

La Taverna del Castello

Starters

FRESH TRICOLOUR

10 €

MARINATED COURGETTES, BURRATA CREAM, TOMATO CONCASSE AND CRUMBLED TARALLO



VITEL TONNÈ DELLO CHEF*

15 €

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



MISTO LAGO*

15 €

SEARED MISULTIN, MISULTIN FILLET, MARINATED SALMON TROUT AND CHAR WITH THEIR EGGS



Pasta, risotto and soups

PACCHERI WITH RABBIT RAGÙ

14 €

WHITE RAGÙ WITH TAGGIASCA OLIVES, SUN-DRIED TOMATOES, CARAMELIZED SHALLOTS, AND AGED RICOTTA.



BUCKWHEAT FLOUR PASTA PIZZOCCHERI VALTELLINESI STYLE

12 €

WITH MELTED BUTTER, LOCAL CHEESE AND SEASONAL VEGETABLES



TONNARELLI WITH PORCINI MUSHROOMS*

15 €

WITH A DRIZZLE OF CREAM AND PARSLEY



Main courses

CHAR FILLET

22 €

SEARED, WITH CREAM OF COURGETTES WITH MINT AND CONFIT TOMATOES



WILD BOAR STEW*

20 €

WITH BUCKWHEAT FLOUR POLENTA



DEER CHOP

24 €

WITH SIDE DISH OF YOUR CHOICE



Sides

GREEN SALAD

4 €

OVEN-BAKED VEGETABLES

4 €

Desserts

LA NOSTRA ZONCLADA

8 €

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



BUCKWHEAT CAKE

6 €

WITH ALMOND FLOUR AND RASPBERRY JAM



VANILLA PANNA COTTA

6 €

ON A BRETON SHORTCRUST PASTRY DISC, QUENELLE OF WHITE CHOCOLATE AND LIME MOUSSE, STRAWBERRY COULIS



*Contains frozen products

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