

WELCOME TO *El Castello* ODIHAM

STUZZICHINI

Basket of fresh bread	2.95
Marinated Olives ^{GF}	4.25
Zucchini Fritti	5.25
Garlic Bread	4.20
Garlic Bread with mozzarella & gorgonzola	5.25
Bruschetta della settimana - ask a member of the team for this week's flavour	5.95

ANTIPASTI

Antipasto Italiano ^{GF}	10.95
Selection of salami: barolo, tartufo, milano, parma ham, served with grilled vegetables, Bocconcini cheese, olives, rocket, shaved parmesan & bread	
Funghi ^{GF}	7.25
Mushrooms, cooked in a gorgonzola, parmesan & cream sauce, served with fresh bread	
Halloumi ^{GF}	7.25
Pan fried halloumi with grilled vegetables, dressed rocket salad & roasted pepper sauce	
Crispy Coated Brie	7.50
Homemade fresh blueberry compote & dressed rocket salad	
Calamari	7.50
Fried baby squid, served with homemade tartar sauce & baby leaf salad	
Arancina di Riso	7.55
Homemade Bolognese arancina, stuffed with mozzarella & peas, coated in breadcrumbs, served with dressed baby leaf salad, arrabiata sauce and pesto	
Cozze Bianco ^{GF}	8.65
Fresh mussels in a cream & leek sauce, served with toasted bread	as a main 13.50
King Prawns Saganaki ^{GF}	9.95
King Prawns cooked in rich tomato, red onion & pepper sauce, chilli & garlic, topped with feta cheese & served with warm bread	

INSALATE ^{GF}

- Italiana** 10.95
Fresh beef tomato, mozzarella, avocado, sun-dried tomatoes, olives, basil leaves & a drizzle of basil oil
- Cesare e Pollo** 12.95
Crispy salad, charcoal grilled chicken, parmesan shavings, anchovies, Cæsar dressing & croutons
- Pollo Salad** 12.95
Crispy herbed chicken with a mixed leaf salad, charcoal grilled vegetables, red onions, cucumbers, tomatoes, goat's cheese, sweet balsamic vinegar & house dressing
- Mare Dolce** 13.75
Avocado, fresh mango, king prawns, smoked salmon & boiled egg, served with crispy salad leaves & homemade lemon mayonnaise dressing

RISOTTI ^{GF}

- Risotto alla Barbabietola e Caprino** 13.95
Fresh beetroot & mascarpone risotto with pan-fried goat's cheese & toasted walnuts
- Risotto alla Zucca** 13.95
Creamy pumpkin risotto, sprinkled with toasted pumpkin seeds, rocket & shavings of 9 months matured Pecorino Cheese

PASTA FRESCA

- Ravioli Melanzane e Caprino** 14.95
Homemade Ravioli, stuffed with aubergine, goat's cheese & fresh thyme, in a rich tomato & basil sauce
- Homemade Lasagne** 12.95
Beef ragu, ham, courgettes, parmesan, mozzarella, served with dressed baby leaf salad & charcoal grilled garlic ciabatta bread
- Pappardelle al Tartuffo** 13.95
Homemade fresh pappardelle with a black truffle cream, porcini mushrooms & garlic
- Fettuccine al Salmone Affumicato** 14.95
Homemade fresh fettuccine, smoked salmon, peas in creamy lemon & dill sauce

PASTA ^{GF}

Pollo Positano	12.85
Tagliatelle with chicken, asparagus, mushrooms, cream & garlic	
Pasta alla Calabrese	13.50
Penne in tomato sauce with spicy Nduja sausage, mascarpone, olives & fresh basil	
Linguini Mare	14.50
Linguini, seafood mix in rich tomato & Pernod sauce, chilli & garlic	
Farfalle Sorrentina	11.85
Farfalle in tomato & pesto sauce, touch of cream, chilli, garlic, pesto & Bocconcini cheese	
Tagliatelle con Zucchine e Gamberi allo Zafferano	13.95
Tagliatelle with king prawns & courgettes, in creamy saffron & fresh chilli sauce	

SECONDI DI CARNE ^{GF}

Filetto El Castello	26.95
8oz grilled British fillet steak in a red wine jus, served with buttered potatoes, green beans & carrots	
Bistecca	23.95
8oz grilled British sirloin steak in a creamy gorgonzola sauce, grilled asparagus wrapped in parma ham with dressed rocket & parmesan salad & chips	
Medaglioni di Manzo	26.95
Pan-fried medallions of 8oz British beef fillet, with honey, French & Dijon mustard sauce, served with fries & a rocket salad with parmesan	
Pollo Parmigiana	17.95
Pan-fried chicken breast, topped with pepperoni & mozzarella in a rich tomato sauce, served with green beans, buttered potatoes & carrots	

SECONDI DI PESCE ^{GF} - may contain small bones, please be careful!

Grilled Sardines	15.95
Served with dressed rocket salad & fries	
Cozze con Zafferano	16.95
Fresh Mussels in a saffron cream sauce with crispy pancetta, peas & toasted bread	
Tuna Niçoise	18.95
Grilled fresh tuna steak (cooked pink), dressed salad leaves, cherry tomatoes, green beans, red onions, new potatoes, olives, anchovies & a soft boiled egg	

PIZZERIA EL CASTELLO - Fresh homemade dough with either wholemeal or white flour

Margherita	8.95
Tomato base, mozzarella, fresh basil leaves & basil oil	
Funghi	9.95
Tomato base, mozzarella, mushrooms & garlic	
Florentine	10.65
Tomato base, spinach, mozzarella, free range egg & garlic	
Quattro Formaggi	10.65
A smooth blend of four cheeses on a tomato base	
Carciofina	10.80
Tomato base, mozzarella, artichokes, mushrooms, fresh tomatoes, parmesan & garlic	
Americana Calda	12.30
Tomato base, mozzarella, pepperoni & hot green peppers	
Salsiccia	12.70
Tomato base, pepperoni, fresh lucanica sausage, bacon, red onions & mozzarella	
Venezia	12.70
Tomato base, pepperoni, mozzarella, red onions, sultanas, pine kernels & soft free range egg	
Bolognese	12.70
Tomato base, Bolognese sauce, mushrooms & mozzarella	
Quattro Stagioni	12.70
Tomato base, mozzarella, pepperoni, mushrooms, capers, anchovies, olives & artichokes - in sections	
Mare	13.75
Tomato base, fresh seafood (calamari, octopus, king prawns, mussels) garlic & chilli - no cheese	
Pollo	12.60
Tomato base, spicy chicken, peppers, mushrooms, red onions, garlic & mozzarella	
Rucola e Prosciutto	12.70
Blend of four cheeses, when cooked topped with parma ham & rocket salad leaves	
Dolce	11.65
Tomato base, mozzarella, pineapple & ham	
Giardiniera	12.70
Basil pesto base, grilled Mediterranean vegetables with ricotta, parmesan, mozzarella & garlic	

SIDE ORDERS ^{GF}

French Fries	3.50
Patate - Buttered New Potatoes with fresh herbs	3.95
Spinaci - Buttered spinach with garlic & parmesan	4.95
Verdure - Spinach, carrots & green beans in butter & fresh herbs	4.95
Insalata Verde - Mixed Baby leaf salad, dressed with our house dressing	4.95
Rucola - Rocket salad with Parmesan & house dressing	4.95
Pomodori Feta - Tomato, feta, red onion & olives salad, drizzled with olive oil	5.25