



Castello A Mare Menu

<https://menuweb.menu/restaurants/palermo-1/castello-a-mare>
Via Filippo Patti 2, PALERMO, Italy
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Categories

Dessert

Second Courses

The Greatest Hits of Cuisine.

Kids Menu

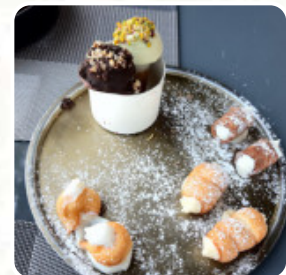
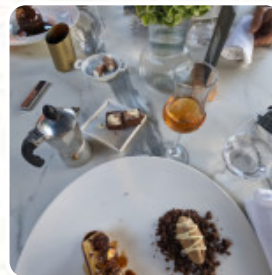
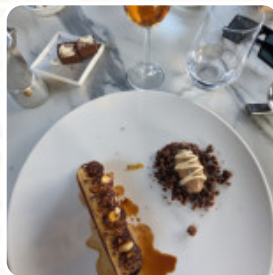
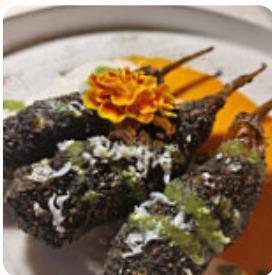
HORS D'ŒUVRE

Piatti Vegetariani - Vegani

Primi Piatti

Antipasti Gourmet

I Grandi piatti della cucina



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Castello A Mare Menu



Alcoholic Drinks

PROSECCO

Seafood

CALAMARI

Drinks

BOTTLE OF WATER 3 €

Rice

RISOTTO

Starters & Salads

ANTIPASTO

Appetizer

TARTARE

Cocktails

PINA COLADA 14 €

Hot Drinks

COFFEE

Antipasti Di Mare

OSTRICHE FINE DE CLAIRE 12 €

Desserts / Ice Cream

ICE CREAMS CUP 9 €

Latin American Food

PAELLA

Main Courses And Sides

SEASONAL GRILLED VEGETABLES 14 €

Uncategorized

LEMON GRANITA

I Grandi piatti della cucina

BRUSCHETTE CON RICCI DI MARE 18 €

LA ZUPPA DI PESCE DEL GIORNO 25 €

Restaurant Category

VEGETARIAN

ITALIAN

Primi Piatti

RISO CARNAROLI COTTO NEL BRODO DI PESCE, CAPESANTE, CORALLO DI MARE, BOTTARGA, MUDDICA AL NERO DI SEPPIE E PROFUMO DI MANDARINO 20 €

BUSIATE CON FILETTI DI TRIGLIE, UVETTA AL PASSITO, FINOCCHIETTO SELVATICO E POLPA DI RICCI 20 €

CALAMARATA CON ZESTE D'ARANCIA, ACQUA DI MARE, GAMBERO ROSSO DI MAZARA E ARANCIA CANDITA 20 €

Antipasti Gourmet

IL MIO PESCE CRUDO: TARTARE , CARPACCI, CROSTACEI, ZENZERO, SOIA, OLII, POLVERE DI FRUTTA, "ESSENZA" DI AGRUMI 20 €

TRIGLIE IN CROSTA DI GRISSINI SU TARTARA DI MELANZANE, PROVOLA DELLE MADONIE ED ACQUA DI POMODORO 18 €

IL TONNO IN TRE VERSIONI. CRUDO, COTTO ED ESSICCATO, SERVITO CON CIPOLLA ROSSA, MENTA E RICCIO DI MARE 20 €

Ingredients Used

Castello A Mare Menu



DUCK
SCALLOPS
SHRIMP

SEAFOOD

These Types Of Dishes Are Being Served

PASTA

FISH

DESSERTS

BREAD

Piatti Vegetariani - Vegani

CHEESE AND PEPPER SPAGHETTI WITH GROUND COFFEE BEANS	14 €
BLACK LENTIL SOUP, CHIPS RICE AND BEETROOT POWDER	14 €
MADONIE MOUNTAINS BEANS PUREED SOUP	14 €
BEETROOT CREAM	12 €
CHICKPEAS CREAM OF VILLALBA	12 €

First Courses

BEET CARNAROLI RICE WITH CITRONELLA FOAM AND CLAMS	25 €
BUSIATE WITH MULLET FILLETS , PASSITO RAISIN, WILD FENNEL AND SEA URCHIN	23 €
CALAMARATA WITH ORANGE ZEST, SEA WATER, MAZARA RED PRAWN AND CANDIED ORANGE	23 €
BUTTON-SHAPED PASTA FILLED WITH BLACK PIG RAGOUT, IN PIACENTINO ENNESE CHEESE AND REDUCED SAUCE FROM THE SAME MEAT	21 €

