WHITE WINE —

PINOT GRIGIO DEL VENETO Italy £23.95 Light, crisp and dry with by aroma notes citing lemon, green apple and blossoms. 175ml £6.90 250ml £8.50

GRAVE DEL FRIULI SAUVIGNON BLANC, BORGO TESIS, Fantinel, Italy £26.95 Delightful, fresh Sauvignon with plenty of delicate green pepper and cut grass aromas and flavours.. 175ml £7.95 250ml £9.50

FRASCATI TERRE DEI GRIFI, FONTANA Candida, Italy £28.95 Lean, minerally style with a citrus freshness, hints of crushed almonds on the finish.

CHARDONNAY £29.95 A light fresh white wine from the heart of the San Juan desert.

LEEFIELD STATION SAUVIGNON BLANC Marlborough, New Zealand £31.95 A ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit, with a palate of exotic citrus, woody herbs and warm river stone

GAVI DI GAVI Italy £39.90 Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

MONTEPULCIANO D'ABRUZZO COLLEZIONE Marchesini, Italy £23.90 From the Adriatic coastal region, shows a heady bouquet of violet and blackberries. 175ml £7.95 250ml £9.50 ARGENTINIAN MALBEC, Argentina £28.95 Plums, blackberries and a touch of vanilla: fresh fruit flavours,

> PRIMITIVO, PUGLIA Italy £29.95 Bright full flavoured, juicy red fruit with a delicious, velvet vanilla-

supported by a touch of spice.

RED WINE

MERLOT DEL VENETO

Italy £23.95

Shows ripe plum and cherry fruit on a soft, light finish.

175ml £6.95 250ml £8.50

DON JACOBO RIOJA CRIANZA, VITICULTURA Ecológica, Organic, Bodegas Corral, Spain £30.95 Red and black fruit, dairy and vanilla on the nose; in the mouth has soft tannins and good acidity, fruity and slightly spiced, hints of new oak barrel and a lingering finish.

spice.

PASSORI ROSSO, VENETO Italv £34.95 Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.

AMARONE DELLA VALPOLICELLA CLASSICO, Bolla, Italy £59.95 The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.

BAROLO, ENRICO SERAFINO Italy £64.95 Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.

PROSECCO Italy £31.95 Sparkling with fresh apples, pears and a just a hint of white peach. 125ml £6.95

ALEXANDRE BONNET GRANDE RÉSERVE BRUT France £50.00 Light, delicate nose showing white blossom and citrus fruit. The palate is refined, with more fruity notes coming forward on the refreshing finish.

MOËT & CHANDON BRUT IMPÉRIAL NV France £90.00 A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hint.

125ml is available please ask a member of staff

BOTTLED BEER —	
Measure Bottle	
PERONI NASTRO 330ML	£4.25
CORONA EXTRA 330ML	£4.25
BIRRA MORETTI 330ML	£4.25
PERONI 00	£4.25
THATCHERS CIDER 500ML	£6.00
DRAUGHT BEER & CIDER	
DIALOGITI DEEK & CIDEK	

1/2 Pint Pint PERONI NASTRO £3.95 £6.50

> SPIRITS & LIOUEURS -25ML 4.95 / 50ML 6.50 / MIXERS 60P GIN PINK GIN CAMPARI VODKA BELLS IACK DANIELS COINTREAU MARTINI CAPTAIN MORGANS CINZANO SOUTHERN COMFORT MALIBU AMARETTO TIA MARIA SAMBUCA STREGA PERNOD BACARDI

PREMIUM SPIRITS & LIQUEURS 25ML 5.50 / 50ML 6.95 JAMESONS COURVOISIER VECCHIA ROMAGNA GRAPPA HENDRICKS GIN BOMBAY SAPPHIRE

SOFT DRINKS

£3.50

£3.50

£1.70

£2.50

£1.50

£3.50

£3.50

£3.50

£3.50

£3.50

£4.00

£4.00

£4.00

£3.50

SMALL £2.50

LARGE £3.95

SMALL £2.95 LARGE £4.00

....

...

SPARKLING WATER

COKE/DIET COKE/LEMONADE

COKE/DIET COKE/LEMONADE

J2O ORANGE & PASSION FRUIT

J2OAPPLE & RASPBERRY

CRANBERRY JUICE

ORANGE JUICE

PINEAPPLE JUICE

TOMATO IUICE

GINGER BEER

STILL WATER

SODA WATER

TONIC WATER

APPLETISER

APPLE JUICE

ELDERFLOWER

SQUASH

PIMMS

COCKTAILS MOJITO £8.50 Mint leaves and a quartered lime muddled with care with brown sugar, golden rum and crushed ice shaken and poured into a tall glass. A great classic. SEX ON THE BEACH £8.50 Vodka, peach schnapps, cranberry juice, orange juice shaken with ice and fresh lime. COSMOPOLITAN £8.50 Absolut citron partnered with triple sec, squeezed lime and cranberry juice. Flamed orange to finish. CAPPUCCINO COCKTAIL £8.95 Amaretto, tia maria, fresh milk and coffee liqueur all shaken together with ice and strained in a martini glass. Finished with chocolate on top. REDBULL POWER £8.95

Vodka, redbull and strawberry syrup shaken with ice and poured into a tall glass.

