



COUNTRY RESORT



CASTELLO

WOOD OVEN & CONTEMPORARY COOKING



traditional beers

Moretti 30 cl - 4
cold-filtered

Corona 33 cl - 4

Messina 33 cl - 4

✂ Daura Estrella 33 cl - 4

Warsteiner 33 cl - 4
alcohol-free

Paulaner 50 cl - 6
weissbier

Ichnusa 50 cl - 5
unfiltered

Peroni Gran Riserva 50 cl - 6
premium lager

Peroni Gran Riserva 50 cl - 6
red Vienna style

craft beers

Lambrate BOCK

Birrificio Lambrate - 7
bock characterized by elegant
malty notes and light hopiness
33 cl

FreeRide IPA

Birrificio del Ducato - 7
pale golden color, aromas of
tropical fruit and grapefruit. In the
mouth present intense bitterness,
dryness and light biscuity notes
33 cl

Nazionale BLONDE ALE

Baladin - 7
bluntly Italian, with a wink to the
Mediterranean. Citrus, ripe fruit
and spices that pervades nostrils
and palate
33 cl

Tipopils

Birrificio Italiano - 7
a timeless Pils, the innovation of a
classic in perfect Birrificio Italiano
style
33 cl

coverage and service - 2,5

sparklings

PROSECCO

San Vincenzo

Millesimato DOC

🍷 19 🍷 5

Andreola "Dirupo"

Valdobbiadene DOCG

🍷 23

FRANCIACORTA

Majolini

Brut

🍷 35 🍷 8

Cavalleri

Blanc de Blancs

🍷 45

TRENTO DOC

Altemasi

Millesimato brut

🍷 35 🍷 8

Moser 51

151 brut

🍷 40

BOLLICINE FRANCESI

G.H. Mumm

Brut Grand Cordon

🍷 69

Maison Mumm

RSRV Cuveé 4.5

🍷 79

Do you want a special bottle?
please ask our staff!

white wine

"Blangé" Langhe Arneis

Ceretto 🍷 32

Ribolla Gialla

Tenuta Luisa 🍷 22 🍷 6

Chardonnay "Tormaresca"

Antinori 🍷 18 🍷 5

Pignoletto classico

Vallona 🍷 18

Falanghina Janaré

La Guardiense 🍷 19 🍷 5 🍷 12

Pignoletto vivace

Vallona 🍷 17 🍷 5

Gewurztraminer

Kellerei Meran 🍷 23 🍷 6

Vermentino "Costamolino"

Argiolas 🍷 22

house sparkling pignoletto, in carafe

1/4 lt 4,5

1/2 lt 8

1 lt 14

rosé wines

Cà dei Frati

Chiaretto Rosa dei Frati

🍷 23

Majolini

Franciacorta Brut Rosé

🍷 39

Astoria

Fashion Victim Rosé brut

🍷 19

red wines

Pinot Nero Agole DOC

Corvée

🍷 33

Lagrein Graf

Kellerei Meran

🍷 23

Morellino di Scansano

San Felo

🍷 19

Nivola Lambrusco

Grasparossa di Castelvetro

Cleto Chiarli

🍷 17 🍷 5 🍷 12

Principe di Ribano

Sangiovese Superiore DOC

Spalletti

🍷 19 🍷 6 🍷 12



bottle 0.75 l



goblet



carafe 0.50 l

soft drinks

water 0.75 lt. - 2.5

water 0.50 lt. - 1.5

canned beverages 33 cl. - 3.5

coca cola, coca cola zero,
caffeine-free coca cola, fanta,
sprite

coca cola 1 lt. - 8

glass bottle



seafood

CRUDITÉS

3 TARTARE

the 3 most famous tartare:
salmon, tuna, scampi - 22

scampi tartare
with lemon zest - 14

salmon tartare
with soy sauce - 14

tuna tartare
with teriyaki sauce - 14

GRAND PATEAU

Red shrimp, scampi, tuna
carpaccio, salmon sashimi
and shrimp tartare - 35

salmon sashimi
with teriyaki sauce and
vegetables - 14

tuna sashimi
with stracciatella cheese,
pistachios and toasted
pine nuts - 14

STARTERS

tuna fishballs
crusted with citrus
mayonnaise - 11

seafood salad
with cuttlefish, octopus and
shrimp with cherry tomatoes
and arugula - 14