MEMORY OF CANNELLONI STUFFED WITH PORCINI MUSHROOMS AND SHEEP RICOTTA CHEESE, SAFFRON FLAVOURED CACIOCAVALLO FONDUE AND SAUTÈED PORCINI MUSHROOMS	23 €
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CARBONARA STYLE RAVIOLI WITH CRISPY BACON, SICILIAN SHEEP CHEESE AND DRIED EGGS POWDER	17 €
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Kids Menu

BEEF HAMBURGER, CHICKEN NUGGETS AND FRENCH FRIES	14 €
FRESH FRENCH FRIES	6 €
VEAL COTOLETTA (BREADED AND FRIED MEAT) AND FRENCH FRIES	14 €
BREADED AND ROASTED VEAL FILLET AND FRENCH FRIES	14 €
BEEF BURGER AND FRENCH FRIES	8 €
GRANNY BAKED PIE OF PASTA RINGS	6 €
MEZZE MANICHE PASTA WITH FRESH TOMATO SAUCE WITH	6 €

HORS D'ŒUVRE

THE CHEF'S PARMIGIANA: AUBERGINE WITH BUFFALO MOZZARELLA FILLING IN BLACK BREAD CRUST, SALTED RICOTTA CHEESE FONDUE AND VINE TOMATO VELOUTÉE	17 €
BEEF FILLET TARTARE WITH QUAIL EGG, SMOKED RICOTTA CHEESE, TRUFFLE ESSENCE AND SALT CRYSTALS	21 €
GRILLED OCTOPUS ON CHICKPEAS CREAM, CRUNCHY PANELLE AND DEHYDRATED CAPERS	21 €
POTATO WITH ITS GROUND, SCAMPI, SICILIAN GOAT CHEESE AND NORCIA TRUFFLE	23 €



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“BEDDA” VARIETY LOCAL BEANS WITH MADONIE PARK PIG’S CHEEK AND MAZARA RED PRAWN 21 €

IBERIAN PORK RIB GLAZED WITH BLACK BEES HONEY AND BBQ SMOKED SAUCE 21 €

THE CHEF’S FISH CRUDITÉES : TARTARES, CARPACCIOS, SHELLFISHES, GINGER, SOY SAUCE, OILS, FRUIT POWDERS AND CITRUS ESSENCES 25 €

Dessert



LEMON ICE CREAM
SICILIAN CASSATA 9 €
AUTEUR SLICED FRUITS 9 €

SFERA DI BABÀ 14 €

BIGNÈ AL CIOCCOLATO 14 €

TORTINO DI CIOCCOLATO E PERE 14 €

TORTINO CIOCCOLATO E PERE (GLUTEN FREE) 14 €

SICILIAN CANNOLI 9 €

Second Courses

RUBIA GALLEGA SEARED SIRLOIN SMOKED AND SEASONED WITH HERBS AND SIDE WITH GODEN POTATOES 29 €

SEA BASS SLICE WITH WILD HERBS SAUCE AND PORCINI MUSHROOMS EMULSION SOY 29 €

COD FISH FILLET ON BLACK LENTIL EMULSION, WITH MUSTARD AND RED ONION COOKED WITH RASPBERRIES 25 €

SNAPPER FILLET IN SICILIAN PISTACHIO CRUST, CREAM OF GRILLED PEPPERS AND PONZU SAUCE 23 €

“HAMACHI” AMBERJACK GRILLED FILLET WITH BEET SAUCE, GRILLED FENNEL, TUNA BOTTARGA AND ITS SAUCE 25 €

CRUNCHY RED SEABREAM WITH PURPLE CARROTS SAUCE, ANCHOVIES NATURAL MAYONNAISE AND WATERCRESS 25 €

FILETTO DI MAIALINO COTTO A BASSA TEMPERATURA, SERVITO SU MACCO DI FAVE E RIDUZIONE DI PORTO

BAVARIAN T BONE HEIFER HANG FOR 21 DAYS ALMOST 1KG PER PORTION EURO 7 ALL'ETTO

The Greatest Hits of Cuisine.

BUCATINI PASTA WITH SARDINES: MADE WITH SARDINES, WILD FENNEL, RASIN, PINE NUTS AND TOASTED BREAD CRUMBS 17 €

SPAGHETTI WITH SEA URCHINS EGGS 23 €

ARABIAN FISH COUS COUS WITH VEGETABLES COOKED IN THEIR BROTH 23 €

LOCAL MIXED FRIED FISH WITH 3 MATCHING SAUCES CREATED BY THE CHEF 23 €

DAILY FRESH FISH SOUP 29 €

SEA URCHINS BRUSCHETTA 21 €

FINE DE CLAIRE OYSTERS 14 €

DAILY FRESH GRILLED FISH FILLET WITH SAUTEED MIXED VEGETABLES 23 €

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Castello A Mare Menu



Castello A Mare

Via Filippo Patti 2, PALERMO,
Italy

Opening Hours:

Monday 12:30-15:00
Tuesday 12:30-15:00
Wednesday 12:30-15:00
Thursday 12:30-15:00
Friday 12:30-15:00
Saturday 12:30-15:00
Sunday 12:30-15:00

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