



## CASTELLI ESTATE

CELLAR DOOR MENU 11:30am – 3pm

### PANE DI CASA 10

Fresh Home-Made Italian bread served with EVOO and balsamic

### BEEF CARPACCIO 22

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

### POLPETTE 22

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

### BRUSCHETTA ASPARAGUS 22

Toasted slice of house-made bread, with warm Torbay asparagus, ricotta cheese, tomato, rocket, and red pepper olive sauce

### LASAGNA 28

Elisabetta's traditional lasagne, made with fresh hand-made pasta, layered with a slow-cooked beef & pork ragu', mozzarella, béchamel and Grana Padana cheese

### BRUSCHETTA PORK 28

Grilled Home-made bread served with sliced Porchetta, fresh fennel black pepper, EVOO.

### IL CASAMIERE 75 *(Designed to share between two)*

Selection of Artisan Italian cured meats

Prosciutto di Parma, Capocollo, Dellendale fine cheeses soft and hard Homemade chilly jam, bread and crackers, walnuts, fruit, olives, home-made finely sliced roast porchetta, and selection of some daily Chef speciality.

### IL FORMAGGIOSO 45

A chef Selection of three fine local Dellendale cheeses, seasoned, served with jam and walnuts, house-made bread, fresh fruit, crackers.

\*Sample Menu only, subject to change without notice.