Zaste TAL Zour

M E N U
REGIONALE
ITALIANO

Menu: Diedmont

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 APRIL 1-30

primo

CARNE CRUDO Shallots, Garlic, Cornichons, Lemon Aioli 28.00

pizza

ROBIOLA Prosciutto Cotto, Arugula, Bagna Cauda 22.00 pasta

GNOCCHI Gorgonzola Cream, Hazelnuts, Sage 16.00/32.00

secondo

PIEDMONTESE BEEF TENDERLOIN Bagna Cauda Potatoes, Roasted Red Peppers 68.00

featured wines of Diedmont

WHITE 6 0Z 9 0Z BOTTLE

Arneis, Cordero di Montezemolo, Langhe 2022 16.00 23.00 60.00

RED

Barolo, Cordero di Montezemolo, 'Monfalletto,' La Morra 2019 35.00 49.00 135.00

1177 Third Street South Naples, FL 34102 239.435.1166

PIEDMONT ciaa





Agnolotti



ITALIA TASTE TOUR

