

SCHIACCIATELLA

OUR HAND-STRETCHED PIZZA BREAD TOPPED WITH:

AGLIO £7.95 (v)
garlic and rosemary

AGLIO MOZZARELLA £8.95 (v)
garlic, mozzarella and parsley

GENOVESE £8.95 (V)
pesto, tomato, garlic

CIABATTA £5.95 (v)
served with extra virgin olive oil and balsamic vinegar

MARINATED MIXED OLIVES £3.95 (v)
(may contain the odd stone)

PRIMO PIATTO
STARTERS

PORTOBELLO MUSHROOM £8.95 (v)
baked mushroom filled with soft cheese and spring onion, served with mixed leaves and a drizzle of green pesto

CAPRESE £8.95 (v)
buffalo mozzarella, tomatoes, olive oil and rock salt

HALLOUMI CHEESE £9.95 (v)
char grilled halloumi served with beetroot, orange, garlic oil and a drizzle of balsamic glaze

BRUSCHETTA POMODORO £8.95 (v)
baked bread with cherry tomatoes, red onions, garlic, olive oil, parsley and seasoning

GAMBERONI £12.95 MAIN £23.95
peeled king prawns sautéed with garlic, white wine, lemon chilli butter and fish stock, served with baked bread

CALAMARI £9.95
deep fried calamari coated with crisp breadcrumbs and garlic, and a homemade marinara sauce, with a wedge of lemon

WHITEBAIT £9.95
deep fried whitebait coated with crisp breadcrumbs and garlic, and a homemade marinara sauce, with a wedge of lemon

POLPETTE AL POMODORO £11.95 MAIN £21.95
beef and pork meatballs, in a rich tomato sauce, topped with paprika, spicy tomato and mascarpone with parmesan cheese and served with baked bread

ANTIPASTO MISTO SINGLE: £12.95
a platter of Italian flavours: parma ham, salami napoli, chorizo and milano, gherkins, butter, leaves, tomato, buffalo mozzarella and baked bread

MEDITERRANEAN

MEDITERRANEAN GREEK SALAD SMALL £8.95 LARGE £16.95 (v)
leaves, cucumber, cherry tomatoes, feta cheese, red onion, peppers, olives, lemon with extra virgin olive oil and maldon salt

SALTIMBOCCA MAIALE £23.95
fillet of pork filled with spinach and soft cheese, thyme jus, wrapped with parma ham and served with gratin potatoes and mixed leaves

TEGAMACCIO £24.95
mussels, squid rings, king prawns, red mullet fillets, spring onion, a touch of cream, parsley in a white wine, tomato and basil sauce, garlic and fish stock, served with baked bread and a lemon wedge

PIZZA

MARGHERITA £13.95 (v)
tomato sauce and mozzarella

TROPICANA £15.95
ham, pineapple, mozzarella and tomato sauce

DI PESCE £18.95
tuna, prawns, smoked salmon, black olives, red onion, mozzarella and tomato sauce

COTTO £16.95
tomato sauce, mozzarella, ham, black olives, mushrooms and garlic oil

DIAVOLA £18.95
mozzarella, spicy pepperoni, n’duja sausage, chillies, tomato sauce and roasted peppers

CONTADINA £17.95 (v)
mozzarella, tomato sauce, mushroom, spinach, roasted peppers, goat’s cheese

FIORENTINA £16.95 (v)
fresh spinach, mozzarella, tomato sauce, egg, parmesan shavings and garlic oil

CARNE TOSCANA £17.45
spicy perpperoni, meatballs, mozzarella, parmesan and tomato sauce

CASTELLO SPECIAL £18.95
spicy pepperoni, meatballs, roasted peppers, chilli, mozzarella, red onions and tomato sauce

Each extra topping: £2.00
Turn any pizza into a calzone for only £2.00 extra

CALZONE

CALZONE PICCANTE £19.95
a folded pizza, filled with spicy pepperoni, ham, roasted peppers, red onion, chillies, beef ragu, mozzarella cheese, tomato sauce, served with fresh mixed leaves

CALZONE CONTADINA £19.95 (v)
a folded vegetarian pizza with spinach, red onion, goat’s cheese, mushrooms, roasted peppers, mozzarella cheese and tomato sauce, served with fresh mixed leaves

PESCE
FISH

SALMONE £23.95
served with honey and mustard dressing, gratin potatoes, green beans and a wedge of lemon

BRANZINO £23.95
pan roasted sea bass, served with gratin potatoes, green beans and a wedge of lemon

All fish is filleted but may contain the odd bone

RISOTTO

RISOTTO FRUITI DI MARE £19.95
a rich seafood risotto of mussels, king prawns, squid and cherry tomatoes, chilli butter, white wine, parsley and garlic

