

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

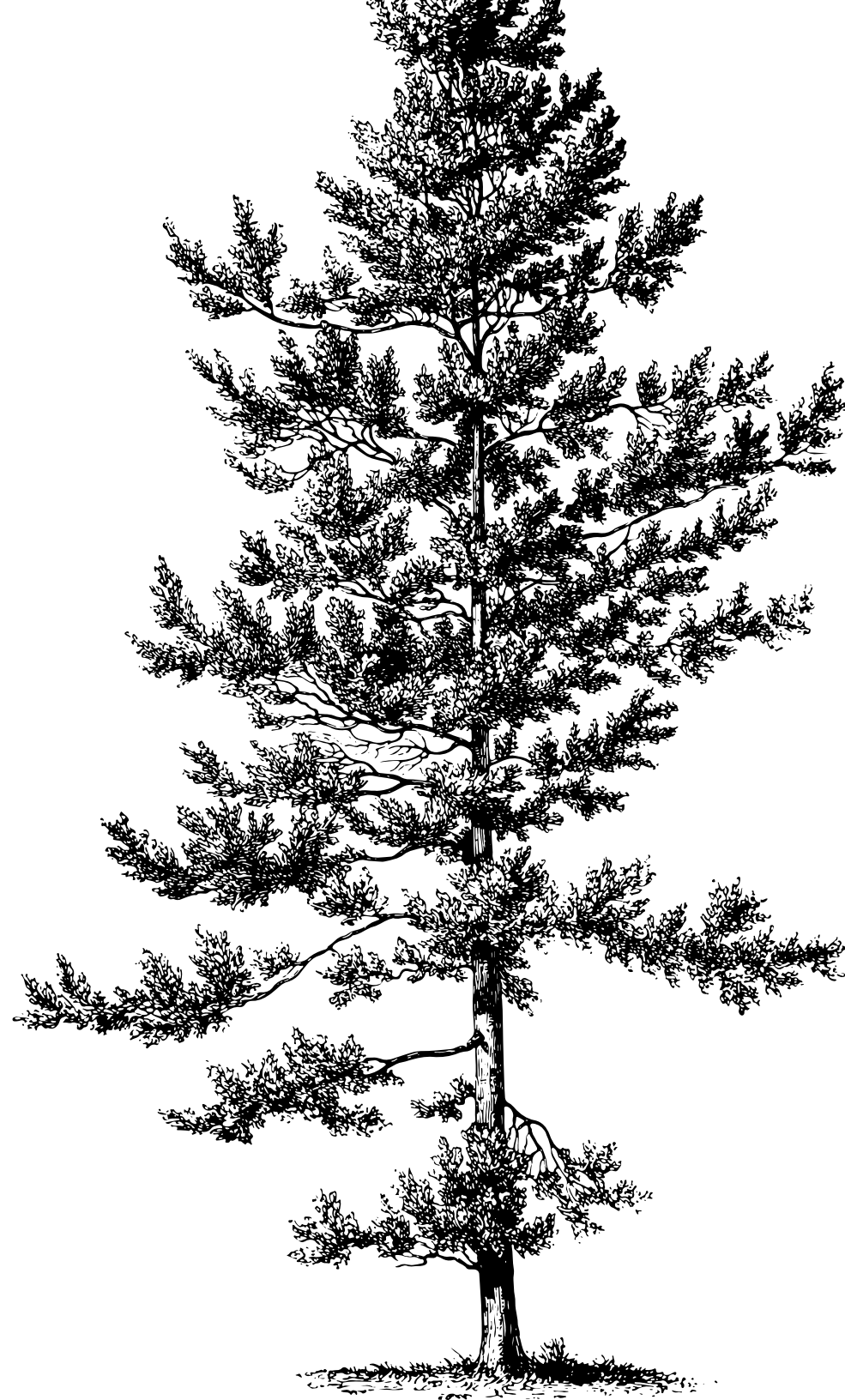
Enjoy signature cocktails in this cozy tucked-away gem that combines old school vibes with new school mixology. Ramsay Bar is an ideal spot for when you've finished a day of grand exploration and want to kick back in the splendour of the castle. Join us for cocktails – après ski, après hike, or après 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_{per person}

baked gnocchi bolognese,
risotto verde,
lamb sugo with rigatoni

TASTE OF ITALY | 30_{per person}

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

CHEESE AND CHARCUTERIE | 24_{per person}

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

DOLCI | 25_{per person}

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

PASSED CANAPES

HOT

POLPETTE | 72_{per dozen}

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

SAFFRON ARANCINI | 68_{per dozen}

salsa verde, taleggio, egg yolk bottarga

PROSCIUTTO WRAPPED DATES | 30_{per dozen}

gorgonzola

COLD

AHI TUNA CRUDO | 76_{per dozen}

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

ROASTED RED KURI SQUASH | 58_{per dozen}

agrodolce, buffalo mozzarella,
vincotto, rosemary

BABY ROMAINE | 55_{per dozen}

crispy pancetta, caesar dressing, parmesan, focaccia crumb