FRENCH MARTINI £8.95 Vodka, chambord and pineapple juice. Lime added, then gently shaken and strained.

STRAWBERRY DAQUIRI £8.95 Havana rum with fraise liqueur shaken with lime and strawberry puree.

THE GODFATHER £8.95 Jack daniels, amaretto and lime, shaken with ice and topped with coke.

CASTELLO KISS £9.95 A colourful cocktail built over crushed ice with grenadine, pineapple juice, blue curacao, vodka and malibu. A beautiful cocktail

APEROL SPRITZ £9.95 Prosecco, aperol and soda water served in a gin glass with a slice of lemon.

KIR ROYALE £9.95 A coated flute of crème de cassis topped up with prosseco. A great classic.

SEASONAL BELLINI £8.95 Sparkling wine with strawberry, or raspberry syrups. Served in a champagne glass.

ALCOHOL FREE COCKTAILS AVAILABLE £4.95

Castello Restaurant 3 Park Road Yeovil Somerset BA20 1DZ

Tel: (01935) 507878

www.castellorestaurants.com

* Allergies & Intolerances* Should you have concerns about an allergy

or intolerance please speak to our staff before you order your drink

ROSÉ WINE —

PINOT GRIGIO ROSATO Blush £23.95 Slightly drier in style, full of fresh summer berry fruit aromas

USA £26.95 From the deep south of Italy, subtle strawberry fruit, finishes with a touch of sweetness. 175ml £7.95.250ml £9.50

175ml £6.95 250ml £8.50

WICKED LADY WHITE ZINFANDEL.

125ml is available please ask a member of staff

SCHIACCIATELLA

OUR BASKET OF HAND-STRETCHED PIZZA BREAD TOPPED WITH:

AGLIO £7.45 (v) garlic and rosemary

AGLIO MOZZARELLA £7.95 (v) garlic, mozzarella and parsley

> GENOVESE £7.95 (v) pesto, tomato, garlic

CIABATTA £5.45 (v) served with extra virgin olive oil and balsamic vinegar

> MARINATED MIXED OLIVES £3.95 (v) (may contain the odd stone)

PRIMO PIATTO **STARTERS**

PORTOBELLO MUSHROOM £8.45 (v) baked mushroom filled with soft cheese and spring onion, served with mixed leaves and a drizzle of green pesto. CAPRESE £7.95 (v)

Buffalo mozarella, tomatoes, olive oil and rock salt

HALLOUMI CHEESE £8.95 (v) char grilled halloumi served with beetroot, orange, garlic oil and a drizzle of balsamic glaze

BRUSCHETTA POMODORO £7.95 (v) baked bread with cherry tomatoes, red onions, garlic, olive oil, parsley and seasoning

GAMBERONI £11.95 Main £22.95 peeled king prawns sautéed with garlic, white wine, lemon chilli butter and fish stock, served with baked bread

CALAMARI £8.95 deep fried calamari coated with crisp breadcrumbs and garlic, and a homemade marinara sauce, with a wedge of lemon

WHITEBAIT £8.95 deep fried whitebait coated with crisp breadcrumbs and garlic, and a homemade marinara sauce, with a wedge of lemon

POLPETTE AL POMODORO £9.95 MAIN £18.95 beef and pork meatballs, in a rich tomato sauce, topped with paprika, spicy tomato and mascarpone with parmesan cheese and served with baked bread

ANTIPASTO MISTO single: £9.95 or to share £17.95 a platter of italian flavours: parma ham, salami napoli, chorizo and milano, gherkins, butter, leaves, tomato, buffalo mozzarella and baked bread

MEDITERRANEAN

GREEK SALAD small £7.95 large £14.95 (v) leaves, cucumber, cherry tomatoes, feta cheese, red onion, peppers, olives, lemon with extra virgin olive oil and maldon salt.

