

al Castello  
Ristorante





## NELL' ATTESA...

### **1 | WAKAME SALAD**

11

Seaweed with black and white sesame  
and sesame oil

€ 6,00

### **2 | EDAMAME**

6

Steamed soy green beans

€ 5,00

### **3 | CAPESANTE DELLO CHEF**

14-11

Flambéed scallop, kimuchi sauce, sesame oil, lime

€ 14,00

Table service: 10% surcharge

# E POI... TEMPURE

## 4 | TEMPURA OF PRAWNS AND VEGETABLES

1-2-4

(4 prawns\*, mixed fried vegetables and fruit)

€ 17,00

## 5 | VEGETARIAN

1

(Mixed fried vegetables and fruit)

€ 12,00

## 6 | TEMPURA OF PRAWNS WITH SALMON & PHILADELPHIA

3-1-13

(4 prawns\*)

€ 18,00



Table service: 10% surcharge

# CEVICHE

*Ceviche is raw and marinated in lime fish, with some typical spices coming from gastronomy of Latin America*

## 7 | SALMONATA

4

Cubes salmon\*, red onion, cebolinha brasileira, chilli pepper, lime, orange, evo oil, salt

€ 20,00



Table service: 10% surcharge



**8 | TARTUFATA**

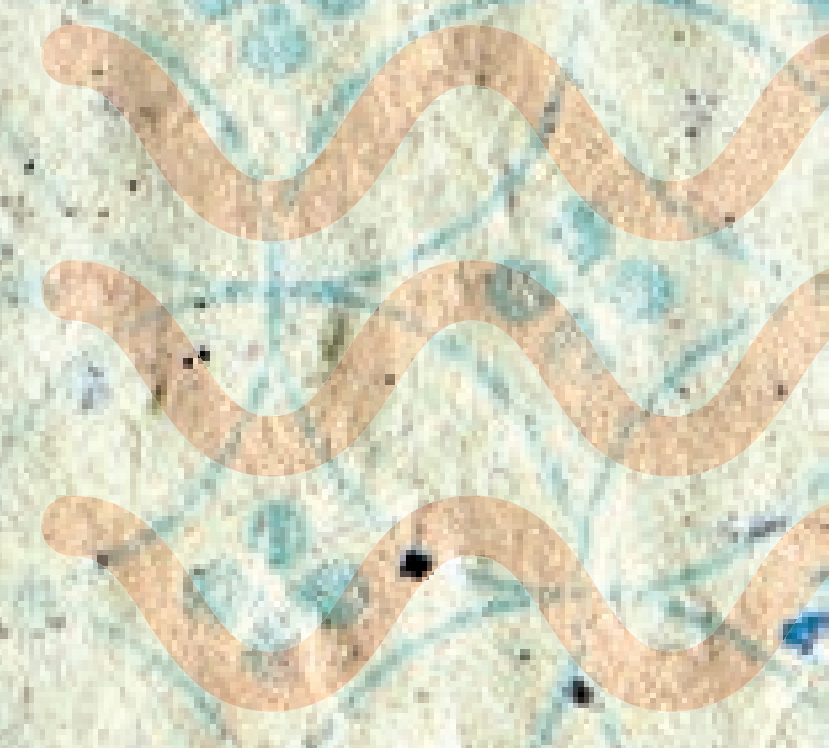
4

Salmon\*, truffle oil, salt flakes, lime, orange,  
red onion, chilli pepper, cebolinha brasileira

€ 22,00



Table service: 10% surcharge





## TARTARE, CARPACC & NEW SPECIAL

### 109 | TARTARE DI GAMBERO ROSSO

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4-8

Red shrimp tartare with orange, almonds,  
mint, pistachio

€ 30,00

### 110 | LIGHT TUNA TARTARE

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4

Red Tuna\*, evo oil, pink salt, lime

€ 20,00

Table service: 10% surcharge

## **111 | SICILY TUNA TARTARE**

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4-7

Red tuna\*, rocket, burrata, "cherry" tomato, avocado, salt, pepper

€ 25,00

## **112 | LIGHT SALMON TARTARE**

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3-4

Salmon\* in a ponzu sauce and touch of guacamole

€ 20,00

## **113 | SALMON TRUFFLE TARTARE**

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3-4

Salmon\* with truffle sauce, chives, quail eggs, truffle

€ 28,00

## **114 | RED TUNA CLOUDS**

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2-4

Red tuna\* with evo oli, salt, lime, served on clouds of shrimp and guacamole 2

€ 25,00

## 115| SALMON CUBES

4-7

Four slices of salmon\* carpaccio wrapped in Philadelphia cubes, flambeed, evo oil, pink salt, black pepper, served with blackberry jam

