

Taste **ITALIA** *Tour*



Menu: Sardinia.

SARDINIA IS AN AUTONOMOUS REGION OF ITALY AND IS THE SECOND LARGEST ISLAND IN THE MEDITERRANEAN (AFTER SICILY). ROCK LOBSTER, SCAMPI, BOTTARGA, SQUID, TUNA, SARDINES AND OTHER SEAFOOD FIGURE PROMINENTLY IN SARDINIAN CUISINE, THOUGH MEAT, DAIRY PRODUCTS, GRAINS AND VEGETABLES CONSTITUTE THE MOST BASIC ELEMENTS OF TRADITIONAL SARDINIAN FARE. SUCKLING PIG AND WILD BOAR ARE ROASTED ON THE SPIT OR BOILED IN STEWS OF BEANS AND VEGETABLES, THICKENED WITH BREAD. HERBS SUCH AS MINT AND MYRTLE ARE USED. ENJOY THE BRIGHT, SUNNY FLAVORS OF THE MEDITERRANEAN WITH OUR TASTE TOUR OF SARDINIA!

SPECIALS FOR SEPTEMBER 1-30

primo

PARDULAS
Provolone turnovers, blueberries,
orange honey 15.00

pasta

CULINGIONES
Potato filled half moons,
Gulf shrimp, shelled peas,
artichokes 14.00/28.00

secondo

FREGOLA SARDA CON COZZE E VONGOLE
Clams, mussels, toasted
pasta pearls, eggplant 36.00

dolce

GELATO AI MIRTILLI CON
BACCHE DI PAPASSINI
Myrtle berry gelato,
Sardinian anise cookies 10.00

featured wines of Sardinia.

	6 OZ	9 OZ	BOTTLE
ROSE Cannonau Rosé, Argiolas, 'Serra Lori,' Isola Dei Nuraghi, Sardinia 2018	11.00	15.00	44.00
RED Cannonau, Pala, 'i fiori,' Sardinia 2017	13.00	18.00	52.00

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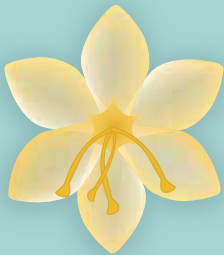
www.campiello.damico.com

ciao

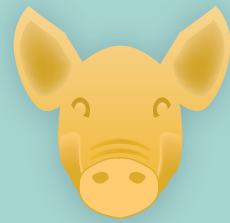
SARDINIA



M E N U
REGIONALE
ITALIANO



Zafferano



Maialino Sardo



ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

SEPT
2019
SARDINIA



CAMPIELLO