TEGAMACCIO £22.95 mussels, squid rings, king prawns, red mullet fillets, spring onion, a touch of cream, parsley in a white wine, tomato and basil sauce, garlic and fish stock, served with baked bread and a lemon wedge

SALTIMBOCCA MAIALE £21.95 fillet of pork filled with spinach and soft cheese, thyme jus, wrapped with parma ham and served with gratin potatoes and mixed leaves

PIZZA

MARGHERITA £13.95 (v) tomato sauce and mozzarella

TROPICANA £15.95 ham, pineapple, mozzarella and tomato sauce

DI PESCE £17.95 tuna, prawns, smoked salmon, black olives, red onion, mozzarella and tomato sauce

COTTO £15.95 tomato sauce, mozzarella, ham, black olives, mushrooms and garlic oil

DIAVOLA £17.45 mozzarella, spicy pepperoni, n'duja sausage, chillies, tomato sauce and roasted peppers

CONTADINA £16.95 (v) mozzarella, tomato sauce, mushroom, spinach, roasted peppers, goat's cheese

FIORENTINA £15.95 (v) fresh spinach, mozzarella, tomato sauce, egg, parmesan shavings and garlic oil

CARNE TOSCANA £16.95 spicy perpperoni, meatballs, mozzarella, parmesan and tomato sauce

CASTELLO SPECIAL £17.95 spicy pepperoni, meatballs, roasted peppers, chilli, mozzarella, red onions and tomato sauce

any extra topping: £2.00

Turn any pizza into a calzone for only £2 extra

CALZONE

CALZONE PICCANTE £18.95 a folded pizza, filled with spicy pepperoni, ham, roasted peppers, red onion, chillies, beef ragu, mozzarella cheese, tomato sauce, served with fresh mixed leaves

CALZONE CONTADINA £18.95 (v) a folded vegetarian pizza with spinach, red onion, goat's cheese, mushrooms, roasted peppers, mozzarella cheese and tomato sauce, served with fresh mixed leaves

PESCE

FISH

SALMONE £21.95 served with honey and mustard dressing, gratin potatoes, green beans and a wedge of lemon

BRANZINO £21.95

pan roasted sea bass, served with gratin potatoes, green beans and a wedge of lemon

all fish is filleted but may contain the odd bone

RISOTTO

RISOTTO FRUITTI DI MARE £18.95 a rich seafood risotto of mussels, king prawns, squid and cherry tomatoes, chilli butter, white wine, parsley and garlic

RISOTTO POLLO POMODORO £17.95 chicken, mushrooms, cherry tomatoes, parsley, parmesan, butter and white wine

RISOTTO VERDURE £16.95 (v) risotto with green beans, peas, spring onion, courgette, spinach, butter, white wine, parmesan, lemon and mint

KIDS-SIZE PIZZA OR PASTA FOR £9.95

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE

PASTA

gluten-free and vegan available, please ask a member of staff

SPAGHETTI POMODORO £13.95 (v) cherry tomatoes, tomato and basil sauce, finished with garlic oil

PENNE ARRABIATA £13.95 (v) cherry tomatoes, tomato and basil sauce, fresh red chillies, butter and parsley, finished with garlic oil

> SPAGHETTI BOLOGNESE £14.95 a traditional minced beef ragu finished with garlic oil

TAGLIATELLE CON SALMONE £17.95 prawns, smoked salmon, spring onions, garlic, white wine, parmesan cheese, tomato sauce and a touch of cream

TAGLIATELLE ROSSO £16.95 chicken, sundried tomato, parmesan, spring onions, red pesto, a dash of cream, spinach and parsley

LINGUINE PESCATORE £17.95 linguine tossed with sautéed king prawns, squid, mussels in tomato and basil sauce, white wine, parsley, chilli butter and garlic oil

PRAWN CHILLI LINGUINE £17.95 linguine tossed with sautéed king prawns, cherry tomatoes, fresh chilli, spring onions, courgettes, green beans, white wine, parsley, chilli butter and fish stock and garlic oil

PENNE CREMA £16.95 penne pasta with chicken, mushrooms, garlic oil, spinach, white wine, parmesan and a creamy sauce finished with garlic oil

CARNE

SIRLOIN STEAK 10OZ £27.95 flame grilled, served with fries and mixed leaves

FILLET STEAK 8OZ £30.95 flame grilled, served with fries and mixed leaves

SAUCES TO ACCOMPANY YOUR STEAK £2.95 Choose from: peppercorn sauce / mushroom sauce / garlic butter

POLLO CON FUNGHI £19.95 flame grilled chicken breast, creamy mushroom sauce, parmesan, fries, parsley, leaves and salt and pepper

POLLO ROMANA £19.95 pan fried chicken breast with parma ham, gratin potatoes, thyme jus served with parsley and leaves

FACT: to serve you the perfect steak we use british prime beef, hung the traditional way, and aged for up to 30 days.

CONTORNI SIDE DISHES

INSALATA SPINACI £6.95 (v) baby spinach with shaved parmesan, green beans, spring onion, semi-dried tomatoes with a honey and mustard dressing

INSALATA MISTA £6.95 (v) leaves, tomatoes, red onions, olives, with an olive oil and balsamic dressing

> GREEN BEANS £4.95 (v) with white wine, butter and parsley

GRATIN POTATOES £5.95 (v)

FRENCH FRIES £4.95

all our dishes are seasoned with salt and black pepper. All our prices include VAT *Allergies & Intolerances* should you have concerns about an allergy or intolerance please speak to our staff before you order