

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 APRIL 1-30

primo

CARNE ALL' ALBESE
Thin sliced beef, lemon,
olive oil, black truffle 18.00

secondo

BRANZINO
Mediterranean sea bass, chickpeas, taggiasca
olives, braised fennel, heirloom tomato 40.00

pasta

FRANCOBOLLI
"Postage Stamps," truffle ricotta,
black truffle 16.00/30.00

dolce

BICERIN PANNA COTTA PARFAIT
Chocolate and vanilla panna cotta, espresso
gelée, chocolate espresso bean 10.00

featured wines of Piedmont

	6 OZ	9 OZ	BOTTLE
WHITE			
Arneis, Ponchione, 'Monfrini,' Roero, Piedmont 2017	12.00	17.00	48.00
RED			
Dolcetto, Domenico Clerico, 'Visadi,' Langhe, Piedmont 2015	15.00	21.00	60.00

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ciao

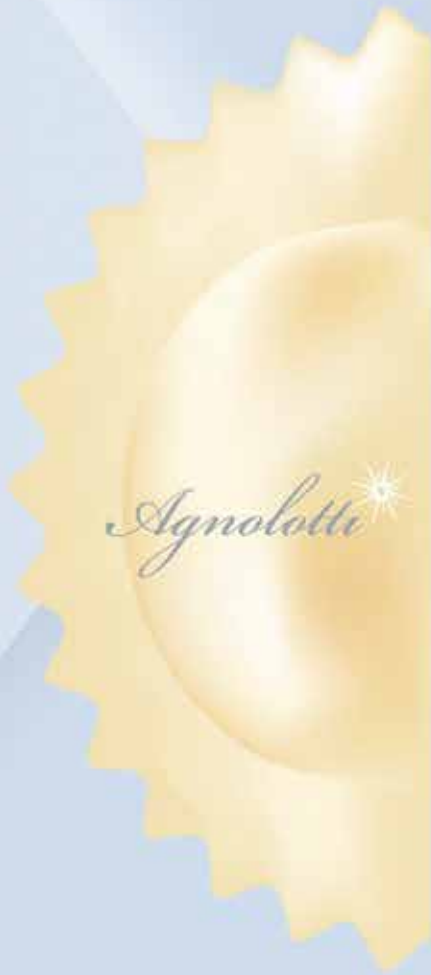
PIEDMONT



M E N U
REGIONALE
ITALIANO



Grissini



Agnolotti



Porcini

ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

APR
2019
PIEDMONT



CAMPIELLO