

Taste **ITALIA** Tour

M E N U
REGIONALE
ITALIANO



Menu: Puglia.

PUGLIA IS A PLACE OF BELOVED PASTAS, GNARLED OLIVE TREES AND ABUNDANT VINEYARDS. SURROUNDED BY GENEROUS, PRISTINE COASTLINE AND ACRES OF FARMLAND; PUGLIA'S FOOD TRADITIONS COME FROM THE LAND AND THE SEA. GREENS, GARLIC, HOT RED AND SWEET PEPPERS FLAVOR THE FOOD AND SPEAK TO ITS HISTORY. THIS REGION, RICH IN WHEAT AND WINE, IS NESTLED IN THE "HEEL OF THE BOOT." IT HAS A FOLK LANGUAGE ALL ITS OWN WOVEN DEEP IN ITS ART, ITS ARCHITECTURE AND THE VERY ESSENCE OF ALL THAT IS ITALY. ENJOY LA TAVOLA PUGLIESE!

SPECIALS FOR AUGUST 1 - 31

primo

STRACCIATELLA

Figs, Coppa, Black Pepper Honey 24.00

pizza

CAPOCOLLO

Mozzarella, Garlic Confit, Marinated Peppers 23.00

pasta

ORECCHIETTE

Pork Sausage, Rapini, Anchovy, Chili, Parmesan 30.00

secondo

MELANZANE RIPIENE AL SUGO

Pork Sausage, Capers, Parmesan, Tomato Passata 38.00

wines

WHITE

Chardonnay, Tormaresca by Antinori Puglia 2024

6 OZ 14.00 9 OZ 20.00 BOTTLE 54.00

RED

Primitivo di Salento, Tormaresca by Antinori,
'Torcicoda,' Puglia 2023

6 OZ 15.00 9 OZ 22.00 BOTTLE 58.00

Regional Tasting Menu

3 COURSES

\$99.00 per Person

primo

STRACCIATELLA

Figs, Coppa, Black Pepper Honey

Pairing: Chardonnay, Tormaresca by Antinori Puglia 2024

pasta

ORECCHIETTE

Pork Sausage, Rapini, Anchovy, Chili, Parmesan

Pairing: Vermentino, Santadi, 'Villa Solais,' Sardinia 2024

secondo

MELANZANE RIPIENE AL SUGO

Pork Sausage, Capers, Parmesan, Tomato Passata

Pairing: Primitivo di Salento, Tormaresca by Antinori,
'Torcicoda,' Puglia 2023

1177 THIRD STREET SOUTH
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campiellonaples.com

ciao

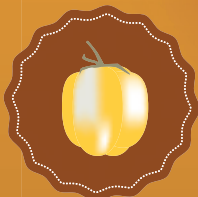
PUGLIA



M E N U
REGIONALE
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GRANO
★
duro
PUGLIA QUALITA



ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

AUG
2026
PUGLIA

