

CASTELLI
IN ARIA

only on Sundays

Brunch
brunch

TO SHARE

MAIN

TO TOP IT OFF



To share

Fried baby squid with Tartar sauce
€15

Potato chips with Salsa Brava
€6

Homemade vegetable tempura
with dill mayonnaise.
€11

Cantabrian anchovies, stracciatella
cheese and tomato confit served with focaccia.
€14

Marinated-salmon carpaccio
with wasabi mayo, guacamole, caramelized onion.
€15

San Daniele Prosciutto crudo (dry ham)
27 months.
€12

Prosciutto cotto (cooked ham) smoked in
“Meggiolaro” beech
with warm bread and horseradish mayo.
€12

Selection of 3 or 5 cheeses
with our homemade chutneys.
€ 11/15





Main

Castelli Breakfast

Scrambled eggs, Brie cheese, grilled cardoncelli mushrooms, “in carpione” squash.

€13

- extra salmon smoked by us **+€3,5**
- extra bacon **+€3**
- extra avocado **+€3**

Avocado Toast

Toasted bread, guacamole, scrambled eggs, caramelized onion, confit tomatoes, goat milk yogurt.

€13

- extra salmon smoked by us **+€3,5**
- extra bacon **+€3**

Salmon Toast

Toasted bread, salmon marinated and smoked by us, chives cream cheese, scrambled eggs, dill mayo, salad.

€13

- extra bacon **+€3**
- extra avocado **+€3**





Main

Eggs Benedict

Toast, slow-cooked BIO eggs, Hollandaise sauce in siphon, chives, caramelized onion.

€11

- extra salmon smoked by us **+€3,5**
- extra bacon **+€3**
- extra avocado **+€3**

BEEF Burger

Homemade bun, our all-beef hamburger patty, cheddar cheese, crispy bacon, lettuce, tomato, cucumber, caramelized onion, home salsa.

€14

Ribs

Low-temperature ribs with sweet and sour honey glaze, served with potato salad.

€14



To top it off

Creamy Meringata

Cream cheese, meringues, mixed berries.

€6,5

Pancakes

Maple syrup and walnuts.

€6

Brownies

White chocolate Namelaka, toasted cashews.

€6



Water 75 cl

€2,5

Bread

€3

Please speak to the staff to consult the allergen list.
Some products could contain frozen foods depending
on the season and market availability.

