

10' Aperitivi • Aperitif

Champagne 38	Bruschetta con pomodori 9
Prosecco 15	Focaccia classica/pomodori/pisalidiere 12/14/16
Aperol 16	Roasted almonds/sea salt/balsamico 9
Martini 14	Olives/orange/smoked red pepper 10
Sambuca 16	Mozzarella "bocconcini" oliwa bazyli 14
Sherry 15	Prosciutto 18
Piwo 11	Mussels/pesto/tomatoes 14

15'

Antipasti • Starters

Recommended wines, price for 125 ml

Insalata di spinaci

Spinach leaves/crispy bacon/pine nuts/pecorino/vinaigrette 24
Chardonnay, Rechsteiner 14 • Le Poggie, Riesling 15

Fritto misto frutti di mare

Crunchy sea food/lemon aioli 34
Soave, Dal Cero 14 • Le Poggie, Riesling 15

Carpaccio di pesce spada

Sword-fish carpaccio/black raddish/peanuts/button mushroom 33
La Boheme 20 • Le Poggie, Riesling 15

Cioppino zuppa di pesce

Aromatic soup of fish and sea food/tomatoes/spices 25

Carpaccio di manzo

Beef tenderloin/rocket/permesan/tapenade/mustard dressing 37
Piccini Chianti Riserva 13 • Soarda, Vespaiola 15

25'

Secondi piatti • Main dish

Vegetariano • Vege

Insalata con formaggio di capra

Goat cheese/marinated beetroots/apricots/salads 32

Pinot Grigio 14 • Montepulciano d'Abruzzo 14

Orzotto con spinaci e formaggio di capra

Barley/caponata/nuts/mint 36

Daphne, Pinot Gris 17 • Pinot Grigio 14

Risotto con funghi

Arborio rice, bullion, forest mushroom, parmesan 36

Soarda, Vespaiola 15 • Montepulciano d'Abruzzo 14

Pesce e frutti di mare • Ryby i owoce morza

Polpo alla galiziana

Octopus/pesto of radish leaves/spinach/potato puree/poached egg 56

Soarda, Vespaiola 15 • La Boheme 20

Scampi

Tiger Shrimps (10 pcs)/wine and butter sauce/parsley/chilli 52

Soave Dal Cero 14 • Chardonnay, Rechsteiner 14

Orata alla griglia

Tuna (yellowfin)/celeriac emulsion/black lentils/baked vegetables/squid ink

Chardonnay, Rechsteiner 14 • La Poggie, Riesling 15

Carne • Mięsa

Filetto di Manzo Rossini

Beef tenderloin/toast/truffle butter/spinach/demi-glace/green peppercorn 63

Monte Zovo Amarone 30 • Villa Cortille Brunello 22

Coniglio alla siciliana

Rabbit thigh/fennel/squash/demi-glace/olives/dried tomatoes 53

Villa Wolf Pinot Noir 13 • Daphne, Pinot Gris 17

Risotto con pollo

Chicken breast/oyster mushroom/sugar pea/pamesan 41

Chardonnay Rechsteiner 14 • La Boheme 20

20'

Pasta fresca • Home-made pasta

(choose regular wheat or gluten-free flour)

Spaghetti alla norma

Egg-plant/tomatoes/ricotta salata/basil leaves 34

Spaghetti con tartufi, caccio e pepe

White truffle sauce, pecorino, peppercorns 38

Spaghetti alla carbonara

Guancciale/leak/egg yolk/parmesan 29

Bucatini all'amatriciana

San Marzano tomatoes sauce/bacon/ basil leaves 28

Tagliatelle al nerro di sepia con gamberi

Shrimps/chilli/chives/green lemon 39

Ravioli con agnello e castagne

Lamb/chestnuts/cherry tomatoes/pine nuts 36

15'

Pizza

(choose regular wheat or gluten-free flour)

Napolitana

pecorino/basil leaves/olive oil 26

Nduja

Calabrian sausage nduja/olives/onion/Portobello mushroom 36

Prosciutto

Prosciutto/cherry tomatoes/rocket leaves/parmesan 43

Spinachi

Fresh spinach leaves/chanterelles/garlic/dried tomatoes 32

Pepperoni

Pepperoni/basil leaves 28

Spinata

Salami picante/button mushrooms/olives 36

Frutti di mare

Squid/shrimps/octopus/rocket/dried tomatoes/capers 46

Vege

Artichokes/pear/gorgonzola/basil leaves 36

15'

Desserts • Dolci

All hand-made in Castello confectionery atelier

Tiramisu

Italian classic served in unusual way 17

Crème brûlée

Rosemary crème brûlée with halvah ice-cream 22

Torta di formaggio

Cheesecake with meringue, sea buckthorn and salty caramel 23

Dolci del giorno

Eccellente compagno di dolci • Excellent dessert companion

40 ml

Kahlua 14
Baileys 13
Amaretto 12
Cointreau 14
Grand Marnier 14

Metaxa 13
Cognac Hennessy XO 43
Cognac Martell VS 16
Cognac Martell VSOP 18

Bevande fredde • Cold beverages

Lemonade classic or basilic (0,3l) 15

Green/jasmin ice tea 11

Fresh orange/gapefruit juice (0,2l) 16

Aqua Panna (still) (0,25 l) 10

Acqua Panna(still) (0,75 l) 19

San Pellegrino (sparkling) (0,25l) 10

San Pellegrino (sparkling) (0,75 l) 19

Coca-Cola, Sprite, Tonic (0,2 l) 12

Fruit juice (0,2) 8
(orange, apple, black currant, tomato)

Bevande calde • Hot beverages

Espresso 7

Espresso doppio 12

Caffé grande 9

Cappuccino 12

Caffé latte 14

Leaf teas Ronnefeldt (tea pot 450 ml)
English Breakfast, Earl Grey, Jasmine Gold,
Greenleaf, Refreshing Mint,
Raspberry Fruit, Lemon Grass, Morgentau 14

Autumn tea with acerola 13