

A better taste of us...

CASTELVETUS

Pumpkin cream and goat cheese

Homemade tagliatelle with traditional ragu

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

Remind of an Autumn in the hills

€50 couvert included

The menu must be the same for the entire table

A STEP FROM THE SEA

Chickpeas cream and mussels

Risotto "Riso Buono" Carnaroli with prawns

Our fish soup




Tribute to Vittorio Graziano

€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**

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

Starters

Soft boiled egg with parmesan crumble and pancetta   




€13

Buffalo carpaccio with citronette

€15

Pumpkin cream with goat cheese 

€13



Creamed codfish and bruschetta   

€15




Chickpeas cream with mussels  

€14




Pastas and Risotto

Homemade tagliatelle with mushrooms and pancetta  



€21

Lidia's tortellini in parmesan cream and black truffle   

€22



Risotto "Riso Buono[®]" Carnaroli with prawns and their
sauce (at least 2 people)   

€19

Spaghetti "Monograno Felicetti" with zucchini cream,
amberjack and lemon zest  

€20

Main Courses


Tenderloin beef, baked potatoes,
carrots and balsamic vinegar sauce  

€29

Tenderloin tartare with olive oil, salt and pepper 

(On request: capers, anchovies, yolk, onions)




€26

Pork knuckle brushed with honey and mustard and baked
potatoes 

€28

Chicken supreme stuffed with galletti mushrooms and its sauce

€26

Our fish soup   

(tub gurnard fillet, mussels, claims and scampi)

€29

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"

€3,00

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

