

Authentic, fresh Italian food, just like Nonna makes! Savour generous plates paired with memorable wines. From tempting antipasti to hand-made pasta and everything in between, you can have it all at Castello Italiana.



### FOOD & BEVERAGE MINIMUM SPEND

\$7,000 | October - April  
\$8,500 | May - September

### CAPACITY

57 guests seated

### PRIMI

#### CHICORY INSALATA

arugula, endive, pear, ricotta, walnut

#### CAESAR SALAD

parmigiano, caesar dressing, caper, anchovy, focaccia crumb

#### TUSCAN BEAN SOUP

black kale, cured tomato, squash, parmesan

### SECONDI

#### RISOTTO VERDE | 85

mushroom, zucchini, mascarpone, pine nut, preserved lemon

#### ARCTIC CHAR | 95

heirloom tomato, artichoke, fennel, cannellini bean sugo

#### CHICKEN SUPREME MATTONE | 90

grilled radicchio, crispy fingerling potato, agrodolce

#### GRILLED BENCHMARK STRIPLOIN | 105

brown butter and sage gnocchi, charred broccolini, barolo jus

### DULCE

#### CLASSIC TIRAMISU

mascarpone mousse, amaretto, coffee liqueur

#### LIMONCELLO PANNA COTTA

fresh raspberries



Groups of 13-20 guests may order from the group menu onsite.

Groups of 21 or more guests must dine off a set menu. 1 appetizer, 1 entree and 1 dessert selected for the entire group.

Menu selections required 72 hours prior to the reservation.

# RAMSAY - BAR

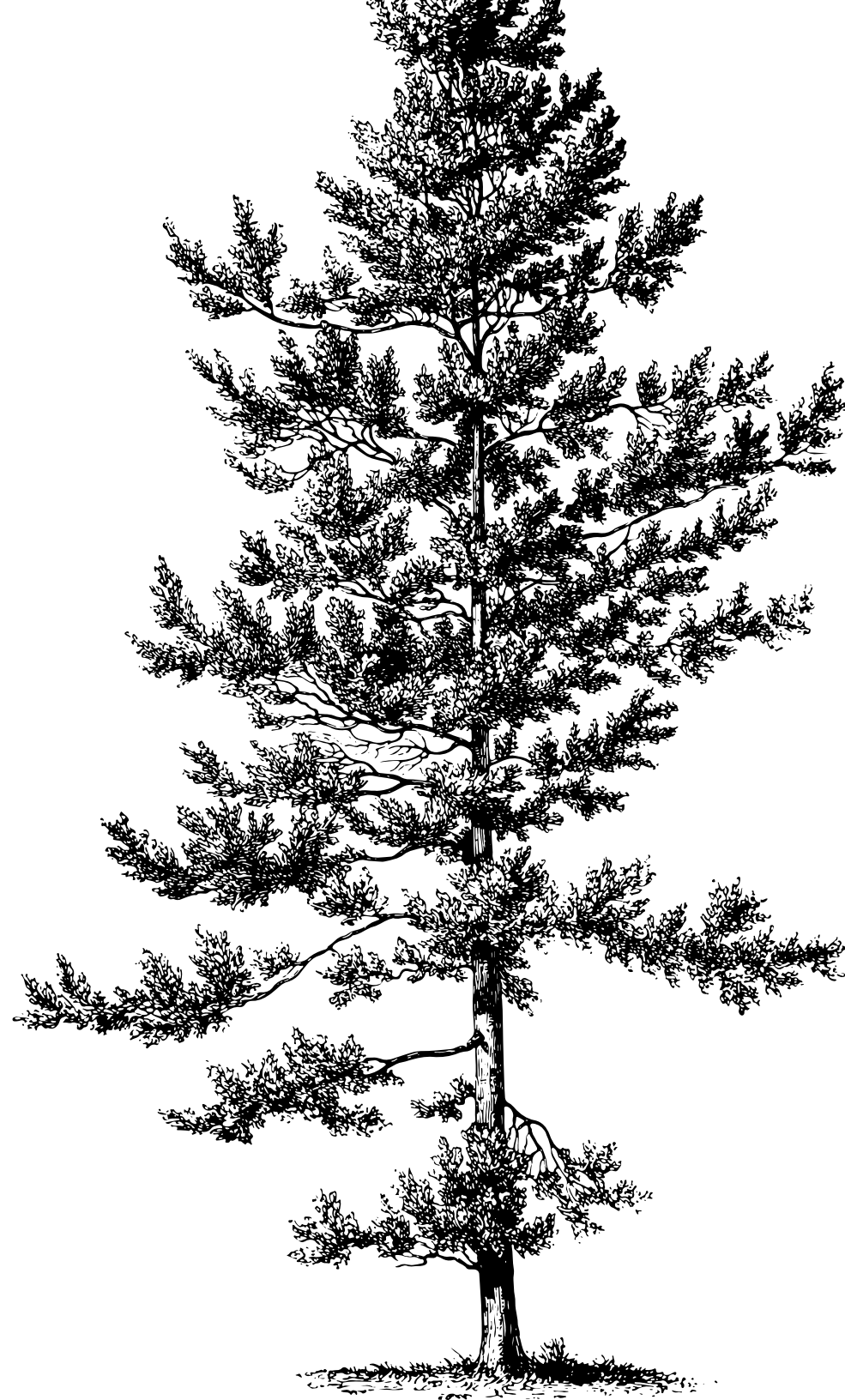
Enjoy signature cocktails in this cozy tucked-away gem that combines old school vibes with new school mixology. Ramsay Bar is an ideal spot for when you've finished a day of grand exploration and want to kick back in the splendour of the castle. Join us for cocktails – après ski, après hike, or après any other adventure. This relaxed and welcoming lounge is located in the Gatehouse Foyer, next to Castello Italiana.

