

*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 NOVEMBER 1-30*

*primo*

CARNE ALLA CRUDO DE ALBA  
Beef tartare, black truffle, celery,  
parmesan cheese 20.00

*pasta*

TAGLIARINI  
White truffle, parmesan cheese 30.00

*secondo*

TACCHINO  
Roasted turkey breast, potato puree,  
black truffle gravy 36.00

*dolce*

PANETTONE  
Pumpkin bread pudding, whipped cream cheese,  
spiced pumpkin seeds, caramel 12.00

*Black Truffle  
Supplement:*

3 grams 20.00

6 grams 40.00

*White Truffle  
Supplement:*

3 grams 60.00

6 grams 100.00

*featured wines*

WHITE	6 OZ	9 OZ	BOTTLE
Arneis, Castello di Nieve, 'Montebertotto,' Piedmont 2020	13.00	19.00	54.00
RED			
Barolo, Giovanni Rosso, Serralunga D'Alba, Piedmont 2015	29.00	41.00	103.00

1177 Third Street South  
Naples, FL 34102  
239.435.1166

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*ciao*

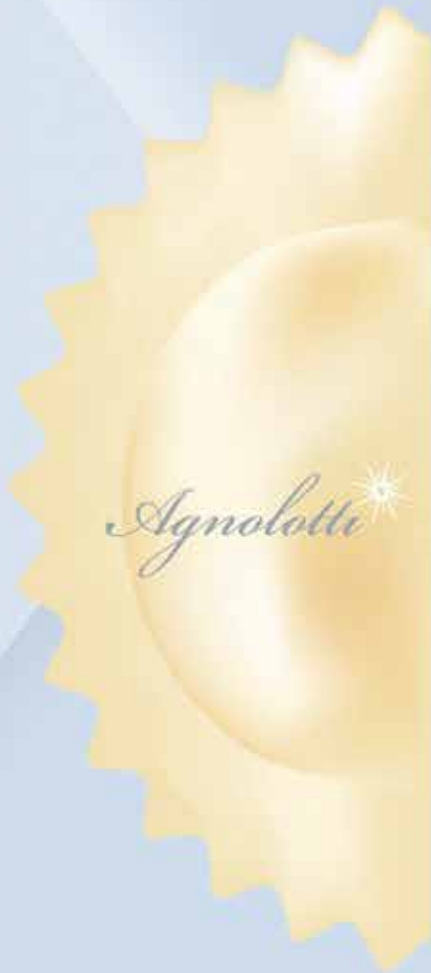
# PIEDMONT



M E N U  
REGIONALE  
ITALIANO



*Grissini*



*Agnolotti*



*Porcini*

ITALIA  
TASTE  
TOUR

**CAMPIELLO**  
RISTORANTE & BAR MINNEAPOLIS & NAPLES

NOV  
2021  
PIEDMONT



CAMPIELLO