

Taste **ITALIA** *Tour*



Black Truffles

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.

SPECIALS FOR OCTOBER 1-31

primi

PIZZETTA

Taleggio cheese, cipollini, seasonal mushrooms 18.00

CARPACCIO

Veal loin, sunchoke, celery 18.00

pasta

TAGLIARINI

Roasted asparagus, truffle pecorino 15.00/26.00

secondi

FILETTO DI MANZO

6oz Prime beef tenderloin, sunchoke puree, roasted fingerling potatoes 42.00

Black Truffle Supplement:

3 grams 20.00

6 grams 40.00

featured wines

WHITE	6 OZ	9 OZ	BOTTLE
Vernaccia di San Gimignano, Tenuta Mormoraia, Tuscany 2017	13.00	18.00	50.00
RED			
Super Tuscan, Tenuta di Trinoro, 'Le Cupole,' Val d'Orcia, Tuscany 2015	28.00	37.00	110.00

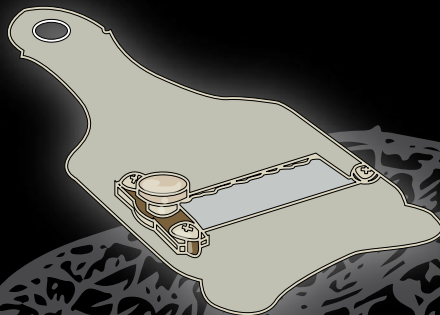
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Truffles



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CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

OCT
2018



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