

Polenta alla Spianatora (\$32, serves 2)

Polenta on a wooden board topped with greens, sausage ragu, & parmesan reggiano. (make it vegetarian with mugnaia sauce)



v = vegetarian p = pescatarian n = contains nuts