

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 1-31

primo

INSALATA DI POLPO
Potato, Lemon, Olives 28.00

pizza

IL GAMBERETTO
Garlic, 10 hr Tomatoes,
Pecorino Sardo 22.00

pasta

MALLOREDDUS ALLA CAMPIDANESE
Pork Ragu, Tomato, Pecorino Sardo 14.00/27.00

secondo

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

featured wines of Italy

	6 OZ	9 OZ	BOTTLE
WHITE			
Vermentino di Sardegna, Sella & Mosca, 'La Cala' 2022	13.00	19.00	48.00
RED			
Cannonau di Sardegna Riserva, Sella & Mosca 2020	15.00	22.00	55.00

1177 THIRD STREET SOUTH
NAPLES, FL 34102
239.435.1166

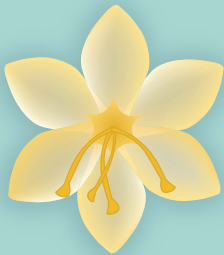
www.campiello.damico.com

ciao

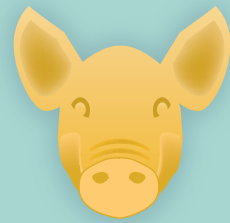
SARDINIA



M E N U
REGIONALE
ITALIANO



Zafferano



Maialino Sardo



ITALIA
TASTE
TOUR

CAMPIELLO
RISTORANTE & BAR MINNEAPOLIS & NAPLES

MAY
2024
SARDINIA



CAMPIELLO