

CAMPAMAC BREAD & FOCACCIA 1-8

STARTERS

DUE FETTE DI SALAME 8-9-12
IL LANGHET 3-4-5-6-8-9-12-15
IL TONNO DI TERRA 6
PROSCIUTTO CRUDO DI CUNEO 7
SMOKED HAM D'OSVALDO 12
WINTER ROOTS VEGETABLE WITH FONDUTA 3-7
BAGNAUDA 4-7-9
QUAIL E FOIE GRAS 3-7-8-15

PASTA

IL TORTELLO 1-3-7-15
GLI GNOCCHI 1-3-7-15
PLIN OF GOOSE 1-3-5-6-7-9-15
OLD PIEMONTE STYLE AGNOLOTTI 1-3-5-7-8-9-11-15
TAJARIN 40 EGG YOLKS WITH MEAT RAGU 1-3-5-6-7-9-15

FROM THE GRILL

LAMB 15
FREE RANGE CHICKEN 3-5-6-7-8-10-11-15
SAUCES SERVED WITH THE MEATS 3-5-8-10-11

FROM THE KITCHEN

FRIED FROGS 1-3-5-8-15
SHANK OF FASSONA BEEF 7-9-15
PIEDMONTSE WHITE FRITTO 1-3-5-15
LANGHE GAME 1-3-9-15

SIDE DISHES

SAUTEED GREENS 4-6-8
FRIED LANGA POTATOES 5-6
MIXED GREEN SALAD 5-6-8-10

CHEESES

COW, SHEEP, GOAT 7

SURPRISE MENU

CONTACT THE SERVICE STAFF

ALLERGENS LIST

1 - GRAINS CONTAINING GLUTEN WHEAT, RYE, BARLEY, OAT, EMMER, KAMUT OR THEIR HYBRIDIZED STOCKS AND DERIVED PRODUCTS
2 - CRUSTACEANS AND CRUSTACEAN PRODUCTS
3 - EGGS AND EGG PRODUCTS
4 - FISH AND FISH PRODUCTS
5 - PEANUTS AND PEANUTS PRODUCTS
6 - SOY AND SOY PRODUCTS
7 - MILK AND MILK PRODUCTS (INCLUDING LACTOSE)
8 - NUTS ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, MACADAMIA AND QUEENSLAND NUTS AND THEIR PRODUCTS

9 - CELERY AND CELERY PRODUCTS
10 - MUSTARD AND MUSTARD PRODUCTS
11 - SESAME SEEDS AND SESAME SEED PRODUCTS
12 - SULFUR DIOXIDE AND SULFITE AT CONCENTRATIONS HIGHER THAN 10 MG/KG
13 - LUPIN BEANS AND LUPIN BEAN PRODUCTS
14 - SHELLFISH AND SHELLFISH PRODUCTS
15 - FLASH CHILLED PRODUCT. SOME ITEMS ARE FLASH CHILLED IN ORDER TO MAINTAIN THEIR FRESHNESS

