

COLD SANDWICHES

BLTA

Applewood smoked bacon, lettuce, farmer's market tomatoes, avocado, garlic aioli, served on grilled sourdough 6.75

BLTA (roasted turkey) 7.75

MEDITERRANEAN CHICKEN SALAD

Roasted shredded chicken, sliced kalamata olives, napa cabbage, garlic aioli, farmer's market tomato, on a rustic roll 7.75

ALBACORE TUNA SALAD

House-made albacore tuna salad, pickled onion and cornichons, garlic aioli, lettuce, farmers market tomato on a rustic roll 7.75

CAPRESE

Named after the island of Capri. Fresh mozzarella, farmers market tomato, basil, arugula, olive tapenade, on a rustic roll 7.75

PRETZEL SANDWICH

Black Forest ham, provolone, farmer's market tomato on a soft pretzel baguette 7.75

½ SANDWICH & SOUP COMBINATION..... 7.95

Your choice of half a cold sandwich and one of our delicious soups

BEVERAGES

BOTTLED WATER 2.00

SAN PELLEGRINO ARANCIATA 1.50

REAL BOTTLED SODAS 2.25

Empire Cream Soda, Empire Diet Soda, Bubble Up Lemon Lime Soda, Pearson Bros. Root Beer, Mexican Coca-Cola

ICED TEA 2.25 ARNOLD PALMER 2.75

FRESH-MADE ORANGE JUICE OR LEMONADE 2.75

HOT TEA 2.50

Revolution premium teas: Earl Gray Lavender, English Breakfast, Golden Chamomile, Tropical Green, Bombay Chai, Southern Mint

COFFEE..... 1.75/sm..... 2.25/lg

ESPRESSO, MACCHIATO, AMERICANO 2.25

CAPPUCINO, LATTE..... 3.25

For double shots, add 1.00

DELI SALADS

Priced by the ¼ lb...

ALBACORE TUNA SALAD WITH FARRO

House-made albacore tuna salad with steam cracked farro (an ancient variety of wheat), roasted peppers, capers, sliced kalamata olives, sherry vinaigrette 3.95

SHAVED FENNEL, AVOCADO & VALENCIA ORANGE

Thinly shaved raw fennel, local Valencia oranges, sliced kalamata olives, avocado, sherry vinaigrette 2.95

ROASTED BEET SALAD

Roasted gold, pink and red beets, pickled onion, French feta cheese, lightly toasted almonds, arugula, lemon vinaigrette 2.95

CURRIED CAULIFLOWER & BLUE LAKE BEAN SALAD

Roasted curried cauliflower from Lompoc, Blue Lake Beans, red flame raisins, lightly toasted almonds, lemon vinaigrette 2.95

PICNIC POTATO SALAD

Steamed Yukon Gold potatoes, bacon, hard cooked egg, diced celery and onion, Dijon mustard vinaigrette 2.95

MEDITERANEAN CHICKEN SALAD

Roasted shredded chicken, sliced kalamata olives, napa cabbage, garlic aioli 2.95

BOCCONCINI & ROASTED CHERRY TOMATOES

Fresh local bocconcini, roasted multi-colored cherry tomatoes, extra virgin olive oil, basil 2.95

THREE BEAN SALAD

Garbanzo, black runner and flageolet beans, sliced sundried tomato, marinated onion, parsley, cumin-garlic vinaigrette 2.95

MOROCCAN COUSCOUS SALAD

Steamed couscous, ricotta salata cheese, cumin scented roasted carrots, flame raisins, cumin-lemon vinaigrettes 2.45

DELI SALAD COMBINATION PLATE..... 8.25

Any three items above, it's a lottery you can't lose

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BAKED GOODS

*All items baked fresh by Campanile Pastry Chef Meadow Ramsey.
Selections change daily.*

COOKIES

Chocolate chip, peanut butter, or oatmeal raisin .75

COOKIE SANDWICHES

Mocha, nutter butter, linzer cookie sandwiches 2.25

DARK CHOCOLATE BROWNIES 2.25

CUPCAKES 2.95

LIGHT AND HEALTHY

LA BREA BAKERY GRANOLA WITH GREEK YOGURT 4.00

Add fresh berries 2.00

TOASTED BAGEL & LOW FAT CREAM CHEESE 2.25

Bagel selection changes daily

Add sliced beefsteak tomato .75

BREAKFAST

CROISSANTS & MUFFINS

Plain or chocolate croissants, and blueberry, cranberry, or lemon cranberry muffins 3.25

FRIED EGG & CREAMED SPINACH SANDWICH

One extra large egg fried in butter with house-made creamed spinach, roasted mushrooms, & melted provolone cheese, on grilled sourdough 7.25

