

# CAFE CAMPLI

## ANTIPASTI

ROSEMARY FOCACCIA DELLA CASA  
w/ e.v. olive oil ~ \$5 w/ tomato jam ~ \$7

### INSALATA DI FARRO ~ \$17

Arugula, warm farro, roasted cherry tomatoes, pickled fennel, anchovy breadcrumbs, shaved parmigiano reggiano, lightly-breaded chicken, house vinaigrette (without chicken ~ \$13)

### SALUMI E FORMAGGI MISTI ~ \$23

Board of assorted meats, cheeses, preserves, & crostini

### GNUDI SPINACHI ~ \$12

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

ZUPPA DELLA CASA  
cup ~ \$7 bowl ~ \$10

### INSALATA DI POLPO ~ \$18

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

### PINSE ~ \$18

Shareable warm flatbreads:

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

ALICI ~ dressed arugula, white anchovies, scorched lemon

### PICKLE PLATE ~\$14

House-pickled giardiniera, artichoke hearts, tapenade, & cucumber, with crostini

## PRIMI

### TAGLIATELLE DI GRANCHIO ~ \$26

House-made Old Bay tagliatelle, blue crab ragu (p)

### ALLA LANTERNA ~ \$21

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

### MUGNAIA ~ \$21

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

### PAPPARDELLE FRUTTI DI MARE ~ \$26

House-made parsley pappardelle, mixed seafood, white wine-butter-garlic finish (p)

### RAVIOLI AGLI SPINACHI ~ \$24

House-made ravioli stuffed with ricotta & spinach, sage, parmesan & brown butter (v)

### CIALDINE AL PESTO ~ \$24

Tomato cialdine made in-house, basil-pistachio pesto, stracciatella (v)

### SUNDAY GRAVY ~ \$21

Rigatoni, oxtail & sausage ragu

## SECONDI

### PORCHETTA CAMPLESE ~ \$24

Slow-roasted pork shouder, parsley chimichurri (gf)

### RISOTTO POMODORO ~ \$22

Tomato risotto, roasted zucchini, crispy leeks (v, gf)

### PICATTA DI POLLO ~ \$22

Peperoncini-brined fried chicken, salsa picatta

### ROSEMARY BEEF ~ \$24

Rosemary-marinated teres major, cooked mid-rare, salsa verde & arugula (gf)

### AGNELLO ARROSTO ~ \$24

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

### WHOLE FISH ~ \$mkt

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

## CONTORNI ~\$5

### INSALATA MISTA

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

### GARLIC GREEN BEANS (ve)

### PATATE AL FORNO

Buttery roasted potatoes, rosemary (v)

### BROCCOLINI

Anchovy breadcrumbs, lemon (p)