

La Taverna del Castello

Starters

BACCALÀ FUOR D'ACQUA AL CUCCHIAIO 16 €

CREAMED COD WITH SWEET POTATO CREAM, CRISPY BACON, CARAMELIZED TROPEA ONION, CACAO POWDER



"IL TAROZ" (MINÜZ) 14 €

POTATOES AND GREEN BEANS DOUBLE CONSISTENCY ALP BUTTER FLAVORED WITH VALTELLINA CASERA DOP SAGE AGED 8-18 MONTHS ONION SALT AND PEPPER ACCOMPANIED BY LOCAL SALAMI



CHEESECAKE ?! 16 €

KNIFE TARTARE ACCOMPANIED BY GOAT CHEESE MOUSSE, RICOTTA, LEMON ZEST, SALT AND PEPPER PLACED ON OREGANO CRUMBLE



Pasta, risotto and soups

THE PO' MEETS THE LARIO 15 €

CARNAROLI RISOTTO WITH ORANGE SCENT, CREAMED WITH ALP CHEESE, MARJORAM, CHOPPED HAZELNUTS AND CRUNCHY MORSELS OF SMOKED TROUT



LO STIVALE ITALIANO 14 €

POTATO GNOCCHI ON ARTICHOKE HEART CREAM ACCOMPANIED BY APULIAN STRACCIATELLA, LARD CRUMBLE WITH ALMONDS



MEZZALUNA VALTELLINESE 14 €

BUCKWHEAT RAVIOLI STUFFED WITH BRESAOLA AND BITTO, CREAMED WITH BUTTER, LEMON AND MINT



Main courses

CUNÌC' NDÈL CAPÈL 18 €

RABBIT LEG AND SHOULDER WITH HERBS PLACED ON CAULIFLOWER CREAM WITH MARJORAM, VALTELLINA PGI GALA APPLES



FLAVORED PORK FILLET 18 €

ON TOPINAMBUR CREAM, LEFFE ROUGE BEER SAUCE AND DIJON MUSTARD



BROWN TROUT FILLETS* 19 €

ON BEETROOT PESTO, DROPS OF TAHINI SAUCE, YOGURT AND LIME



Desserts

LA NOSTRA ZONCLADA 7 €

SHORTCRUST PASTRY FILLED WITH RICOTTA, RAISINS, CITRON, WALNUTS, ALMOND FLOUR, RUM AND CINNAMON



BUCKWHEAT CAKE 6 €

WITH ALMOND FLOUR AND RASPBERRY JAM



PARFAIT WITH BRAULIO 7 €

ON CHOCOLATE CRUMBLE



*Contains frozen products

Allergens: ● Cereals containing gluten ● Egg ● Fish ● Milk (including lactose) ● Nuts ● Mustard ● Sulphur dioxide and sulphites