

Taste ITALIA Tour



Black Truffles

Black truffles have a black-brown skin with small pyramidal cusps. They have a strong, aromatic smell and normally reach a size of up to 10 cm. Some may be significantly larger. The fruiting bodies of the black truffle exude a scent reminiscent of undergrowth, strawberries, wet earth or dried fruit with a hint of cocoa. Their taste, which fully develops after the truffles are heated, is slightly peppery and bitter.

SPECIALS FOR OCTOBER 5-31

primo

CROCCHETTE DI PATATE
Prosciutto Cotto, Parmesan, Black Truffle 22.00

pizza

PATATE
Mascarpone, Prosciutto, Black Truffle 23.00

pasta

TAGLIATELLE
Heirloom Mushrooms, Shallots,
Black Truffle Butter, Parmesan 30.00

secondo

CAPELANTE
Corn Puree, Heirloom Mushrooms, Bacon,
Black Truffle Vinaigrette 54.00

wines

WHITE
Verdicchio dei Castelli di Jesi, Colleleuva, Marche 2024
6 OZ 15.00 9 OZ 22.00 BOTTLE 56.00

RED
Barolo, Cordero di Montezemolo, 'Monfalletto' La Morra,
Piedmont 2021
6 OZ 35.00 9 OZ 49.00 BOTTLE 135.00

Black Truffle Supplement:

3 grams 60.00

6 grams 120.00

Regional Tasting Menu

3 COURSES
\$125.00 per Person

primo

CROCCHETTE DI PATATE
Prosciutto Cotto, Parmesan, Black Truffle

Pairing: Prosecco, La Gioiosa, Treviso, Veneto NV

pasta

TAGLIATELLE
Heirloom Mushrooms, Shallots,
Black Truffle Butter, Parmesan

Pairing: Verdicchio dei Castelli di Jesi, Colleleuva, Marche 2024

secondo

CAPELANTE
Corn Puree, Heirloom Mushrooms, Bacon,
Black Truffle Vinaigrette

Pairing: Gavi di Gavi, La Scolca, 'White Label' Piedmont 2024

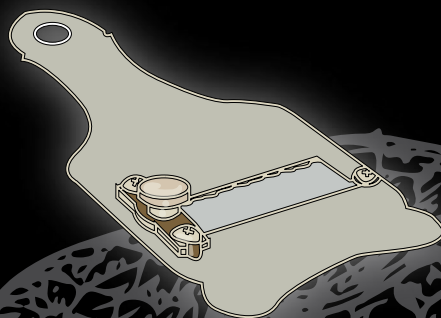
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BLACK

Truffles



ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

OCT
2026



CAMPIELLO