

*Taste* **ITALIA** *Tour*



*Menu: Sardinia.*

SARDINIA IS AN AUTONOMOUS REGION OF ITALY AND IS THE SECOND LARGEST ISLAND IN THE MEDITERRANEAN (AFTER SICILY). ROCK LOBSTER, SCAMPI, BOTTARGA, SQUID, TUNA, SARDINES AND OTHER SEAFOOD FIGURE PROMINENTLY IN SARDINIAN CUISINE, THOUGH MEAT, DAIRY PRODUCTS, GRAINS AND VEGETABLES CONSTITUTE THE MOST BASIC ELEMENTS OF TRADITIONAL SARDINIAN FARE. SUCKLING PIG AND WILD BOAR ARE ROASTED ON THE SPIT OR BOILED IN STEWS OF BEANS AND VEGETABLES, THICKENED WITH BREAD. HERBS SUCH AS MINT AND MYRTLE ARE USED. ENJOY THE BRIGHT, SUNNY FLAVORS OF THE MEDITERRANEAN WITH OUR TASTE TOUR OF SARDINIA!

*SPECIALS FOR AUGUST 1-31*

*primo*

PARDULAS  
Pecorino turnovers with  
blueberries and orange honey 14.00

*secondo*

FREGOLA DI MARE  
Sardinian seafood stew  
with fregola 36.00

*pasta*

MALLOREDDUS CON SUGO  
DI SALSICCIA E POMODORO  
Sardinian pasta with tomato  
sausage ragu 14.00/28.00

*dolce*

TORTA DELL' OLIO D'OLIVA  
Orange olive oil cake  
with lemon gelato  
and Arantzada 10.00

*featured wines of Sardinia.*

	GLASS	BOTTLE
WHITE		
Vermentino di Sardengna, Argiolas, 'Costamolino,' Sardinia 2016	11.00	40.00
RED		
Cannonau di Sardegna, Argiolas, 'Costera,' Sardinia 2014	12.00	45.00

1177 THIRD STREET SOUTH  
NAPLES, FL 34102  
239.435.1166

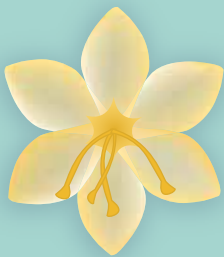
[www.campiello.damico.com](http://www.campiello.damico.com)

*ciao*

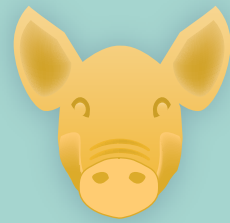
# SARDINIA



M E N U  
REGIONALE  
ITALIANO



*Zafferano*



*Maialino Sardo*



ITALIA  
TASTE  
TOUR

**CAMPIELLO**  
RISTORANTE & BAR MINNEAPOLIS & NAPLES

AUG  
2017  
SARDINIA



CAMPIELLO