Crostini Platter: Toasted bread with:



GLUTEN FREE MENU

STUZZICHINI

Basket of fresh bread £4.95 Marinated olives £4.65

Bruschetta: £6.45 - Crostíní bread topped with marinated tomatoes, olives and garlíc topped buffalo mozzarella and fresh basil

ANTIPASTI

Marinated sliced Fennel & fresh Orange topped with Stracciatella Cheese and Dill
 Gorgonzola, Sicilian Melon and Parma Ham
 Marinated Tomatoes with Olives and Garlic, topped with Buffalo Mozzarella and fresh Basil
 Antipasto Italiano: Selection of Barolo Salami, Tartufo Salami, Parma Ham, Mortadella with Pistachio and spicy Spinata
 Salami, served with rocket salad, olives, parmesan shavings and bread

Gamberoní: King Prawns cooked with garlic, white wine, tomato sauce, served with garlic crostini

11.35

Pate: Homemade chicken liver pate, served with homemade chutney and fresh ciabatta bread

8.75

Funghí: Fresh button mushrooms, cooked in gorgonzola cheese, garlic, parmesan and white wine sauce,
served with fresh bread

Caprino: Panco-crusted Goat cheese, served on beetroot & raspberry puree, topped with honey and roasted cherry

8.85

Burrata: Fresh burrata cheese, served with brandy and peach puree on a bed of rucola salad

9.85

Cozze ROSSO: Fresh mussels, cooked in tomato, garlic, chilli sauce

OR VINO: white wine, garlic & chilli, both served with toasted bread (as main +£4.00)

INSALATE (all salads are served with bread, available as a main +£3.50)

Italiana: Fresh beef tomato, baby buffalo mozzarella, avocado, sun-dried tomatoes, olives and fresh basil leaves,
drizzled with olive oil

Pollo: Mixed leaf salad, with springs onions, cucumbers, tomatoes, grilled and marinated red peppers and courgettes,
Goat's cheese, crispy herbed chicken, caramelised red onions and sweet balsamic vinegar and olive oil dressing

Barbabietola: Mixed leaves, peppers, red onion, marinated olives, quinoa,
topped with roasted beetroot and braised goat cheese

Mare Dolce: Avocado, fresh mango, crayfish, smoked salmon & boiled egg, served with crispy salad leaves,
garnished with lemon mayonnaise dressing

RISOTTI (all risotto dishes are cooked with parmesan)

Rísotto al Porrí: Arborío ríce, cooked with leeks, spinach, g tomato sauce, topped with grated Goat's cheese

(+£2 for chicken or bacon)

14.05

Rísotto Buscaíola: Italian ríce, cooked with mushrooms, spinach, garlíc, chillí,

creamy tomato sauce and gorgonzola cheese

15.15

Rísotto e Pollo: Italian ríce, cooked with fresh chicken, mushrooms, green peppers, garlíc, cream, and white wine

Rísotto Mediterranean: Italian ríce, cooked with mussels, prawns, chicken, spicy chorizo,

roasted tomatoes, spinach and saffron





11.95



PASTE

Sorrentina: Homemade basil pesto, garlic, creamy tomato sauce, parmesan and touch of chilli,	
topped with baby mozzarella $(+£2.00 ext{ for Chicken})$	12.95
Vongole: Clams, garlíc, chillí, cherry tomatoes and white wine sauce	13.95
Napolí: Tube pasta with sliced beef fillet, onions, peppers, mushrooms and tomato sauce,	
topped with parmesan	14.55
Pollo Posítano: Pasta, with chicken, white wine, garlic, asparagus, mushrooms and cream	13.95
Mare: Pasta with selection of seafood, in white wine, garlic, chilli and fresh chopped tomatoes	16.45
Tagliatelle Salmone: Pasta cooked with smoked salmon, leeks, chilli & creamy tomato sauce	14.45
Ragu alla Chef: Served with Ragu of the day	14.25
Pasta all'Forno: Oven baked pasta, with chicken, pancetta, garlic, chilli, broccoli, peas,	
creamy stílton cheese & mozzarella	13.95

SECONDI di CARNE

Filetto El Castello: Grilled fillet of British beef steak in rich red wine and pepper sauce, served with potatoes,	. green	
beans and carrots	29.35	
Tagliere dí Manzo: Cooked up your líking Ribeye steak strips, served with Chimichurri sauce & parmesan		
shavings	24.75	
Pollo Involtino: Chicken breast, stuffed with scamorza cheese, sundried tomatoes and fresh basil, wrapped with		
Pancetta, served with creamy mushrooms and Marsala Wine sauce, accompanied with sautéed potatoes, green		
beans and carrots	21.55	
Straccettí dí Agnello: Lamb stríps sauteed with aubergine in white wine, lime juice and parmesan,		
served with roasted potatoes and rucola salad	23.45	

SECONDI dí PESCE

Merluzzo: Oven baked Cod fillet, served with mashed potatoes & pea puree, topped with puttanesca sauce	20.85
Branzino: Oven baked fillet of Seabass topped with courgette and sliced fennel,	
served with Roasted Potatoes and spinach	21.55

Side Orders

Chips: French fries	3.95
Potate: Sautéed potatoes with fresh herbs	4. 7 5
Spínací: Pan-fríed spínach with garlíc and lemon	5.95
Verdurí: Green beans, Carrots & Spínach	6.15
Insalata Míste: Míxed síde salad	5.25
Rucola: Rocket leaf and parmesan shavings salad	5.15

Please discuss all your dietary requirements with the Manager as we prepare everything from fresh.

Prices inc.VAT, 10% service charge will be added to parties of five or more

THANK YOU FOR VISITING "EL CASTELLO"

You can visit us @ elcatello.co.uk

