

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 MAY 5-31

primo

POLPO
Sausage, Garbanzo Beans,
Salsa Verde 28.00

pasta

SPAGHETTI AI
RICCI E GAMBERETTI
Garlic, Chili, Uni Butter 34.00

pizza

AGNELLO CON CARIOFI
Garlic, Lemon,
Pecorino Sardo 24.00

secondo

FREGOLA
Clams, Shrimp, Saffron-Fennel
Brodo, Lemon 37.00

featured wines of Italy

	6 OZ	9 OZ	BOTTLE
WHITE			
Vermentino di Sardegna, 'La Cala' Sella & Mosca 2022	13.00	19.00	48.00
RED			
Carignano del Sulcis Riserva, 'Terre Rare' Sella & Mosca 2020	14.00	20.00	50.00

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ciao

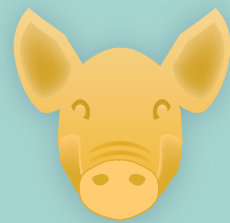
SARDINIA



M E N U
REGIONALE
ITALIANO



Zafferano



Maialino Sardo



ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

**MAY
2025**
SARDINIA



CAMPIELLO