

*Taste* **ITALIA** *Tour*



*Menu: Lombardy*

RICE IS POPULAR IN LOMBARDY AND IS OFTEN USED IN SOUPS AS WELL AS RISOTTO. THE BEST KNOWN VERSION IS RISOTTO ALLA MILANESE, FLAVORED WITH SAFFRON AND TYPICALLY SERVED WITH MANY MILANESE MAIN COURSES. IN SOME AREAS OF LOMBARDY THEY WILL NOT EAT RICE BUT INSTEAD PREFER POLENTA OR GREEN PASTA. THANKS TO INTENSIVE CATTLE RAISING IN THE CENTRAL PLAINS OF LOMBARDY, VEAL AND BEEF ARE BOTH PLENTIFUL AND POPULAR. OSSO BUCO ALLA MILANESE (BRAISED VEAL SHANKS) IS A FAMOUS DISH FROM THIS REGION. LOMBARDY IS THE HOME OF GORGONZOLA CHEESE AND ALSO PRODUCES ROBIOLA, CRESCENZA AND TALEGGIO CHEESES. ONE VERY TRADITIONAL DISH, NEARLY ALWAYS SERVED AT FESTIVALS, IS TORTELLI DI ZUCCA (RAVIOLI STUFFED WITH ZUCCHINI SQUASH).

*SPECIALS FOR JANUARY 1-31*

*primo*

PIZZETTE  
Taleggio, leeks,  
fingerling potato 18.00

*pasta*

GNOCCHI  
Gorgonzola sauce, sage  
16.00 /29.00

*secondo*

OSSO BUCO  
Braised veal shank,  
Anson Mills polenta 54.00

*dolce*

PANNA COTTA AFFOGATTO  
Vanilla panna cotta, espresso syrup,  
coffee mousse, espresso beans 10.00

*featured wines of Lombardy*

	6 OZ	9 OZ	BOTTLE
WHITE/SPARKLING			
Franciacorta, Barone Pizzini, 'Animante'	23.00		88.00
RED			
Nino Negri, Valtellina Superiore, 'Inferno,' 2017	21.00	30.00	80.00

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

*ciao*

# LOMBARDY



CHIAVENNASCA



ARBORIO

ITALIA  
TASTE  
TOUR

# CAMPIELLO

JAN  
2022  
LOMBARDY



CAMPIELLO