shrimps & bacon sticks
with potato cream - 12

double crouton
smoked salmon & buffalo
mozzarella / burrata &
anchovies - 13

Liguria style octopus
with steamed green beans
and potatoes, genovese
pesto and leccino olives - 14

smoked
bluefin tuna, swordfish
and salmon - 12

crouton
with burrata & anchovies - 11

crouton
with smoked salmon & buffalo
mozzarella - 11

TRIO SEAFOOD

trio of appetizers - 22

Liguria style octopus

seafood salad

crouton burrata & anchovies

FIRST COURSES

🌶️ clams spaghetti
with lemon bread crumble - 13
+ mullet roe - 2

🌶️ seafood spaghetti
with fresh tomato, mussels, clams,
shrimp and squid - 16

🌶️ seafood macaroni
with white seafood ragout - 16

🌶️ fresh tuna paccheri
cherry tomatoes, basil and
toasted pine nuts - 14

dishes marked with 🌶️
can be prepared without chili peppers

🌶️ red turnip risotto and raw
Mazara red prawns
with yogurt sauce - 18

🌶️ cuttlefish and prawns
tagliolini
with cream of peas - 14

🌶️ seafood risotto
with shrimp ragout, squid, mussels
and clams - 16
in tomato sauce or plain

🌶️ squid and shrimps tagliolini
with cherry tomatoes and leccino
olives - 14

SECOND COURSES

fried fish
squid, shrimp, stiletto squid and crispy vegetables - 18

salmon steak
potato crusted with Jerusalem artichoke velouté and fresh spinach - 18

roasted octopus
fennel cream, star anise and thyme - 18

grand seafood stick
octopus, cuttlefish and shrimp with vegetables - 19

🌶️ steamed mussels
with cherry tomatoes and black pepper - 13

sliced cooked tuna
with friggiteli, yogurt sauce and light potato cream - 18

roasted fish
pistachio tuna, herb salmon and seafood skewer, baked - 22

meat

STARTERS

cold cuts plateau

prosciutto di Parma, coppa
piacentina, salami, Bologna
mortadella and pancetta - 10

fillet tartare

Black Angus with wine-
caramelized onion, mustard
grains and Parmigiano
Reggiano waffle - 15

prosciutto & melon

with Prosciutto di Parma - 10

eggplant parmigiana

with tomato sauce and basil - 12

bresaola

arugola and fresh goat
cheese - 10

Serrano e buffalo mozzarella

with Spanish ham - 14

caprese salad

with buffalo mozzarella - 10

TRIO MEAT

trio of
appetizers - 20

eggplant parmigiana

fillet tartare

caprese salad

FIRST COURSES

Vecchia Modena style tortelloni

with pancetta, balsamic vinegar and
Parmesan cheese - 14

sage & butter tortelloni

with ricotta cheese - 13

traditional tortellini

black pepper - 15
Parmigiano sauce - 15

cacio & pepe risotto

with crispy artichokes
and bacon crumble- 14

eggplant and cherry tomatoes

topped with ricotta salata
and fresh basil - 13

cherry tomatoes and burrata paccheri

with fresh basil - 13

MAIN COURSES

sliced Black Angus beef

rock salt and rosemary - 18
arugola and Parmigiano cheese - 18

grillet fillet

Argentine black Angus with chimichurri, red mojo,
mustard grains and green Maldon salt flakes - 22

entrecote

grilled Argentine beef (about 350 g) - 22

involtino del boscaiolo

Black Angus fillet roll with speck,
taleggio cheese and sautéed porcini mushrooms - 20

lamb chops

grilled - 18

chicken cutlet

deep fried - 10

SIDES

fries - 4

green salad - 4

roasted potatoes - 5

grilled zucchini - 4

a freshly baked STRIA or PINSA?
ideal for accompanying your dishes

BIANCA

rock salt, olive oil
and rosemary

PINSA - 5

STRIA - 4

ROSSA

tomato, olive oil
and oregano

stria is a pizza base
also available gluten free + 3,50

pizza

from the wood oven

CASTELLO'S PIZZAS

tirolo

fior di latte, San Marzano tomatoes, spadellati porcini mushrooms, Larcher speck, truffle oil - 11

