



CASTELLI ESTATE

IN CUCINA

From Wednesday to Sunday Lunch 12AM- 3PM Dinner Friday & Saturday 6.00 PM- 9.30 PM

ANTIPASTI (Entree)

PANE DI CASA 8

Fresh Italian bread served with EVOO and balsamic

BEEF CARPACCIO 22

Thinly sliced raw beef, white truffle oil, porcini dressing, rocket, and shaved parmesan

SALMONE MARINATO 22

Fresh smoked salmon, finely sliced French shallots & radish, dill, extra virgin olive oil, capers, crispy house-made flatbread crackers, garnished with rocket

POLPETTE 18

House-made Italian beef & pork meatballs, in a tomato sauce, served with slices of fresh in-house baked bread

ASPARAGI 21

Warm Torbay asparagus, goat cheese, tomato, rocket, and red pepper olive sauce.

PASTA (Main)

RAVIOLI AL BRASATO DI MANZO 32

Home-made pasta made in Traditional n method, filled with beef braised in our Castelli Syrah & fresh Mediterranean herbs, served in burnt sage butter, topped with Pecorino Romano cheese.

GNOCCHI AL RAGU' DI AGNELLO 30

Home-made traditional potato gnocchi served with diced lamb shoulder, soffritto, white wine and topped with Pecorino Romano cheese.

FETTUCCHINE AI FUNGHI PORCINI 30

Home-made pasta served with gourmet fresh mushroom, porcini, portobello, combined with thyme, white wine, and egg yolk.

Home-made VEGAN GNOCCHI (V) 30

Home-made GLUTEN FREE GNOCCHI (GF) 30

SPECIALI

PORCHETTA (GF) 37

Local pork loin trimmed & rolled in-house, infused with fresh herbs from our garden, roasted, served with crackling skin, rosemary & sea-salt baked potatoes, steamed Asparagus.

AGNELLO (GF) 39

Lamb Shoulder, Sous-vide and finished on the grill. Served with chickpea puree, roasted pumpkin, salsa verde.

CONTORNI (Side)

ROSEMARY ROASTED POTATOES 15

INSALATA DI RUCOLA 15 SIDE / 19 MAIN

Rocket leaves, shaved parmesan, sliced pear, with walnuts and balsamic dressing.

VERDURE 18

Steamed asparagus drizzled with a garlic olive oil.

DOLCE DELLA CASA (Dessert) 14

AMARETTO TIRAMISU

PANNA COTTA

CREAM BROULE

AFFOGATO

Ask our staff for today's dessert specials

IL FORMAGGIOSO 45

Selections of fine local and Italian cheeses, seasoned and fresh, served with jam and walnuts, crispy house-made flat bread crackers.

KIDS MENU \$17

Beer Battered Snapper fillet & French fries

(or) Spaghetti Bolognese

(or)-Spaghetti Napoli

(or)-Beef & Pork Meatballs in a tomato Sauce & sliced bread.

GF = GLUTEN FREE / V = VEGETARIAN / DF = DIARY FREE / VG = VEGAN *(P.S. OUR GLUTEN FREE DISHES MAY CONTAIN TRACES OF GLUTEN)

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE BRING TO OUR ATTENTION