

CAFE CAMPLI

winter lunch menu

2023

ANTIPASTI

Porcini Deviled Eggs (\$10)

Creamy egg yolk & porcini mushroom, parmesan crisps, chives (v, s)

Insalata Viola (\$12)

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

Capricciosa (\$12)

Focaccia topped with stewed tomato jam, over-easy egg, prosciutto, artichoke hearts, olives, & parmesan reggiano

Funghi & Red Pepper Crostini (\$12)

Toasted buttered brioche, garlic ricotta, roasted mushrooms, roasted red pepper, pesto garnish (v, n)

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)

PANINI

on toasted ciabatta, served with chips

Prosciutto (\$14)

Pecorino abruzzese, pepperoncini, garlic-infused e.v.o.o.

Hot Soppressata (\$14)

Sliced mozzarella, stewed tomato jam, arugula

Mortadella (\$12)

Provolone, fennel pesto, garlic-infused e.v.o.o. (n)

Verdura (\$15)

Roasted mushrooms & eggplant, stewed tomato jam, garlic confit aioli, sliced mozzarella, arugula (v)

Abbuffata (\$16)

Hot soppressata, mortadella, garlic confit aioli, stewed tomato jam, provolone, arugula (n)

PASTA & ZUPPA

Sunday Gravy (\$16)

Rigatoni, oxtail & sausage ragu

Mugnaia (\$15)

House-made semolina pasta, tomato & eggplant sauce (v)

Alla Lanterna (\$15)

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

Venison Ragu (\$16)

Pappardelle, braised venison ragu

Pasta e Fagioli (\$15)

House-made sagne pasta, borlotti beans, tomato stew

Soup of the Week (\$10)

Served with housemade rosemary focaccia

Pasta per Bambini (\$6)

Child's portion of spaghetti with butter & parmesan or tomato & eggplant sauce (for children 12 and under)



v = vegetarian p = pescatarian n = contains nuts