

C A S T E L L A R O
Bistrot

M E N U



STARTERS

- Bread, butter, and anchovies — €18
- Raw red prawn — €6 per piece
- “Tonno tonnato” (Tuna with a creamy sauce) — €20
- Beef tartare with soy sauce, mustard, and mixed greens — €20
- Sautéed “nassa” shrimps with pepper and lemon — €18
- Mixed seafood fry: panko-coated prawns, bluefish, and citrus mayo — €22
(vegetarian option available)

FIRST COURSES

- Calamarata pasta with white ragù, capers, and cherry tomatoes — €22
- Ditale pasta with mussels, parsley, and toasted almonds — €20
- Spaghetti with caper pesto, wild fennel, and Vulcano primo sale cheese — €18
- Busiate pasta with Nebrodi black pork ragù and tuma cheese — €20

MAIN COURSES

- Swordfish burger with caper and fennel mayo, roasted cherry tomatoes, mixed greens, and skin-on potatoes — €22
- Tuna steak with vegetable caponata — €22
- Breaded silver scabbardfish rolls with potato salad and caper leaves — €25
- Nebrodi black pork capocollo with sautéed chicory and crispy breadcrumbs — €22

DESSERTS

- Aeolian semifreddo — €12
- Tenuta’s Signature Tiramisu — €12
- Traditional ricotta cannolo — €12

TASTING MENU

- € 50 —
- Tonno tonnato
- Spaghetti with caper pesto, wild fennel, and Vulcano primo sale cheese
- Breaded silver scabbardfish rolls with potato salad and caper leaves
- Traditional ricotta cannolo
- € 70 —
- Sautéed “nassa” shrimps with pepper and lemon
- Tonno tonnato
- Spaghetti with caper pesto, wild fennel, and Vulcano primo sale cheese
- Ditale pasta with mussels, parsley, and toasted almonds
- Tuna steak with vegetable caponata
- Aeolian semifreddo

Wine pairing selection from Tenuta di Castellaro:

€ 25 - 3 glasses / € 30 - 4 glasses / € 35 - 5 glasses

- Service charge — € 4
- Microfiltered still or sparkling water — € 3
- Coffee — € 2

Please kindly inform the staff of any allergies or intolerances.

Depending on market availability, some products may have been frozen.

Some may have undergone preventive treatment in accordance with the provisions of Reg.CE 853/2004.