REG. UE N° 1169/2011

CAMPAMAC
osteria
gourmet



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CAMPAMAC MANIFESTO

“CAMPAMAC” IS A WORD IN PIEMONTESE DIALECT THAT LITERALLY MEANS, “GIVE US SOME MORE, GIVE IT YOUR ALL.” IT IS USED AS ENCOURAGEMENT WHEN SAYING GOODBYE. IT IS THE MOTTO THAT HAS ALWAYS BEEN USED BY MAURILIO, EXECUTIVE CHEF OF CAMPAMAC – ALREADY FAMOUS IN THE LANGHE REGION FOR MORE THAN TWENTY YEARS FOR HIS RESTAURANT, LA CIAU DEL TORNAVENTO – TO SOUND THE CHARGE TO HIS KITCHEN TEAM. A “GOURMET” OSTERIA OR TAVERN IS A DESIGNATION THAT WANTS TO CELEBRATE OSTERIAS FOR WHAT THEY REALLY ARE, PLACES WHERE YOU EAT GENUINE FOOD, MADE FOR THE MOST PART WITH LOCAL RAW MATERIALS, WITH A STRONG ATTENTION TO THE SIMPLICITY AND TRADITION OF THE DISHES. WE DECIDED NOT TO RESTRUCTURE THIS PLACE, WHICH HAD ONCE BEEN A LARGE TAVERN AND WINE SHOP AND WAS CRUMBLING AND FALLING TO PIECES, SIMPLY LAYING OUT THE RED AND WHITE TABLECLOTHS AGAIN AND CALLING IT A TRADITIONAL OSTERIA; IT DID NOT SEEM RESPECTFUL TOWARDS THE PLACES THAT ARE ENTITLED TO USE THOSE TABLECLOTHS BECAUSE THEY’VE ALWAYS USED THEM. SO, WE CREATED A PLACE THAT WE HOPE YOU WILL FIND WARM AND WELCOMING, MAINTAINING THE TRADITIONS OF THE OLD LANGHE OSTERIAS OR TAVERNS, ALBEIT WITH A CURRENT FEEL IN THE DECOR. WE ARE NOT A FINE RESTAURANT, WE ARE A SIMPLE OSTERIA, TASTEFULLY FURNISHED, YET AN OSTERIA NONETHELESS. EACH DAY WE PREPARE FRESH BREAD, PASTA, FILLINGS AND SAUCES. WE SELECT THE BEST FASSONA MEATS OR MEATS FROM INTERNATIONAL BREEDERS, WHICH ARE STRICTLY PASTURE-RAISED AND HAVE NEVER SEEN A FEEDLOT, ALWAYS TRYING TO GIVE OUR CUSTOMERS WHAT WE WOULD GIVE OUR CHILDREN AT HOME, IN OTHER WORDS, GENUINE PRODUCTS WITH PASSION AND TASTE. EVERYTHING YOU SEE INSIDE IS FOR SALE IN THE SHOP AT THE ENTRANCE: THE GLASSES AND FLATWARE, THE DISHES, THE WINES, PASTA AND MEATS, AND EVEN THE WORKS HANGING ON THE WALLS. AND IF YOU WANT TO TRAVEL LIGHT, WE CAN SHIP WHAT YOU LIKE HOME, OR YOU CAN PLACE AN ORDER ONLINE AT CAMPAMAC.COM. WE LIKE THE IDEA OF HAVING OPENED IN BARBARESCO, IN THE HEART OF THE LANGHE, WHERE A GREAT WINE WAS BORN AND WHERE MOST OF THE INHABITANTS ARE GREAT PRODUCERS, A GREATNESS NOT MEASURED BY THE NUMBER OF BOTTLES, BUT BY THE DEDICATION WITH WHICH THEY PURSUE THEIR CRAFT. AND IF YOU LIKED WHAT YOU ATE, OR PERHAPS IF YOU DIDN’T, COME TELL US ABOUT IN THE KITCHEN, WHICH IS THE FIRST THING YOU SEE WHEN YOU ENTER AND THE LAST THING YOU SEE WHEN YOU LEAVE. AND AS WE SAY IN THESE PARTS, CAMPAMAC.

CAMPAMAC BREAD AND FOCACCIA

MADE WITH WHEAT FLOUR, "BURATTO" FLOUR, WHITE SPELT FLOUR AND ENKIR FLOUR,
A KIND OF SPELT CULTIVATED THOUSANDS OF YEARS AGO IN THE MIDDLE EAST AND NOW PRODUCED IN ALTA LANGA.
WE BAKE IT DAILY FOR LUNCH AND DINNER, AND IT'S INCLUDED WITH THE COVER CHARGE. € 4

STARTERS

- DUE FETTE DI SALAME** - LOCAL SALAME CURED MEAT FROM NEIVE € 10
- IL LANGHET** - FASSONA VEAL TARTARE, VEAL TONNATO, RUSSIAN SALAD (ALSO AVAILABLE INDIVIDUALLY AT €12) € 16
- IL TONNO DI TERRA** - OUR INTERPRETATION OF RAW MEAT MADE WITH TENDER FASSONA FILLET € 20 
- PROSCIUTTO DI CUNEO** - AGED 18 MONTHS SERVED WITH STRACCIATELLA DI BURRATA € 20
- SMOKED HAM D'OSVALDO** - MASTER OF HAM FROM FRIULI AGED 20 MONTHS IN CORMONS € 22
- WINTER ROOT VEGETABLES WITH FONDUTA** - THE "HUNCHBACK" CARDOON OF NIZZA MONFERRATO MEETS THE SUNCHOKE AND CERVERE LEEKS IN THE OVEN € 18  
- BAGNA CAUDA** - SERVED WITH COOKED AND RAW VEGETABLES AND COURTYARD EGG AT 62° € 24 
- QUAIL & FOIE GRAS** - CRISPY QUAIL WITH FOIE GRAS AND CRISPY SALAD € 25

PASTA

- IL TORTELLO CACIO E PEPE** - "IN LANGHE AS IN ROME" TORTELLI FILLED WITH CACIO E PEPE PAN-FRIED WITH MONTAGNA BUTTER € 14  
- GNOCCHI** - PREPARED WITH MOUNTAIN POTATOES AND CHESTNUTS, SERVED ON CREAM OF RASCHERA CHEESE AND **agrimontana** CHESTNUT CRUMBLE € 14  
- CAMPAMAC PLIN OF GOOSE** - FRESH RAVIOLO FROM LANGA STUFFED WITH WILD GOOSE € 15
- OLD STYLE AGNOLOTTI** - ANCIENT TURIN RECIPE, MEAT-FILLED PASTA DRESSED WITH ITS ROASTING SAUCE € 14
- FORTY EGG YOLKS TAJARIN** - MADE WITH HISTORICAL RECIPE OF LANGA SERVED WITH MEAT RAGU € 13

