

MICHELIN 2024

A better taste of us...

CASTELVETUS

Vegetable cream with bread croutons

Homemade tagliatelle with traditional ragu

Selection of cold cuts from the region and our typical crescentine bread

Black chocolate cream, salty caramel and meringue

€50 couvert included

The menu must be the same for the entire table

A STEP FROM THE SEA

Scallop, beans cream and onion dust

Spaghetti "Monograno Felicetti" mussels, clams and shrimp

Fish Fry

Gran Marnier frozen mousse




€60 couvert included

The menu must be the same for the entire table




**POSSIBLE WINE PAIRING OF 4 WINE GLASSES
PROPOSED BY OUR SOMMELIER AT 30€ PER PERSON**

MICHELIN 2024


Our memory, our history...on the menu since 2005

Homemade tagliatelle with traditional ragu   

€16

Homemade tortellini in cappon broth   

€20

Risotto "Riso Buono" Carnaroli with parmesan cream and balsamic vinegar (at least 2 people) 

€17

Traditional cold cut platter with Parma Ham "Casa Graziano", Mortadella and Salame Rosa di Silvio Scapin, Salame di Castelvetro, Pancetta, Parmigiano Reggiano 40 months "Latteria Sociale di Carnola", stracchino cheese, homemade pickled vegetables, lard pesto

and homemade bread  



(considered for 2 people)

€40



Pastas and Risotto

Lidia's tortellini in parmesan cream and black truffle   



€22

Homemade tagliatelle with black truffle  



€18

Spaghetti "Monograno Felicetti" with mussels, clams and
shrimps  

€20


Homemade tortello stuffed with pumpkin and served with
pancetta and extra old balsamic vinegar  

€17


Paccheri "Paché Felicetti" with typical homemade yellow
sausage, potatoes and stracchino cheese  

€18

Main Courses


Tenderloin beef, demi glace and porcini mushrooms 

€29


Tenderloin tartare 

(Served w/: capers, anchovies, yolk, moustard mayonese, onions)



€27

Pork cheeks with Gran Marnier Sauce 

€22

Slow cooked pork ribs marinated with herbs 

€23

Turbot fillet, mango sauce and sauteed vegetable  

€26


Fish fry  

€24

Side dishes

Spicy turnip tops 


€6

Sauteed vegetables 

€7

Baked potatoes

€6

Fried mushrooms 

€8

Desserts

Gran Marnier frozen mousse

€ 10

Barozzi Cake® with mascarpone cream

€ 9

Dark chocolate mousse, salty caramel, cocoa crumble
and meringue

€ 10

Milfoil with cream and red berries

€ 10

Homemade tiramisu

€ 9

Mix of local and Italian cheeses served with
our homemade jams

€ 14,00

Selection of 3 different maturation of Parmesan
San Silvestro cheese factory in Castelvetro
with extra-old balsamic vinegar

€ 10,00

Soft drinks

Still or sparkling mineral water "Plose" 0.75 L

€3,50

Coca Cola, Fanta, Ice tea 0,33L

€3,50

Coffee Cagliari "Super Oro" (served with petit four)

€4,00

COUVERT AND HOMEMADE BREAD €4

SERVICE IS NOT INCLUDED

The restaurant closes at 12:00am, we kindly request our guests
to leave the restaurant before the time stated.

Thank you

Allergens:

Lactose



Gluten



Soy



Shellfish



Sulphites



Mustard



Egg



Fish



Celery



Peanuts



Molluscs



Gluten Free