castello

fior di latte, pan-seared turnip tops, taggiasche olives, caper flowers, smoked provola cheese - 9

cetara

fior di latte, San Marzano tomato, Cetara anchovy fillets, stracciatella di bufala, oregano - 10

bufalina del Basilico

San Marzano tomato, buffalo mozzarella, red and yellow date tomatoes, burrata mousse, basil, oregano - 11

mediterranea

San Marzano tomato, buffalo mozzarella, garlic oil, basil - 10

oceano mare

fior di latte, San Marzano tomato, cuttlefish, octopus, pink shrimp, basil - 12

modena

fior di latte, smoked bacon, Parmigiano Reggiano, drops of Traditional Balsamic Vinegar of Modena DOP - 10

iberica

fior di latte, San Marzano tomato, jamón Serrano, fresh basil - 11

calabra

fior di latte, nduja calabrese, San Marzano tomato, sun-dried tomatoes, ricotta salata, stracciatella - 11

fiordi

fior di latte, fresh Norwegian salmon carpaccio, spinach spadellati, toasted white sesame - 11

pinna gialla

tuna sashimi, caper flower, tuna sauce emulsion, valerian - 12

cattivissimo nando

fior di latte, San Marzano tomato, spicy salami, Gorgonzola, burrata pugliese mousse - 10

choose your dough

and customize your pizza

CLASSIC

NAPOLETANO + 1

high and fluffy

MULTIGRAIN + 1

✂️ GLUTEN FREE + 3.5

base from certified company

🌿 cime e carciofi

fior di latte, San Marzano tomatoes, artichoke hearts, sautéed turnip greens, diced potatoes, parsley - 9

🌿 dall'orto

fior di latte, San Marzano tomato, baked Treviso radicchio, yellow and red dates, fresh spinach, toasted pine nuts - 9

the superclassics

🌿 marinara

San Marzano tomato, oregano, garlic, evo oil - 5

🌿 margherita

fior di latte, San Marzano tomato, basil - 7

napoli

fior di latte, San Marzano tomato, Cetara anchovies, oregano - 8

salsiccia e funghi

fior di latte, San Marzano tomato, homegrown sausage, fresh champignon mushrooms - 9

Our pizzas are made exclusively with sourdough and a long leavening time of at least 48 hours to achieve softness, crispness and digestibility.

The wood-fired oven imparts the inimitable aroma of authentic traditional pizza.

pinsa romana

PINSA

🌿 alla parmigiana

stracciatella cheese, confit cherry tomatoes, golden eggplant, Parmesan cheese, basil, EVO oil - 9

siciliana

smoked tuna, capers and fresh spinach - 10

amalfitana

stracciatella, pink shrimp, zucchini, lemon zest, EVO oil, parsley - 10

jamòn

San Marzano tomato, fior di latte, Jamón Serrano - 11

tirreno adriatico

zucchini chips, sun-dried tomatoes, anchovies, oregano, burrata mousse - 10

jacopo

smoked swordfish, arugula, lemon zest - 10

🌿 cianco

roasted potatoes, rosemary, EVO oil, oregano, fresh spinach - 8

nordica

stracciatella pugliese, smoked salmon, chives, fresh spinach, evo oil - 10

portofino

date tomatoes, tuna sashimi, pink shrimp tartare, zucchini chips, oil, citrus zest - 14

🌿 vega

San Marzano tomato, Treviso radicchio, zucchini, red and yellow dates, eggplant, spinach, fresh basil, oil - 10

affresco

sliced canestrini tomatoes, stracciatella cheese, anchovy fillets, basil, oil - 9
100% raw dressing

passaggio a nord-est

fior di latte, baked Treviso radicchio, taleggio cheese, yellow dates, oregano, Larcher speck - 10

vedi napoli

fior di latte, pan-seared turnip greens, fresh sausage, provola cheese, sun-dried tomatoes, oil, fresh spinach - 10

🌿 settembre

buffalo stracciatella cheese, porcini mushrooms, battered squash blossoms, EVO oil, fresh basil, black pepper - 9

roma capitale

guanciale, fior di latte, egg, pecorino romano, confit tomatoes, black pepper, fresh basil - 10

due torri

stracciatella pugliese, mortadella out of the oven, pistachios - 9

Our pinsa is made with a mix of flours (rice, wheat, soy) and sourdough: all highly digestible ingredients.
The result? A product that is crispy on the edges and soft on the inside. Crumbly and tasty.

