

Taste **ITALIA** *Tour*



Menu: Lombardy

RICE IS POPULAR IN LOMBARDY AND IS OFTEN USED IN SOUPS AS WELL AS RISOTTO. THE BEST KNOWN VERSION IS RISOTTO ALLA MILANESE, FLAVORED WITH SAFFRON AND TYPICALLY SERVED WITH MANY MILANESE MAIN COURSES. IN SOME AREAS OF LOMBARDY THEY WILL NOT EAT RICE BUT INSTEAD PREFER POLENTA OR GREEN PASTA. THANKS TO INTENSIVE CATTLE RAISING IN THE CENTRAL PLAINS OF LOMBARDY, VEAL AND BEEF ARE BOTH PLENTIFUL AND POPULAR. OSSO BUCO ALLA MILANESE (BRAISED VEAL SHANKS) IS A FAMOUS DISH FROM THIS REGION. LOMBARDY IS THE HOME OF GORGONZOLA CHEESE AND ALSO PRODUCES ROBIOLA, CRESCENZA AND TALEGGIO CHEESES. ONE VERY TRADITIONAL DISH, NEARLY ALWAYS SERVED AT FESTIVALS, IS TORTELLI DI ZUCCA (RAVIOLI STUFFED WITH ZUCCHINI SQUASH).

SPECIALS FOR JANUARY 1-31

primo

MOUSSE DI BRESAOLA
Mascarpone, Lemon,
Brandy 22.00

pizza

MANZO ALL'OLIO
Anchovy, Garlic, Capers, Parsley,
Mozzarella 23.00

pasta

TORTELLI DI ZUCCA
Apple Mostarda, Ameretti,
Sage Brown Butter 15.00/29.00

secondo

OSSOBUCO ALLA MILANESE
Risotto alla Milanese,
Gremolata 60.00

featured wines of Italy

	6 OZ	9 OZ	BOTTLE
SPARKLING			
Franciacorta, Barone Pizzini, 'Animate,' Lombardy NV	22.00		88.00
RED			
Nebbiolo, Valtellina Rosso, Nino Negri, 'Inferno' 2019	22.00	31.00	85.00

1177 Third Street South
Naples, FL 34102
239.435.1166

www.campiello.damico.com

ciao

LOMBARDY



CHIAVENNASCA



ARBORIO

ITALIA
TASTE
TOUR

CAMPIELLO

JAN
2025
LOMBARDY



CAMPIELLO