

ciao

PIEDMONT



M E N U
REGIONALE
ITALIANO



Grissini



Agnolotti



Porcini

ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

JUL
2010
PIEDMONT



CAMPIELLO

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 JULY 1-31

antipasti

CARNE CRUDA ALL' ALBESE CON SEDANO
E TARTUFO BIANCO
Beef tartare Albese style with celery
and white truffle oil 10.00

primi

RISOTTO AL BAROLO CON MIDOLLO
E GLASSATO DI MARSALA
Red wine risotto with marsala-beef glaze
and bone marrow 12.00

GNUDI DI RICOTTA
CON CONIGLIO BRASSATO E PORRI
Ricotta gnocchi with braised rabbit
and leeks 9.00/17.00

secondi

COSTOLETTE DI MAIALE ALLA GRIGLIA "SAN CRAU"
Grilled pork spareribs with cabbage and fennel 19.00

dolce

TORTA DI GIANDUJA TIEPIDA E LAMPONE
Warm chocolate and hazelnut tart with raspberries 8.00

featured wines of Piedmont

	GLASS	BOTTLE
WHITE		
Arneis, Ascheri, Piedmont 2008/09	11.25	45.00
RED		
Barbera d'Asti, Michele Chiarlo 2007/08	10.50	42.00

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