FROM THE KITCHEN

- FRIED FROG** - SERVED WITH CRISP VEGETABLES AND HAZELNUT MAYONNAIS € 25
- SHANK OF FASSONA BEEF** - POACHED IN BARBARESCO WINE "À LA FINANZIERA" AND MIDOLLO SAUCE € 22
- PIEDMONTESE WHITE FRITTO** - PIEDMONTESE WHITE FRITTO € 28
- LANGHE GAME** - MORSELS OF STEWED VENISON, CRISPY POLENTA AND BERRIES € 25

PIEDMONTESE CHEESE CAREFULLY SELECTED BY CHEF MAURILIO

- TOWER CLOCK** - SELECTION OF CHEESES: FOUR COW'S MILK, FOUR SHEEP'S MILK AND FOUR GOAT'S MILK € 25
- HALF TOWER CLOCK** - SAME AS ABOVE BUT SMALLER (SIX TYPES) € 15

FOR TABLES OF MORE THAN 6 PEOPLE WE KINDLY RECOMMEND YOU TO CHOOSE THE SAME MENU FOR THE WHOLE TABLE, IN ORDER TO AVOID LONG WAIT.
THANK YOU FOR YOUR COLLABORATION.

FROM THE GRILL

- OUR CAMPAMAC STEAK** - CAMPAMAC SELECTION OF MEADOW-RAISED BEEF, AGED BY US FOR AT LEAST 60 DAYS (MINIMUM 600 GRAMS) PRICE FOR 100 GRAMS € 8
- FASSONA STEAK** - STEAK OF PURE PIEDMONTESE BEEF, AGED FOR 30 DAYS AT LEAST (MINIMUM 700 GRAMS) PRICE FOR 100 GRAMS € 7.50
- CHATEAUBRIAND** - THE MOST TENDER PART OF THE FILLET, SERVED WITH MUSTARD MAYONNAISE (MINIMUM OF 2 PEOPLE, PRICE PER PERSON) € 35
- LAMB** - ROASTED RACK OF LAMB € 25
- SIRLOIN** - SIRLOIN OF FASSONA WITH CAMPAMAC OLIVE OIL AND MALDON SALT € 22
- TOMAHAWK STEAK** - NAMED AFTER ITS SHAPE RESEMBLING THE TOMAHAWK AX OF NATIVE AMERICA "RECOMMENDED FOR TWO PEOPLE" € 76
- FREE RANGE CHICKEN** - MARINATED WITH DIJON MUSTARD € 22
- IBERICO PORK** - LOW-FAT CUT HIDDEN BEHIND THE SHOULDER AND UNDER THE BACK FAT € 25

TELL US HOW YOU'D LIKE YOUR MEAT COOKED - BLUE, RARE, MEDIUM RARE, MEDIUM, MEDIUM WELL, WELL DONE

SIDE DISHES

- SAUTEED GREENS** - PAN-FRIED WITH ANCHOVIES, OLIVE OIL AND A TOUCH OF PEPPERONCINO € 5
- FRIED LANGA POTATOES** - HAND-CUT POTATOES WITH LANGA HAZELNUT MAYONNAISE € 5 
- MIXED GREEN SALAD** - RAW SALAD THAT WAS WORTH THE TROUBLE OF BUYING AT THE ALBA MARKET € 5 
- GRILLED POTATO** WITH BBQ SAUCE € 5 

LANGA TASTING MENU

WELCOME FROM THE CHEF
TRADITIONAL PIEDMONTESE VITELLO TONNATO
TAJARIN 40 EGG YOLK PASTA AND MEAT SAUCE
COCKEREL WITH DIJON MUSTARD MARINADE
CAMPAMAC DESSERT
SMALL PASTRY
DRINKS AND WINE EXCLUDED - SERVED À LA CARTE

€ 55

SURPRISE MENU

SIX DISHES CHOSEN BY THE CHEF AND THE MANAGER
ACCORDING TO YOUR PREFERENCES
DRINKS AND WINE EXCLUDED - SERVED À LA CARTE

€ 100

CHILDREN

KIDS UNDER 10 YEARS OLD
PASTA, MAIN COURSE AND ICE CREAM

€ 20

THE WINES, FRESH PASTA, PRESERVES, MARMALADES,
FINE BONE CHINA PLATES AND GLASSES
ARE FOR SALE AT THE ENTRANCE

EXECUTIVE CHEF: MAURILIO GAROLA
CHEF DE CUISINE: ALESSANDRO CAPALBO

IN CASE OF FOOD ALLERGY OR FOOD INTOLERANCE SPEAK WITH A MEMBER OF THE STAFF

 VEGAN DISH

 VEGETARIAN DISH

 SUGGESTED DISHES IN COMBINATION WITH WHITE ALBA TRUFFLES
THE PRICE OF THE "GRATED TRUFFLE" VARIES WITH THE MARKET PRICE)