



M E N U

Casa Castagna 1620:
Il gusto della storia,
l'accoglienza del Lago

C A S A C A S T A G N A 1 6 2 0

From Grottino

PICCOLI PIACERI CHOPPING BOARD selection of artisanal
cheeses and cured meats
(recommended for two people)

30€

CULATELLO DI ZIBELLO aged 24 Months, local butter
20€

OUR CHEESE SELECTION selection of 6
artisanal cheeses, honey and mostarda
18€

HAND-TORN BUFFALO MOZZARELLA from Paestum,
36-month aged prosciutto crudo
16€

2 CHIACCHIERE TRA ACCIUGHE Slow
Food Presidium Menaica anchovies,
homemade brioche bread and whipped
butter
16€



Starters

DUCK TERRINE, aromatic salad, elderflower
gel, orange, and hibiscus carcadé

19€

CARROT PANZANELLA,
passions fruit, mango, and parsnip

18€

TROUT, seafood sauce, amaranth, edamame and
watercress salad

20€

First courses

HOMEMADE CANNELLONI, ricotta cheese, wild
garlic, guinea fowl ragù, zucchini sauce

20€

CARNAROLI RICE, bell pepper, almond
sauce, olives, capers and campari

20€

OPEN RAVIOLO, char tartare, green
apple, and raspberry gazpacho

20€

Main courses

VEAL CHEEK, celeriac remoulade and green sauce

24€

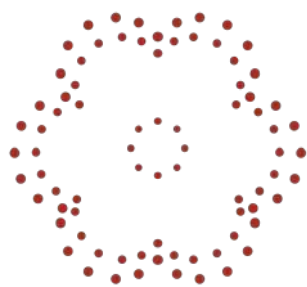
PEARL EGGPLANT,
watermelon glaze, Roccaverano robiola, and peach

24€

STURGEON, fig buttermilk, pistachio
mayonnaise, and grated fennel

26€





Tasting menu

MARCHIGIANO AT THE LAKE
The chef's origins and passion meet
Piedmontese tradition

MACKEREL, white meat paté,
burned onion sauce, crodino
20€

FUSILLONE PASTA, sweetbread,
raw shrimps carpaccio
24€

MARENGO STYLE FISH lobster and
tomatoes bisque, Maltese sauce, shitake
mushrooms
28€

BLUEBERRY FRANGIPANE gianduia mousse and
Varnelli granita
12€

MENU PRICE: 70€

The dishes on the tasting menu can also be ordered
individually.

