

# Taste **ITALIA** Tour



## Happy Thanksgiving

White truffles are primarily found in the Langhe and Montferrat areas of Piedmont in Northern Italy, though they can also be found among the hills near San Miniato, Tuscany and Molise, Abruzzo. White truffles grow symbiotically with oak, hazel, poplar and beech trees. During the months of October and November the truffle market in Alba is at its peak.

Black truffles have a black-brown skin with small pyramidal cusps. They have a strong, aromatic smell and normally reach a size of up to 10 cm. Some may be significantly larger. The fruiting bodies of the black truffle exude a scent reminiscent of undergrowth, strawberries, wet earth or dried fruit with a hint of cocoa. Their taste, which fully develops after the truffles are heated, is slightly peppery and bitter.

### *primo*

#### PIZZETTA

Robiola cheese, cipollini, seasonal mushrooms 18.00

### *pasta*

#### RAVIOLI CON FUNGHI

Truffle mushroom filling, brown butter 16.00/30.00

### *secondi*

#### TACCHINO

Mushroom stuffed turkey breast,  
truffle gravy, brussels sprouts 34.00

### *dolce*

#### PUMPKIN GIANDUIA TORTE

Spiced ricotta mousse, candied pumpkin seeds 10.00

### *Black Truffle Supplement:*

3 grams 20.00

6 grams 40.00

### *White Truffle Supplement:*

3 grams 45.00

6 grams 70.00

## *featured wines*

WHITE	6 OZ	9 OZ	BOTTLE
Arneis, Ponchione, 'Monfrini,' Roero, Piedmont 2017	15.00	21.00	55.00
RED			
Nebbiolo, Elio Sandri, Langhe, Piedmont 2016	24.00	32.00	90.00

1177 Third Street South  
Naples, FL 34102  
239.435.1166

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WHITE



BLACK

*Truffles*

ITALIA  
TASTE  
TOUR

**CAMPIELLO**  
RISTORANTE & BAR | MINNEAPOLIS & NAPLES

NOV  
2019

