

*Taste* **ITALIA** *Tour*



*Menu: Emilia-Romagna*

EMILIA-ROMAGNA IS A LARGE, FERTILE REGION IN NORTH-CENTRAL ITALY THAT MAY WELL BE THE TRUE HUB OF ITALY'S FAMOUS CUISINE.

SIGNATURE FOODSTUFFS SPRING FROM THIS LAND. IN 100 BC, AN AUTHOR FIRST HERALDED THE PROSCIUTTO FROM PARMA. PARMIGIANO REGGIANO CHEESE REVEALS ITS ORIGINS (THE TOWNS OF PARMA AND REGGIO EMILIA) IN ITS NAME. AND THE INCOMPARABLE BALSAMIC VINEGAR IS PRODUCED ONLY IN MODENA.

EXTRAORDINARY INGREDIENTS. REVERED RECIPES. FOOD AS RELIGION. IT'S LITTLE WONDER THAT DINERS WORLDWIDE ALSO WORSHIP THESE DELICACIES. AND NOW YOU CAN TOO! SALUTÉ!

*SPECIALS FOR OCTOBER 1-31*

*primi*

PIADINA

Prosciutto, truffle ricotta, taleggio, black truffle balsamic 18.00

*pasta*

TAGLIATELLE

Rabbit ragu, porcini, black truffle butter 16.00/30.00

*secondi*

LOMBOTELLA

Hanger steak, cauliflower puree, seasonal mushrooms 42.00

*Black Truffle Supplement:*

3 grams 20.00

6 grams 40.00

*featured wine*

Lambrusco Rosso, Lini, '910,' NV

13.00

19.00

49.00

1177 Third Street South  
Naples, FL 34102  
239.435.1166

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

*ciao*

# EMILIA ROMAGNA



M E N U  
REGIONALE  
ITALIANO



ITALIA  
TASTE  
TOUR

# CAMPIELLO

RISTORANTE & BAR MINNEAPOLIS & NAPLES

OCT  
2021  
EMILIA  
ROMAGNA



CAMPIELLO