

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.

C A S T E L L A R O
Bistrot

W I N E L I S T



CASTELLARO *Bistrot*



TENUTA DI
CASTELLARO

Lipari Island

A land of bold contrasts that nourishes every grape in our vineyards and inspires each of our bottles.

Our wines are born from a deep love for a unique territory and the desire to restore and preserve it, bringing to life a project rooted in land, vineyards, and people—an ultimate expression of purity.

White Wines

Bianco Porticello 2023 26,00 €
60% Carricante 40% Moscato Bianco
IGT Terre Siciliane Bianco

Bianco Pomice 2023 31,00 €
60% Malvasia delle Lipari 40% Carricante
IGT Terre Siciliane Bianco

Eúxenos 2022 46,00 €
100% Malvasia delle Lipari, versione secca
lievemente macerata in anfora di cocciopesto
IGT Terre Siciliane Bianco

Bubbles Wines

Marsili White Version 2021 29,00 €
100% Moscato Bianco
Bianco Frizzante. Ancestral Method (PET-NAT)

Marsili Rose' Version 2023 29,00 €
100% Pinot Nero
Rosato Frizzante. Ancestral Method (PET-NAT)

Rosé Wine

Rosa Caolino 2023 26,00 €
100% Corinto Nero
IGT Terre Siciliane Rosato

Red Wines

Ypsilon 2021 27,00 €
Corinto Nero, Nero d'Avola e Alicante in varying percentages
IGT Terre Siciliane Rosso

Nero Ossidiana 2020 35,00 €
90% Corinto Nero e 10% Nero d'Avola
IGT Terre Siciliane Rosso

Corinto 2021 48,00 €
100% Corinto Nero
IGT Terre Siciliane Rosso

Sweet Wine

Malvasia delle Lipari 2019 36,00 €
95% Malvasia delle Lipari, 5% Corinto Nero
Malvasia delle Lipari DOC

CASTELLAR O *Bistrot*

MASSIMO
LENTSCH

Etna Northern Slope

Our passion for Sicily is told through our wines produced on Mount Etna, where the two most iconic native grape varieties whisper sensations in a language that is musical and rich in subtle nuances, revealing their character from the very first sip.

White Wines

Carricante 2021 29,00 €
90% Carricante, 10% other native varieties
IGT Terre Siciliane Bianco

Etna Bianco 2023 31,00 €
100% Carricante
Etna Bianco DOC

Rosé Wine

Etna Rosato 2023 28,00 €
100% Nerello Mascalese
Etna Rosato DOC

Red Wines

Etna Rosso 2022 32,00 €
100% Nerello Mascalese
Etna Rosso DOC

Etna Rosso San Teodoro 2019 34,00 €
100% Nerello Mascalese
Etna Rosso DOC

Etna Rosso Cosentino 2016 36,00 €
100% Nerello Mascalese
Etna Rosso DOC

Etna Rosso Feudo di Mezzo 2020 42,00 €
100% Nerello Mascalese
Etna Rosso DOC



Champagne

A curated selection of labels that express a curiosity for the unexpected.

We have chosen small vigneron who craft their wines with artisanal skill and sustainable practices, cultivating vineyards in some of Champagne's most prestigious terroirs.

Jean Josselin – Gye Sur Seine
Cuvée des Jean – Extra Brut 65,00 €
100% Pinot Noir

Christian Naudè – Charly Sur Marne
Rosè Brut 65,00 €
65% Pinot Meunier 22% Chardonnay 13% Pinot Noir

J.Pérard Père et Fils – Ambonnay
Cuvée de Réserve Ambonnay Grand Cru 70,00 €
75% Pinot Noir 25% Chardonnay

A.Chauvet – Montagne de Reims
Cachet Vert Brut 75,00 €
100% Chardonnay Premier e Grand Cru

Michel Gonet – Avize
Blanc de Blancs Brut Nature Grand Cru Millesimato 95,00 €
100% Chardonnay Grand Cru di Mesnil sur Oger,
lieu-dit "les Hautes Mottes"

CASTELLARO *Bistrot*



Magnum

Lipari Island

A land of bold contrasts
that nourishes every
grape in our vineyards
and inspires each of our
bottles.

Our wines are born
from a deep love for a
unique territory and the
desire to restore and
preserve it, bringing
to life a project rooted
in land, vineyards, and
people—an ultimate
expression of purity.

White Wines

Bianco Porticello 2022

60% Carricante 40% Moscato Bianco
IGT Terre Siciliane Bianco

52,00 €

Bianco Pomice 2019/20/21

60% Malvasia delle Lipari 40% Carricante
IGT Terre Siciliane Bianco

65,00 €

Red Wines

Nero Ossidiana 2020

90% Corinto Nero e 10% Nero d'Avola
IGT Terre Siciliane Rosso

65,00 €

Corinto 2021

100% Corinto Nero
IGT Terre Siciliane Rosso

90,00 €