€ 18,00

## 116| TUNA CUBES

4-7

Four slices of salmon\* carpaccio wrapped in Philadelphia cubes, evo oil, pink salt, black pepper, served with passion fruit jam

€ 18,00

## 117| PURPLE CAPESANTE

4-5-7

Scallop\* carpaccio with blue tea and lime, served with chocolate, perlage, yuzu sauce, mango, horseradish

€ 20,00



**118| “QUADROTTI” SALMON**

1-4-8

four crusted salmon fillets with teriyaki sauce  
with guacamole and peanuts

€ 20,00

**119| REGULAR MIXED CARPACCIO**

(For 1 person)

2-4-11-14

Mixed fresh fish carpaccio seasoned  
with Evo oil and pink salt

€ 26,00

**120| BIG MIXED CARPACCIO**

(For 2 people)

2-4-11-14

Mixed fresh fish carpaccio seasoned  
with Evo oil and pink salt

€ 38,00



**121| BRAZILIAN CARPACCIO  
MIXED REGULAR**

**(For 1 person)**

2-4-11-14

Mixed fresh fish carpaccio topped with ponzu  
sauce

€ 26,00

**122| BRAZILIAN CARPACCIO  
MIXED BIG**

**(Per 2 persona)**

2-4-11-14

Mixed fresh fish carpaccio  
topped with ponzu sauce

€ 38,00

Table service: 10% surcharge

**123| CARPACCIO MIXED  
“TRUFFLE” REGULAR  
(For 1 person)**

2-4-11-14

Mixed carpaccio of fresh fish seasoned  
with kilo Evo, pink salt and truffle flakes

€ 32,00

**124| CARPACCIO MIXED  
“TRUFFLE” BIG  
(Per 2 persone)**

2-4-11-14

Mixed carpaccio of fresh fish seasoned  
with kilo Evo, pink salt and truffle flakes

€ 32,00

# SPECIAL URAMAKI

*The uramaki are rolls with rice on the outside and nori seaweed on the inside. Each serving consists of 8 pieces.*



## 15 | CASTELLO ROLL

1-3-4

Roll stuffed with breaded and fried salmon\*, avocado, tobiko, mayonnaise, kimuchi sauce, garnished with strawberry and teriyaki sauce

€ 18,00

Table service: 10% surcharge

**16 | LONDONO ROLL**  
**(NO APERISUSHI)**

2-3-4-11

Roll stuffed with red shrimp\*, white fish\*,  
mayonnaise, amberjack cover\*,  
sesame and lime zest

€ 22,00

**17 | MILANO ROLL**

1-2-3-4-7

Roll stuffed with furay\* shrimp, avocado,  
philadelphia cube, with flambéed salmon cover,  
tuna\*, mayonnaise and teriyaki sauce

€ 18,00

**18 | STOCCOLMA ROLL**

1-2-4-7-11

Roll stuffed with shrimp in tempura\*,  
philadelphia, salmon cover\*, sesame, lime zest,  
teriyaki sauce and kataifi

€ 16,00

**19 | RAINBOW ROLL**  
**(NO APERISUSHI)**

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2-4-7

Roll stuffed with red shrimp\*, Philadelphia, avocado, tuna cover\*, burrata, orange peel, rice flakes

€ 22,00

**20 | LISBONA ROLL**  
**(NO APERISUSHI)**

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4-7

Roll stuffed with salmon\*, philadelphia, avocado, flambata scallop cover\* with truffle oil, red shrimp tartare\* and tobiko

€ 22,00

**21 | SAN VINCENZO ROLL**  
**(NO APERISUSHI)**

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2-3-4-8-11

Roll stuffed with red shrimp\*, avocado cover, garnished with spicy tuna pate\* and sexy sauce with chopped pistachio

€ 22,00

22

## DON CLAUDIO ROLL



2-3-4-8

Roll stuffed with salmon\*, cooked shrimp\*, hazelnuts, garnished with flambéed salmon\* and brucoli sauce

€ 18,00

23

## PASSION ROLL

4-7

Roll stuffed with salmon\*, philadelphia, green tobiko, passion fruit sauce (prepared by the chef)

