

*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  
Provolone turnovers, blueberries,  
orange honey 18.00

*secondo*

ANGELO CON FREGOLA SARADA  
Lamb loin, sundry tomato, sweet peppers,  
Sardinian pasta pearls 48.00

*pasta*

MALLORDDUS CON CINGHIALE  
ALLA MONTAGNINA  
Sardinian pasta,  
wild boar ragu 14.50/26.00

*dolce*

GELATO AI MIRTILLI CON  
BACCHE DI PAPASSINI  
Wild Blueberry gelato,  
Sardinian cookies 12.00

*featured wines of Italy*

ROSÉ	6 OZ	9 OZ	BOTTLE
Vermentino, Billia, 'Cherchi' 2020	14.00	20.00	54.00
RED			
Carignano, Agricola Punica, 'Barrua,' 2016	29.00	42.00	110.00

1177 THIRD STREET SOUTH  
NAPLES, FL 34102  
239.435.1166

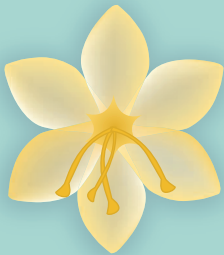
[www.campiello.damico.com](http://www.campiello.damico.com)

*ciao*

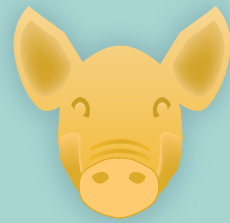
# SARDINIA



M E N U  
REGIONALE  
ITALIANO



*Zafferano*



*Maialino Sardo*



ITALIA  
TASTE  
TOUR

**CAMPIELLO**  
RISTORANTE & BAR MINNEAPOLIS & NAPLES

AUG  
2021  
SARDINIA



CAMPIELLO