WELCOME TO El Castello ODIHAM

STUZZICHINI

Basket of fresh bread	3.75
Marinated Olives ©	4.25
Zucchini Fritti	7.75
Garlic Bread	5.50
Garlic Bread with mozzarella & gorgonzola	6.50
Bruschetta della settimana - ask a member of the team for this week's flavour	6.95

ANTIPASTI

Antipas	sto Itali	ano	(GF)						12.50
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Selection of salami: barolo, tartufo, milano, parma ham, served with grilled vegetables, Bocconcini cheese, olives, rocket, shaved parmesan & bread

3.75
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Mushrooms, cooked in a gorgonzola, parmesan & cream sauce, served with fresh bread

Halloumi ©	8.75
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Pan fried halloumi with grilled vegetables, dressed rocket salad & roasted pepper sauce

Crispy Coated Brie 9.00

Homemade fresh blueberry compote & dressed rocket salad

Calamari 9.00

Fried baby squid, served with homemade tartar sauce & baby leaf salad

Arancina di Riso 9.05

Homemade Bolognese arancina, stuffed with mozzarella & peas, coated in breadcrumbs, served with dressed baby leaf salad, arrabiata sauce and pesto

Cozze Bianco © 10.50

Fresh mussels in a cream & leek sauce, served with toasted bread as a main 15.95

King Prawns Saganaki © 10.95

King Prawns cooked in rich tomato, red onion & pepper sauce, chilli & garlic, topped with feta cheese & served with warm bread

INSALATE @ - all of our salads are served with warm homemade bread

Italiana 12.50

Fresh beef tomato, mozzarella, avocado, sun-dried tomatoes, olives, basil leaves & a drizzle of basil oil

Cesare e Pollo 14.75

Crispy salad, charcoal grilled chicken, parmesan shavings, anchovies, Cæsar dressing & croutons

Pollo Salad 14.75

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 15.75

Avocado, fresh mango, king prawns, smoked salmon & boiled egg, served with crispy salad leaves & homemade lemon mayonnaise dressing

RISOTTI (F)

Risotto alla Barbabietola e Caprino

14.95

Fresh beetroot & mascarpone risotto with pan-fried goat's cheese & toasted walnuts

Risotto alla Zucca 14.95

Creamy pumpkin risotto, sprinkled with toasted pumpkin seeds, rocket & shavings of 9 months matured Pecorino Cheese

PASTA FRESCA

Ravioli Melanzane e Caprino

16.50

Homemade Ravioli, stuffed with aubergine, goat's cheese & fresh thyme, in a rich tomato & basil sauce

Homemade Lasagne

14.50

Beef ragu, ham, courgettes, parmesan, mozzarella, served with dressed baby leaf salad & charcoal grilled garlic ciabatta bread

Pappardelle al Tartuffo

14.95

Homemade fresh pappardelle with a black truffle cream, porcini mushrooms & garlic

Fettuccine al Salmone Affumicato

16.50

Homemade fresh fettuccine, smoked salmon, peas in creamy lemon & dill sauce

PASTA (F)

Pollo Positano Tagliatelle with chicken, asparagus, mushrooms, cream & garlic	14.50
Pasta alla Calabrese Penne in tomato sauce with spicy Nduja sausage, mascarpone, olives & fresh basil	14.50
Linguini Mare Linguini, seafood mix in rich tomato & Pernod sauce, chilli & garlic	15.95
Farfalle Sorrentina Farfalle in tomato & pesto sauce, touch of cream, chilli, garlic & Bocconcini cheese	13.50
Tagliatelle con Zucchine e Gamberi allo Zafferano Tagliatelle with king prawns & courgettes, in creamy saffron & fresh chilli sauce	15.50

SECONDIDICARNE @

Filetto El Castello
80z grilled British fillet steak in a red wine jus, served with buttered potatoes, green beans & carrots
Bistecca
27.95

Soz grilled British sirloin steak in a creamy gorgonzola sauce, grilled asparagus wrapped in parma ham with dressed rocket & parmesan salad & chips

Medaglioni di Manzo 32.50

Pan-fried medallions of 8oz British beef fillet, with honey, French & Dijon mustard sauce, served with fries & a rocket salad with parmesan

Pollo Parmigiana 18.95

Pan-fried chicken breast, topped with pepperoni & mozzarella in a rich tomato sauce, served with green beans, buttered potatoes & carrots

SECONDIDIPESCE @ - may contain small bones, please be careful!

Grilled Sardines 16.95

Served with dressed rocket salad & fries

Cozze con Zafferano 18.95

Fresh Mussels in a saffron cream sauce with crispy pancetta, peas & toasted bread

Tuna Niçoise 21.95

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 Tomato base, mozzarella, fresh basil leaves & basil oil	10.65
Funghi Tomato base, mozzarella, mushrooms & garlic	11.65
Florentine Tomato base, spinach, mozzarella, free range egg & garlic	12.50
Quattro Formaggi A smooth blend of four cheeses on a tomato base	12.80
Carciofina Tomato base, mozzarella, artichokes, mushrooms, fresh tomatoes, parmesan & garlic	12.95
Americana Calda Tomato base, mozzarella, pepperoni & hot green peppers	13.85
Salsiccia Tomato base, pepperoni, fresh lucanica sausage, bacon, red onions & mozzarella	14.25
Venezia Tomato base, pepperoni, mozzarella, red onions, sultanas, pine kernels & soft free range	14.25 egg
Bolognese Tomato base, Bolognese sauce, mushrooms & mozzarella	14.25
Quattro Stagioni Tomato base, mozzarella, pepperoni, mushrooms, capers, anchovies, olives & artichokes - in	14.50 sections
Mare Tomato base, fresh seafood (calamari, octopus, king prawns, mussels) garlic & chilli - no	15.50 cheese
Pollo Tomato base, spicy chicken, peppers, mushrooms, red onions, garlic & mozzarella	14.15
Rucola e Prosciutto Blend of four cheeses, when cooked topped with parma ham & rocket salad leaves	14.25
Dolce Tomato base, mozzarella, pineapple & ham	13.20
Giardiniera Basil pesto base, grilled Mediterranean vegetables with ricotta, parmesan, mozzarella & g	14.25 arlic
SIDE ORDERS @	
French Fries Patate - Buttered New Potatoes with fresh herbs Spinaci - Buttered spinach with garlic & parmesan Verdure - Spinach, carrots & green beans in butter & fresh herbs Insalata Verde - Mixed Baby leaf salad, dressed with our house dressing Rucola - Rocket salad with Parmesan & house dressing Pomodori Feta - Tomato, feta, red onion & olives salad, drizzled with olive oil	4.50 3.95 4.95 4.95 4.95 5.25