RISOTTO POLLO POMODORO £18.95
chicken, mushrooms, cherry tomatoes, parsley, parmesan, butter and white wine

RISOTTO VERDURE £16.95 (v)
with green beans, peas, spring onion, courgette, spinach, butter, white wine, parmesan, lemon and mint

PASTA

SPAGHETTI POMODORO £13.95 (v)
cherry tomatoes, tomato and basil sauce, finished with garlic oil

SPAGHETTI BOLOGNESE £15.95
a traditional minced beef ragu finished with garlic oil

SPAGHETTI CARBONARA £16.95
eggs, Italian pancetta, Parmesan, crushed peppercorns and a dash of cream

PENNE ARRABIATA £14.95 (v)
cherry tomatoes, tomato and basil sauce, fresh red chillies, butter and parsley, finished with garlic oil

TAGLIATELLE CON SALMONE £18.95
prawns, smoked salmon, spring onions, garlic, white wine, parmesan cheese, tomato sauce and a touch of cream

TAGLIATELLE ROSSO £17.95
chicken, sundried tomato, parmesan, spring onions, red pesto, a dash of cream, spinach and parsley

LINGUINE PESCATORE £18.95
linguine tossed with sautéed king prawns, squid, mussels in tomato and basil sauce, white wine, parsley, chilli butter and garlic oil

PRAWN CHILLI LINGUINE £18.95
linguine tossed with sautéed king prawns, cherry tomatoes, fresh chilli, spring onions, courgettes, green beans, white wine, parsley, chilli butter, fish stock and garlic oil

PENNE CREMA £17.95
penne pasta with chicken, mushrooms, garlic oil, spinach, white wine, parmesan and a creamy sauce finished with garlic oil

Gluten-free and Vegan available ~ please ask a member of staff

CARNE

SIRLOIN STEAK 10OZ £29.95
flame grilled, served with fries and mixed leaves

FILLET STEAK 8OZ £34.95
flame grilled, served with fries and mixed leaves

Sauces to accompany your steak £2.95
Choose from: peppercorn sauce / mushroom sauce / garlic butter

POLLO CON FUNGHI £20.95
flame grilled chicken breast, creamy mushroom sauce, parmesan, fries, parsley, leaves and salt and pepper

POLLO ROMANA £20.95
pan fried chicken breast with parma ham, gratin potatoes, thyme jus served with parsley and leaves

CONTORNI
SIDE DISHES

INSALATA SPINACI £7.95 (v)
baby spinach with shaved parmesan, green beans, spring onion, semi-dried tomatoes with a honey and mustard dressing

INSALATA MISTA £7.95 (v)
leaves, tomatoes, red onions, olives, with an olive oil and balsamic dressing

GREEN BEANS £4.95 (v)
with white wine, butter and parsley

GRATIN POTATOES £5.95 (v)

FRENCH FRIES £4.95

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE

KIDS-SIZE PIZZA OR PASTA FOR £9.95

All our dishes are seasoned with salt and black pepper.
All our prices include VAT.