burgers

100% black angus beef
with a side of fries

classic

grilled maxi beef burger (200 g), salad, cheddar, fresh tomato, grilled onions, ketchup, mayonnaise - 14

bacon

grilled maxi beef burger (200 g) with crispy bacon, cheddar, fresh lettuce and tomato, grilled egg, ketchup and mayonnaise - 14



kids menu

baby tortellini

Parmigiano sauce - 10

tomato sauce pasta

with tomato sauce and fresh basil - 6

baby Margherita pizza

with tomato and mozzarella - 4

baby cutlet

chicken cutlet with a side of fries - 10

wurstel

grilled pork wurstel with a side of fries - 10

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ideal for accompanying your dishes

BIANCA

rock salt, olive oil
and rosemary

PINSA - 5

STRIA - 4

ROSSA

tomato, olive oil
and oregano

stria is a pizza base

also available gluten free + 3,50

salads

caesar salad

lactuce, crispy bacon, bread croutons, Parmigiano Reggiano shavings - 8

nordica

arugula, valerian, smoked salmon, hard-boiled egg, lemon zest - 9

dell'oste

valerian, arugula, beef tenderloin strips, date tomatoes, grated carrots, Parmigiano Reggiano shavings - 9

esotica

Arugula, lactuce, valerian, steamed shrimp, date tomatoes, orange zest - 9

Castello salad

mixed salad, tuna, date tomatoes, hard-boiled egg, buffalo mozzarella, corn, grated carrots, Parmigiano Reggiano shavings, bread croutons - 9

mediterranea

gentilina, date tomatoes, grated carrots, Tropea red onion, basil, diced fresh red tuna - 9

INFORMATION TO CUSTOMERS

FULL LIST OF ALLERGENS

View the allergen list of ALL the dishes on the menu by framing the QR CODE



Preparations listed on the menu as gluten-free will be prepared using procedures to serve a safe and contamination-free product (under 20mg/kg). When ordering, the customer releases the management from any liability.

Fresh, dried, frozen, or canned food products are served in this venue due to the specific commodity category and the availability of the product in the market at any time of the year.

One of our managers is at your disposal to provide any additional support or information

dessert

mascarpone del Castello

the famous mascarpone cream
we make with dark chocolate
chips - 6

Torta Barozzi

the original chocolate torta
Barozzi from Pasticceria Gollini
(Vignola) - 6

cremino di latte ai frutti di bosco

homemade panna cotta with
berries sauce - 6

apple tarte

warm apple tarte with cream ice
cream and salted caramel - 7

affogato al caffè

cream ice cream drowned in
coffee with whipped cream - 6

lemon sorbet - 4

coffee sorbet - 4

strawberries tiramisù

the summer version of the
classic Italian dessert - 7

mascarpone & Barozzi

the original chocolate torta
Barozzi from Pasticceria Gollini
with our mascarpone cream - 7

cremino di latte al mango

homemade panna cotta with
mango coulis- 6

lemon

lemon ice cream with lemon
pieces and bisquits - 6

fresco

yogurt ice cream with fresh fruit - 6

ice cream

with maracuja coulis or Toschi
black cherries in syrup - 6

fruits

pineapple - 5

strawberries - 5

melon - 4

watermelon - 4

fruit salad - 6

liquors and bitters

nocino - 4

limoncino - 3

Liquorice Caffo - 4

Sambuca Molinari - 4

Amaro Lucano - 4

Cynar - 4

Petrus - 4

Amaretto di Saronno - 4

Montenegro - 4

Averna - 4

Branca Menta - 4

Fernet Branca - 4

Amaro del Capo - 4

Jagermeister - 4

Unicum - 4

Bayley's - 4

spirits

Diplomatico - 9

Zacapa 23 - 9

Havana Anejo Reserva - 6

Bowmore 12Y - 7

Lagavullin 16Y - 9

903 Barrique - 4

903 Bianca - 4

Oban 14Y - 8

Nikka coffey malt - 10

Jack Daniel's - 6