## CAPACITY

20 guests seated  
30 guests standing

## FOOD & BEVERAGE MINIMUM SPEND

\$1,500 | October - April  
\$2,500 | May - September



## STATIONS

### PASTA AND RISOTTO | 32<sub>per person</sub>

baked gnocchi bolognese,  
risotto verde,  
lamb sugo with rigatoni

### TASTE OF ITALY | 30<sub>per person</sub>

crispy calamari, pepperoncino,  
tonnato sauce, eggplant caponata,  
sicilian focaccia, antipasto,  
selection of cured italian meat and cheese,  
marinated olives

### CHEESE AND CHARCUTERIE | 24<sub>per person</sub>

selection of artisan cheeses, cured meat, salami,  
saucisson, spreads, mustards, fresh & dried fruit,  
nuts marinated olives, pickled vegetables,  
chutneys, breads & crackers

### DOLCI | 25<sub>per person</sub>

affogato station – (vanilla bean gelato),  
tiramisu, ricotta cannoli,  
hazelnut and berry bombinos, budino

## PASSED CANAPES

### HOT

#### POLPETTE | 72<sub>per dozen</sub>

pork & veal meatballs, pomodoro,  
parmigiano-reggiano, polenta

#### SAFFRON ARANCINI | 68<sub>per dozen</sub>

salsa verde, taleggio, egg yolk bottarga

#### PROSCIUTTO WRAPPED DATES | 30<sub>per dozen</sub>

gorgonzola

### COLD

#### AHI TUNA CRUDO | 76<sub>per dozen</sub>

brown butter, caper, taggiasca olive, white balsamic,  
calabrian chili

#### ROASTED RED KURI SQUASH | 58<sub>per dozen</sub>

agrodolce, buffalo mozzarella,  
vincotto, rosemary

#### BABY ROMAINE | 55<sub>per dozen</sub>

crispy pancetta, caesar dressing, parmesan, focaccia crumb