€ 16,00

24

## VEG ROLL

1-7-8

Roll stuffed with vegetables of the day in hazelnut tempura, philadelphia, mango, avocado

€ 14,00

**25 | ORO ROLL**

**(NO APERISUSHI)**

1-2-7

Roll stuffed with shrimp\* in tempura and avocado, with cover of Philadelphia foam, lime, kataifi and gold powder

€ 22,00

**26 | SALMON 24KT**

**(NO APERISUSHI)**

4-7

Roll filled with salmon\*, truffle cream, ikura and gold powder

€ 22,00

**27 | SUMMER ROLL**

**(NO APERISUSHI)**

4-7-14

Roll stuffed with salmon\*, scallop\*, truffle oil, lime zest with avocado, philadelphia and strawberry cover

€ 20,00



## **28 | BORA BORA ROLL**

1-2-7-8

Roll stuffed with shrimp\* in tempura, philadelphia, toasted almonds, lime zest, teriyaki sauce

€ 16,00

## **29 | ASPARAGUS ROLL**

**(NO APERISUSHI)**

1-2-3

Roll stuffed with shrimp\* in tempura, avocado, cooked asparagus, avocado cover and mayonnaise

€ 20,00

## **30 | HELSINKI ROLL**

1-2-7-8

Roll stuffed with shrimp\* in tempura, philadelphia, avocado, cover with pistachio topping and chopped pistachio, teriaky sauce

€ 18,00

## **31 | COPENAGHEN ROLL**

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2-3-4

Roll stuffed with cooked shrimp\*, avocado, cover with tuna\*, Japanese mayonnaise, drop of honey, lime peel

€ 18,00

## **32 | ACAPULCO ROLL**

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1-2-4

Roll stuffed with shrimp\* in tempura, green tobiko, caramelised onion, doritos powder

€ 16,00

## **33 | AMURI ROLL**

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1-4-7

Roll stuffed with breaded salmon\*, avocado, amberjack cover\*, blackberry jam with philadelphia foam

€ 18,00

## **34 | FRESH ROLL**

3-4-7 ?

Roll stuffed with salmon\*, philadelphia, salmon cover\* passion fruit sauce and almond flakes.

€ 18,00

## **35 | TUNA ROCKET ROLL**

4-7

Roll stuffed with breaded red tuna\*, philadelphia, seared tuna cover, teriyaki sauce and fried rocket

€ 18,00

## **36 | EXOTIC ROLL**

1-4

Roll stuffed with breaded salmon\*, Philadelphia, kiwi, kiwi cover, passion fruit sauce (prepared by the chef)

€ 18,00

## 37 | SWEET POTATOS ROLL

3-4

Roll stuffed with salmon\*, mayonnaise, salmon cover\* and crispy sweet potato

€ 18,00

## 38 | STRAWBERRY ROLL

4-7

Roll stuffed with salmon\*, philadelphia, strawberries, strawberry covers, red fruit sauce

€ 18,00



Table service: 10% surcharge

**39 | CHILI ROLL** 

3-4

Roll stuffed with tuna\*, mayonnaise “Japonesa”, Avocado, green tobiko, tabasco, tuna cover\*, cebolinha brasileira, chilli threads

€ 18,00

**40 | TRUFFLE ROLL**  
**(NO APERICENA)**

2-4-7

Roll stuffed with salmon\*, red shrimp\*, Philadelphia, avocado, scallop cover\* flambé, truffle oil, ikura, truffle flakes, lime peel

€ 24,00

**41 | FLAMBE' ROLL** 

4-7-8

Roll stuffed with flambéed salmon\*, philadelphia, almonds, flambéed salmon\* cover, avocado, sweet chilli, teriyaki sauce

€ 18,00

## **42 | TUNA FLAMBE' ROLL**

3-4-11

Roll stuffed with flambéed tuna\*, "Japanesa" mayonnaise, cover of sesame tuna\* tartare and crispy sweet potato

€ 18,00

## **43 | DIAMOND ROLL** **(NO APERISUSHI)**

1-2-7

Roll stuffed with shrimp\* in tempura, avocado, rocket, burrata stracciatella cover, red shrimp pate\*, tobiko, perlage and truffle flakes

€ 22,00

## **44 | PINAPPLE ROLL**

4-7 ?

