

# *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 OCTOBER 1-31*

### *primi*

PARDULAS  
Pecorino turnovers, blueberries,  
orange honey 14.00

INSALATA ALLA  
CATALANA  
Prawns, Calabrian chili,  
tomato, celery 18.00

### *pasta*

MALLOREDDUS CON SUGO  
DI SALSICCIA E POMODORO  
Sardinian pasta, tomato,  
fennel sausage 14.00/28.00

### *secondo*

BRANZINO  
Mediterranean sea bass, Sardinian  
cous cous, peperonata 36.00

## *featured wines of Sardinia.*

WHITE	GLASS	BOTTLE
Vermentino di Sardengna, Argiolas, 'Costamolino,' Sardinia 2017	10.00	38.00
RED		
Cannonau di Sardegna, Antonio Sanguineti, Sardinia 2012	11.50	44.00

## *SUNDAY WINE SALE* *50%*

Purchase two entrées from either our Italian regional or regular menu  
and receive a bottled wine for half price.

This offer available for Sunday dinner only. Excludes wines over \$100.

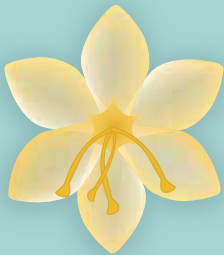
6411 City West Parkway  
Eden Prairie, MN 55344  
952.941.6868  
[www.campiello.damico.com](http://www.campiello.damico.com)

*ciao*

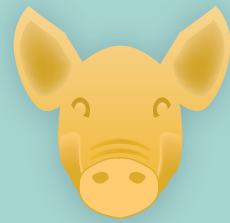
# SARDINIA



M E N U  
REGIONALE  
ITALIANO



*Zafferano*



*Maialino Sardo*



ITALIA  
TASTE  
TOUR

**CAMPIELLO**  
RISTORANTE & BAR MINNEAPOLIS & NAPLES

OCT  
2018  
SARDINIA



CAMPIELLO