

# *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*

#### TZIGOINER

Prosciutto, Fingerling Potatoes, Foie Gras Butter 24.00

### *pasta*

#### CASONCELLI

Prosciutto Cotto, Spinach, Mascarpone, Sage Brown Butter 15.00/29.00

### *secondo*

#### OSSOBUCO ALLA MILANESE

Risotto alla Milanese, Gremolata 62.00

## *featured wines of Italy*

	6 OZ	9 OZ	BOTTLE
SPARKLING			
Franciacorta, Brut Rosé, Berlucchi, 'Cuveé Imperiale Max Rosé,' Lombardy NV	26.00		95.00
RED			
Nebbiolo, Valtellina Rosso, Nino Negri, 'Inferno,' Lombardy 2019	24.00	35.00	85.00

1177 Third Street South  
Naples, FL 34102  
239.435.1166

[www.campiello.damico.com](http://www.campiello.damico.com)



*ciao*

# LOMBARDY



CHIAVENNASCA



ARBORIO

ITALIA  
TASTE  
TOUR

## CAMPIELLO

JAN  
2024  
LOMBARDY



CAMPIELLO