WHITE WINE			RED WINE			BOTTLED BEER			COCKTAILS		
PINOT GRIGIO DEL VENETO italy £25.95 Light, crisp and dry with by aroma notes citing lemon, green apple and blossoms 175ml - £7.50			MERLOT DEL VENETO italy £25.95 Shows ripe plum and cherry fruit on a soft, light finish 175ml - £7.50			PERONI NASTRO 330ML £4.75 CORONA EXTRA 330ML £4.75 BIRRA MORETTO 330ML £4.75 PERONI 00£4.75 THATCHERS CIDER 500ML £6.25			MOJITO £10.50 Mint leaves and a quartered lime muddled with care and brown sugar, golden rum and crushed ice shaken and poured into a tall glass. A great classic		
GRAVE DEL FRIULI SAUVIGNON BLANC, BORGIO TESIS Fantinel, italy £28.95 Delightful, fresh Sauvignon with plenty of delicate green pepper and cut grass aromas and flavours 175ml - £8.95			MONTEPULCIANO D’ABRUZZO COLLEZIONE Marchesini, italy £28.95 From the Adriatic coastal region, shows a heady bouquet of violet and blackberries 175ml - £8.95			DRAUGHT BEER & CIDER			SEX ON THE BEACH £10.50 Vodka, peach schnapps, cranberry juice and orange juice shaken with ice and fresh lime		
FRASCATI TERRE DEL GRIFI, FONTANA Candida, italy £31.95 Lean minerally style with a citrus freshness, hints of crushed almonds on the finish			ARGENTINIAN MALBEC Argentina £31.95 Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice			SPIRITS & LIQUEURS 25ML £5.50 / 50ML £7.95 / MIXERS £1.00			COSMOPOLITAN £10.50 Absolut citron partnered with triple sec, squeezed lime and cranberry juice, flamed orange to finish		
CHARDONNAY £32.95 A light fresh white wine from the heart of the San Juan desert			PRIMITIVO, PUGLIA Italy £32.95 Bright full flavoured, juicy red fruit with a delicious, velvet vanilla spice			GIN MALIBU PINK GIN AMARETTO CAMPARI TIA MARIA VODKA SAMBUCA BELLS STREGA JACK DANIELS PERNOD COINTREAU BACARDI MARTINI PIMMS CAPTAIN MORGANS LIMONCELLO CINZANO TEQUILA SOUTHERN COMFORT			CAPPUCCINO COCKTAIL £10.95 Amaretto, tia maria, fresh milk and coffee liqueur all shaken together with ice and strained in a martini glass. Finished with chocolate on top		
LEEFIELD STATION SAUVIGNON BLANC Marlborough, New Zealand £34.95 A ripe, perfumed nose of lime zest, passion fruit and musky pink grapefruit, with a palate of exotic citrus, woody herbs and warm river stone			DON JACOBO RIOJA CRIANZA, VITICULTURA Ecologica, Organic, Bodegas Corral Spain £33.95 Red and black fruit, dairy and vanilla on the nose; in the mouth has soft tannins and good acidity, fruity and slightly spiced, hints of new oak barrel and a lingering finish			PREMIUM SPIRITS & LIQUEURS 25ML £6.95 / 50ML £8.95 / MIXERS £1.00			RED BULL POWER £10.95 Vodka, red bull and strawberry syrup shaken with ice and poured into a tall glass		
GAVI DI GAVI italy £45.95 Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate			ROSSO TOSCANA italy £36.95 Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla			JAMESONS COURVOISIER VECCHIA ROMAGNA GRAPPA HENDRICKS GIN BOMBAY SAPPHIRE			FRENCH MARTINI £10.95 Vodka, chambord and pineapple juice. Lime added, then gently shaken and strained		
ROSE´ WINE			BAROLO, ENRICO SERAFINO Italy £64.95 Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla			SOFT DRINKS			STRAWBERRY DAQUIRI £10.95 Havana rum with fraise liqueur shaken with lime and strawberry puree		
PINOT GRIGIO ROSATO Blush £25.95 Slightly drier in style, full of fresh summer berry fruit aromas 175ml - £7.50			AMARONE DELLA VALPOLICELLA CLASSICO Bolla, Italy £69.95 The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours			STILL WATER £3.95 SPARKLING WATER £3.95 SODA WATER £1.70 TONIC WATER £2.95 SQUASH £1.50 COKE/DIET COKE/LEMONADE SMALL £2.75 COKE/DIET COKE/LEMONADE LARGE £4.25 APPLETISER £3.95 ELDERFLOWER £3.95 J20 ORANGE & PASSION FRUIT £3.95 J20 APPLE & RASPBERRY £3.95 APPLE JUICE SMALL £3.50 LARGE £4.50 CRANBERRY JUICE SMALL £3.50 LARGE £4.50 ORANGE JUICE SMALL £3.50 LARGE £4.50 PINEAPPLE JUICE SMALL £3.50 LARGE £4.50 TOMATO JUICE SMALL £3.50 LARGE £4.50 GINGER BEER £3.50			THE GODFATHER £10.95 Jack Daniels, amaretto and lime, shaken with ice and topped with coke		
WICKED LADY WHITE ZINFANDEL USA £29.95 From the deep south of Italy, subtle strawberry fruit, finishes with a touch of sweetness 175ml - £8.95			ALEXANDRE BONNET GRANDE RESERVE BRUT France £60.00 Light, delicate nose showing white blossom and citrus fruit. The palate is refined, with more fruity notes coming forward on the refreshing finish			KIR ROYALE £11.95 A coated flute of creme de cassis topped up with prosecco. A great classic			SEASONAL BELLINI £11.95 Sparkling wine with strawberry , or raspberry syrups. Served in a champagne glass		
125ml is available - please ask a member of staff			MOET & CHANDON BRUT IMPERIAL NV France £99.00 A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hint			ALCOHOL FREE COCKTAILS AVAILABLE £6.95			Castello Restaurant 3 Park Road Yeovil Somerset BA20 1DZ Tel: 01935 507878 www.castellorestaurants.com		

PLEASE SPEAK TO A MEMBER OF OUR STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES BEFORE YOU ORDER YOUR MEAL OR DRINK