FRIED EGG & HAM SANDWICH

One extra large egg fried in butter with Black Forest ham, aged gruyere cheese and Dijon mustard, on toasted sourdough 7.25

SCRAMBLED EGGS & TOAST

Two extra large eggs scrambled with butter, half and half, topped with parmesan cheese 4.50 *Add creamed spinach 2.00*

SCRAMBLED EGGS WITH SLICED TOMATO

Two extra large eggs scrambled with butter and half and half, topped with parmesan cheese, served with sliced beefsteak tomatoes and toasted sourdough 5.25 *Add creamed spinach 2.00*

Add applewood smoked bacon to any breakfast item 1.00

Egg whites only additonal 1.00

LUNCH SALADS

GREEK SALAD

Vine ripe tomatoes, French feta cheese, Persian cucumbers, marinated sweet red onions, black kalamata olives, oregano-garlic vinaigrette 7.25

MOROCCAN COUSCOUS & EGGPLANT SALAD

Steamed cous cous and eggplant garlic puree, Ricotta Salata cheese, crisp chickpeas, cumin scented roasted carrots, flame raisins, cumin-lemon vinaigrette 7.75

BABY SPINACH & CHICKEN SALAD

Baby spinach, roasted shredded chicken breast, hard-cooked egg, sliced mushrooms, currants, Dijon mustard vinaigrette 7.75

CHOPPED CHICKEN CAESAR

A classic recipe with roasted shredded chicken breast and parmesan croutons 7.75

FLAT IRON STEAK & ARTICHOKE SALAD

Grilled Flat Iron steak, braised baby artichoke, Peruvian beans, sweet red onion, field greens, rosemary –balsamic vinaigrette 8.75

CHICKEN COBB SALAD

hard-cooked egg, bacon, haricots verts, tomato, avocado, blue cheese dressing 7.75

BUILD-YOUR-OWN SALAD..... 8.50

Extra additions & toppings .50- Additional proteins 1.50

CHOOSE ONE GREEN:

mesclun, spinach, romaine, arugula, napa cabbage

ONE PROTEIN:

chicken breast, turkey breast, flat iron steak, salami, ham, tuna salad, chicken salad

UP TO 3 ADDITIONS:

cauliflower, haricots verts, mushrooms, tomatoes, sundried tomatoes, onions, pickled onions, garbanzo beans, Peruvian beans, olives, cucumbers, avocados, celery, braised artichokes, hard-cooked egg

UP TO 2 TOPPINGS:

toasted pumpkin seeds, raisins, toasted almonds, croutons, bacon, feta, shaved parmesan, provolone, ricotta salata

AND ONE HOUSE-MADE DRESSING:

Caesar, blue cheese, or one of our vinaigrettes: oregano, balsamic, lemon, Dijon, or rosemary

HOT SANDWICHES

GRILLED CHEESE/TOMATO SOUP COMBO.....8.25

CLASSIC GRILLED CHEESE

Aged gruyere, whole grain mustard, thinly sliced onions marinated in olive oil, white wine, & cracked pepper, served on sourdough 6.25

GRILLED SAUSAGE WITH PEPPERS & ONIONS

Grilled sweet Italian sausage, red & yellow peppers, onions, topped with horseradish mustard, served on an Italian roll 7.75

GRILLED REUBEN

Hand-cut steamed pastrami with sauerkraut, aged gruyere, topped with Russian dressing, served on grilled corn rye 8.95

AUTOSTRADA

Salami, capocola, mortadella, & prosciutto with provolone cheese & spicy pickled cherry peppers on grilled sourdough 8.95

PATTY MELT

6 oz. of freshly ground grilled beef, melted gruyere cheese, caramelized onions, & Russian dressing on grilled corn rye 8.95

ALBACORE TUNA MELT

House-made tuna salad with pickled onion, cornichons, hard-cooked egg, & garlic aioli, melted gruyere cheese on grilled sourdough 8.95

GRILLED MEATLOAF SANDWICH

house-made veal, pork, & beef meatloaf, lettuce, pickled onion & cucumber, topped with horseradish cream. Served on a Kaiser roll 8.95

SOUPS

*grilled bread additional .50 a slice

ROASTED FARMER'S MARKET TOMATO

Roasted tomato, basil, garlic, olive oil, enriched with sourdough bread, topped with roasted Israeli couscous 4/cup or 6.25/bowl

FARMERS MARKET SQUASH

Roasted kabocha squash, caramelized onion, carrot, garlic, topped with toasted pumpkin seed 4/cup or 6.25/bowl

CLASSIC FRENCH ONION

Caramelized onion, chicken broth, scented with thyme and dry sherry, topped with sourdough crouton & melted gruyere 4.25/cup or 6.50/bowl