



## CASTELLI ESTATE

Cellar Door Menu – Available from 11.30am to 3.00pm

### **PANE DI CASA 10**

Fresh home-made Italian bread served with EVOO and balsamic.

### **BEEF CARPACCIO 22**

Thinly sliced raw beef, white truffle oil, porcini dressing, rocket, and shaved parmesan.

### **POLPETTE 22**

House-made Italian beef & pork meatballs, in a tomato sauce, served with slices of fresh in-house baked bread.

### **SALMONE MARINATO 22**

Fresh smoked salmon, finely sliced French shallots & radish, EVOO, capers, garnished with fennel.

### **GNOCCHI AL SUGO 28**

Home-made traditional potato gnocchi served with Bolognese sugo and topped with Grana Padano cheese.

### **BRUSCHETTA PORK 28**

Grilled home-made bread served with sliced Porchetta, fresh fennel, black pepper and EVOO.

### **IL CASAMIERE 75** *(Designed to share between two)*

Selection of artisan Italian cured meats, prosciutto di parma, capocollo, Dellendale fine cheeses, home-made chilli jam, bread, crackers, walnuts, fruit, olives, home-made finely sliced roast porchetta and daily specialities.

### **IL FORMAGGIOSO 45**

Chef's selection of three fine local Dellendale cheeses, seasoned and served with jam and walnuts, house-made bread, fresh fruit, and crackers.

Please place your order at the Reception Counter Thanks