Roll stuffed with salmon\*, pineapple, avocado cover and pineapple jam

€ 18,00

**45 | DUBAI ROLL**  
**(NO APERISUSHI)**

2-4-7-8

Roll stuffed with red shrimp\*, amberjack\* with avocado cover, burrata, truffle oil, pistachio grains

€ 22,00

**46 | HONEY ROLL**

4-7 ?

Roll stuffed with salmon\*, philadelphia, salmon cover, honey drop and lime zest

€ 16,00

**47 | SALMONE IKURA ROLL**  
**(NO APERISUSHI)**

4-7

Roll stuffed with salmon\*, Philadelphia, salmon cover, burrata, lime "zest", ikura

€ 18,00

# HOT ROLLS

*Special rolls that are served  
breaded and fried.  
Each serving consists of 8 pieces.*

## 48 | PANTAKYOS HOT

1-2-3-4-7-8

Fried and almond-filled Hosomaki, stuffed with salmon\* and strawberry, surimi\*, philadelphia, japanese mayonnaise, teriyaki sauce

€ 18,00



Table service: 10% surcharge



**49 | HARU HOT**  
**(NO APERISUSHI)**

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1-2-4-7 ?

Roll stuffed with salmon\*, smoked salmon, shrimp\*, philadelphia, hiramaki leaf cover, mayonnaise drop, teriyaki sauce and pistachio grains

€ 20,00

**50 | CRISPY ROLL**

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1-4-7

Futomaki stuffed with salmon\*, avocado, philadelphia, tobiko, teriyaki sauce, crispy sweet potato

€ 18,00

**51 | STRAWBERRY HOT**

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1-4-7

Salmon Stuffed Roll\* with Philadelphia Mousse, Strawberry and Teriyaki Sauce

€ 18,00

**52 | VOLCANO HOT** 

1-4-7

Fried Hiramaki stuffed with salmon\*,  
philadelphia, with teriyaki sauce, sweet chilli  
sauce, caramelised onion

€ 18,00



**53 | BANANA ROLL**

1-4-7

Fried Harumaki stuffed with banana,  
Philadelphia, Nutella and garnished with  
chocolate topping, strawberry topping  
and sugar confetti

€ 16.00

Table service: 10% surcharge

# FUTOMAKIS ROLLS

*Futomaki are rice rolls on the inside and nori seaweed on the outside. Each serving consists of 8 pieces*

## **54 | Futo California**

2

Rolls stuffed with surimi\*, mango, cucumber

€ 14,00

## **55 | Futo Tonno Spicy** SPICY

4

Rolls stuffed with tuna\* served with spicy sauce

€ 14,00

## **56 | Futo Mama Rolls**

2-7-14

Rolls stuffed with cooked shrimp\*, scallop\*, avocado, philadelphia drop and south crunch

€ 18,00

## **57 | Futo Colour**

2-4-7

Soybean Leaf Rolls Stuffed with Salmon\*, Cooked Shrimp\*, Philadelphia and South Crunch

€ 16,00

# HOSOMAKIS

*Hosomaki are rice rolls on the inside and nori algae on the outside. Their peculiarity lies in the fact that they contain only one ingredient inside them. Each serving consists of 8 pieces*

## **58 | Sake Maki Tradizionale**

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4

Salmon\*

€ 10,00

## **59 | Tekka Maki**

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4

Tuna\*

€ 12,00

## **60 | Kappa Maki**

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Avocado

€ 6,00

# SASHIMI

Combination of raw fish.  
Each serving consists of 6 pieces

## 61 | Maguro Royal tuna\*

4

€ 18,00

## 62 | Sake Salmon\*

4

€ 16,00

## 64 | Mediterranean Amberjack

4

€ 18,00

## 65 | Castello Brucoli (15 pieces)

2-4-14

Mixed tuna sashimi\* (3 pieces),  
salmon\* (3 pieces), scallop\* (3 pieces),  
red shrimp\* (3 pieces), amberjack\* (3 pieces)

€ 40,00

Table service: 10% surcharge

## 66 | Chirachi

(Fish with rice)

2-4

Tuna sashimi\* (3 pieces), salmon\* (3 pieces), sea bass\* (3 pieces), red shrimp\* (3 pieces), amberjack\* (3 pieces) served on a bed of rice

€ 42,00

## 67 | Sashimi Special

(Ideal for 2 people)

2-4-14

Special sashimi with royal tuna\* (5 pieces), salmon\* (5 pieces), tuna tataki\* (5 pieces), red shrimp\* (5 pieces), amberjack\* (5 pieces), scallop\* (5 pieces), salmon eggs,

