

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 AUGUST 1-31

primo

PARDULAS
Pecorino turnovers with blueberries
and orange honey 14.00

pasta

MALLOREDDUS CON SUGO DI SALSICCIA E POMODORO
Sardinian pasta with tomato sausage ragù 14.00/28.00

secondo

FREGOLA DI MARE
Sardinian seafood stew with fregola 32.00

dolce

TORTA DELL' OLIO D'OLIVA
Orange olive oil cake with lemon gelato
and arantzada 10.00

featured wines of Sardinia

WHITE	GLASS	BOTTLE
Vermentino, Poggio Morino, Sardinia 2013	9.50	38.00
RED		
Cannonau, Antonio Sanguineti, Sardinia 2012	10.00	40.00

SUNDAY WINE SALE
50%

Purchase two entrées from either our Italian regional or regular menu
and receive a bottled wine for half price.

This offer available for Sunday dinner only. Excludes wines over \$100.

6411 City West Parkway
Eden Prairie, MN 55344
952.941.6868

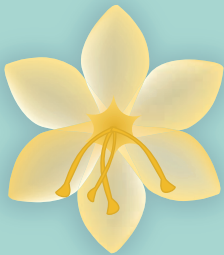
www.campiello.damico.com

ciao

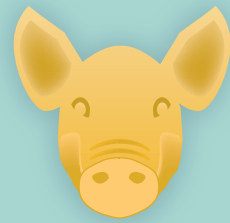
SARDINIA



M E N U
REGIONALE
ITALIANO



Zafferano



Maialino Sardo



ITALIA
TASTE
TOUR

CAMPIELLO

RISTORANTE & BAR MINNEAPOLIS & NAPLES

AUGUST
2017
SARDINIA



CAMPIELLO