## GLUTEN FREE MENU

## STUZZICHINI

## Basket of fresh bread $£ 4.95$ Marinated olives $£ 4.65$

Bruschetta: $£ 6.45$ - crostini bread topped with marinated tomatoes, olives and
garlic topped buffalo mozzarella and fresh basíl

## ANTIPASTI

Crostini Platter: Toasted bread with: ..... 11.95- Marinated sliced Fennel \& fresh Orange topped with Stracciatella Cheese and Dill- Gorgonzola, Sícílían Melon and Parma Ham- Marinated Tomatoes with olives and c,arlic, 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 ..... 13.35
Gamberoni: 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
Funghi: Fresh button mushrooms, cooked in gorgonzola cheese, garlic, parmesan and white wine sauce, served with fresh bread ..... 8.85
Caprino: Panco-crusted Goat cheese, served on beetroot $\mathcal{G}$ 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 ..... 10.45OR VINO : White wine, garlic \& chilli, both served with toasted bread (as main +£4.00)
INSALATE (all salads are sened with bread, availlable as a main $+\in 3.50$ )
Italiana: Fresh beeftomato, baby buffalo mozzarella, avocado, sun-dried tomatoes, olives and fresh basil leaves, drizzled with olive oil ..... 8.95
Pollo: Míxed leaf salad, with springs onions, cucumbers, tomatoes, grílled and marinated red peppers and courgettes, Goat's cheese, crispy herbed chicken, caramelised red onions and sweet balsamic vinegar and olive oul dressing ..... 9.95
Barbabietola: Mixed Leaves, peppers, red onion, marinated olives, quínoa,topped with roasted beetroot and braised goat cheese9.55Mare Dolce: Avocado, fresh mango, crayfish, smoked salmon \& boiled egg, served with crispy salad leaves,garnished with lemon mayounaise dressing11.95

## RISOTT1 (all risotto dishes are cooked with parmesan)

Risotto al Porri: Arborio rice, cooked with leeks, spinach, E tomato sauce, topped with grated Goat's cheese

Risotto Buscaiola: Italian rice, cooked with mushrooms, spinach, garlic, chilli,
creamy tomato sauce and gorgonzola cheese
15.15

Risotto e Pollo: Italian rice, cooked with fresh chicken, mushrooms, green peppers, garlic, cream, and white wine 15.65
Risotto Mediterranean: Italian rice, cooked with mussels, prawns, chicken, spicy chorizo,
roasted tomatoes, spinach and saffron
16.25

## PASTE

Sorrentína: Homemade basíl pesto, garlic, creamy tomato sauce, parmesan and touch of chíllí, topped with baby mozzarella ( $+£ 2.00$ for chicken) ..... 12.95
vougole: clams, garlic, chílí, cherry tomatoes and white wine sauce ..... 13.95Napoli: Tube pasta with sliced beef fillet, onions, peppers, mushrooms and tomato sauce,
topped with parmesan ..... 14.55
Pollo Positano: 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 steate in rich red wine and pepper sauce, served with potatoes, green beans and carrots 29.35
Tagliere dí Manzo: cooked up your liking Ríbeye steate 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
Straccetti di Agnello: Lamb strips sauteed with aubergine in white wine, lime juice and parmesan, served with roasted potatoes and rucola salad ..... 23.45
secondi dípesce
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 |
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| Potate: Sautéed potatoes with fresh herbs | 4.75 |
| Spinaci: Pan-fried spinach with garlic and lemon | 5.95 |
| Verduri: Green beans, carrots \& Spinach | 6.15 |
| Insalata Miste: Mixed side salad | 5.25 |
| Rucola: Rocket leafand 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 visít us @ elcatello.co.uk

