

Taste **ITALIA** *Tour*



Menu: Piedmont

SPANNING ITALY'S NORTHWEST CORNER, PIEDMONT IS A PICTURESQUE FOOD-LOVER'S PARADISE. ALTHOUGH OFF THE BEATEN TOURIST TRACK, THE REGION HAS LONG LURED GOURMANDS WHO SEEK ITS INCOMPARABLE WHITE TRUFFLE AND BAROLO WINE — AND A HOST OF OTHER COMESTIBLES INSPIRED BY THE AREA'S DIVERSE TERRAIN AND PROXIMITY TO FRANCE AND SWITZERLAND.

SUCH A CULINARY CAPITAL SURELY WARRANTS A VISIT! BUT UNTIL THEN, ENJOY A TASTE OF PIEDMONT DURING YOUR VISITS TO CAMPIELLO. SALUTÉ!

SPECIALS FOR MARCH 1-31

primo

CARNE ALL' ALBESE
Beef tartare with celery, truffle oil
and grana padano 18.00

secondo

CAPELANTE CON POLENTA E FUNGHI
Scallops with soft polenta and
seasonal mushrooms 40.00

pasta

TORTELLI DI ZUCCA
Stuffed pasta with butternut squash,
hazelnut and amaretti cookies 13.00/24.00

dolce

BONET
Chocolate caramel
amaretti custard 10.00

featured wines of Piedmont

	GLASS	BOTTLE
WHITE Chardonnay, Moccagatta, Lange, Piedmont 2015	17.00	65.00
RED Barolo, Vite Colte, 'Paesi Tuoi,' Piedmont 2011	25.00	95.00

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www.campiello.damico.com

ciao

PIEDMONT



M E N U
REGIONALE
ITALIANO

A decorative graphic of a leafy branch with small leaves, positioned below the menu text.

Grissini



Agnolotti



Porcini

ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

MAR
2017
PIEDMONT



CAMPIELLO