

*Taste* **ITALIA** *Tour*

M E N U  
REGIONALE  
ITALIANO



*Menu: Lazio*

AS HOME TO ROME, "THE BIRTHPLACE OF CIVILIZATION," LAZIO HAS LONG BEEN A DESTINATION FOR SEEKERS WHO COME TO EXPERIENCE HER MONUMENTS, ANTIQUITIES, AND LA DOLCE VITA. TODAY A DENSE, VIBRANT CITY SUPERCEDES THE CRUMBLING REPUBLIC. YET THE APPETITES OF ROMANS HAVE CHANGED LITTLE OVER THE CENTURIES. LOCAL HOUSEWIVES—AND OSTERIAS—STILL SERVE FEASTS FASHIONED FROM INEXPENSIVE INGREDIENTS FROM NEARBY FARMS, HILLS, AND SEAS.

ENJOY THE SIMPLE BUT ROBUST DISHES OF LAZIO. BUON APPETITO!

*SPECIALS FOR MAY 1-31*

*primo*

FIORI DI ZUCCHINA RIPIENI  
Stuffed zucchini  
blossoms 18.00

*secondo*

SCOTTADITO  
Grilled lamb chops served  
with vignarola 40.00

*pasta*

SPAGHETTI A CACIO E PEPE  
Spaghetti with pecorino romano  
and black pepper 11.50/22.00

*dolce*

CROSTATA DI RICOTTA  
Ricotta tart with cherry rhubarb  
jam and candied pine nuts 10.00

*featured wines of Lazio*

|   | GLASS | BOTTLE |
|---|-------|--------|
| WHITE   |       |        |
| White Blend, Casale del Giglio, 'Satrico,'<br>Agro Pontino Valley, Lazio 2014 | 11.00 | 42.00  |
| RED   |       |        |
| Merlot, Casale del Giglio, Agro Pontino Valley, Lazio 2014                    | 13.00 | 50.00  |

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

*ciao*

# LAZIO



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ESPRESSO



LA MITRA



ITALIA  
TASTE  
TOUR

# CAMPIELLO

RISTORANTE & BAR MINNEAPOLIS & NAPLES

MAY  
2018  
LAZIO



CAMPIELLO