

La Taverna del Castello

Starters

SMOKED LARD, HONEY AND WALNUTS

8 €

CLASSIC AND TIMELESS COMBINATION



VITEL TONNÈ DELLO CHEF

15 €

MARINATED MAGATELLO COOKED AT LOW TEMPERATURE
ACCOMPANIED BY TUNA SAUCE, TOASTED HAZELNUTS, CAPER
FLOWERS AND SALAD



BARDED MONKFISH

19 €

WITH SMOKED LARD, PLACED ON MARINATED SALICORNIA AND
APPLE AND GINGER JAM



Pasta, risotto and soups

MANDARIN RISOTTO - MIN FOR 2

14 €

CARNAROLI SAUCE WITH MANDARIN JUICE, GOAT CHEESE
TUFTS AND SMOKED CHAR TARTARE



TAGLIOLINI WITH VEAL RAGÙ

14 €

WITH CASERA FONDUE, BASIL OIL AND CRUSCO PEPPER



CASONCELLI BURRO E SALVIA

12 €

WITH TOASTED BACON



Main courses

DEER ESCALOPE

20 €

WITH RED FRUIT SAUCE



GLAZED PORK CUP

19 €

WITH PORT REDUCTION AND HONEY ON BORLOTTI BEAN CREAM WITH ROSEMARY AND GRAPEFRUIT



WHITEFISH FILLETS IN BREADCRUMBS

22 €

BREADED WITH SAFFRON ON A BED OF PORCINI MUSHROOMS AND YOGURT AND PAPRIKA SAUCE



Sides

GREEN SALAD

4 €

OVEN-BAKED POTATOES

4 €

Desserts

LA NOSTRA ZONCLADA

7 €

SHORTCRUST PASTRY FILLED WITH RICOTTA, RAISINS, CITRON, WALNUTS, ALMOND FLOUR, RUM AND CINNAMON



BUCKWHEAT CAKE

6 €

WITH ALMOND FLOUR AND RASPBERRY JAM



DARK CHOCOLATE PARFAIT

7 €

ORANGE SCENTED WITH HAZELNUT STREUSEL



Gluten-free

Allergens: ● Cereals containing gluten ● Egg ● Fish ● Milk (including lactose) ● Nuts ● Celery ● Sulphur dioxide and sulphites