All served on an ice bed

€ 60,00



Table service: 10% surcharge

# NIGIRI

*Rice boats covered with raw fish.  
Each serving consists of 2 pieces*

## 68 | Sushi Maguro

4

Tuna\*

€ 7,00

## 69 | Sushi Sake

4

Salmon\*

€ 6,00



Table service: 10% surcharge



**70 | Sushi Ebi**

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2

Steamed shrimp\*

€ 6,00

**71 | Sushi San**

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2

Red shrimp\*

€ 12,00

**72 | Pesce Bianco**

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4

Amberjack\* or other fish of the day

€ 7,00

**73 | Capasanta**

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14

Scallop\*

€ 8,00

**74 | Avocado**

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7

Avocado, philadelphia and chopped sesame

€ 6,00

Table service: 10% surcharge

# GUNKAN

*Morsel of rice wrapped in nori seaweed and raw fish fillet, garnished with fish eggs and/or fish tartares.*

*Each serving consists of 2 pieces*

## 78 | Dragon Flambé

4-7

Morsel of rice wrapped in a slice of salmon\* with salmon pate\*, philadelphia, chives, served flambé

€ 8,00

## 79 | Salmone

4-7-9-11

Morsel of rice wrapped in a slice of salmon\* with salmon pate\*, philadelphia, sesame

€ 8,00



**80 | Tonno**  SPICY

4

Morsel of rice wrapped in a slice of tuna\* with  
spicy tuna tartarin\*, caramelized onion and  
teriyaki sauce

€ 9,00

**81 | Tonno Special**

4-11-14

Morsel of rice wrapped in a slice of royal tuna\*  
with scallop\* flambata, sesame oil,  
lime zest, kimuchi

€ 9,00

**82 | Brasileiro**  SPICY

4-7-8

Morsel of rice wrapped in a slice of flambéed salmon\*, philadelphia, teriyaki sauce, sweet chili sauce, mint, orange and hazelnuts

€ 8,00

**83 | Gourmet**  SPICY

4-7

Morsel of rice wrapped in a slice of salmon\* and flambéed tuna\*, philadelphia, sweet chili sauce, teriyaki sauce, cebolinha brasileira

€ 8,00

**84 | Delicious**

2-4

Morsel of rice wrapped in a slice of amberjack\* with red shrimp tartar\*, truffle oil, tobiko

€ 10,00

85 | **Love Love**

2-4 ?

Morsel of rice wrapped in a slice of salmon\* with  
philadelphia and passion fruit sauce  
(prepared by the chef)

€ 10,00

# TEMAKY

*Nori seaweed cone, stuffed with rice, pieces of fish, fruits and vegetables. Each serving consists of 1 piece*

**86 | Rio**

4-7

Salmon\*, philadelphia

€ 8,00

**87 | Copacabana**

4

Salmon\*, avocado

€ 8,00



Table service: 10% surcharge

**88 | San Paolo**

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4

Salmon\*

€ 7,00

**89 | Fortaleza**

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4

Tuna\*, avocado

€ 9,00

**90 | California**

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2

Surimi\*, cucumber, mango

€ 8,00

**91 | Londrina**

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4

Tuna\*, kimuchi sauce, chives

€ 9,00

**92 | Belo Horizonte**

1-2-7

Shrimp furai\*, avocado, philadelphia

€ 9,00

**93 | Porto Alegre**

2

Cooked shrimp\*, avocado, tobiko

€ 8,00



# Hawaiian Poke

Typical Hawaii Islands dish made from fresh fish or #totalveg. Ideal for quick lunches at work or for those who want a genuine lunch, Fresh and with an explosion of flavour to make the palate dream. Basic ingredients of the Pokè bowl are: Sushi rice, Avocado, Strawberries, Beans Edamame, Marinated Ginger, Wakame, Passion fruit, Fish eggs, Teriyaki sauce, toasted sesame, sweet flowers and your choice you can complete it With Salmon, Tuna, #totalveg with Japanese-diced chickpeas.

## MAUI SALMONE

(4-6-11)

Sushi Rice, Salmon\*, Avocado, Strawberries, Edamame, Marinated Ginger, Wakame, Passion Fruit, Fish Eggs, Teriyaki Sauce, Roasted Sesame, Eduli Flowers  
€ 17,00

Table service: 10% surcharge



## LANAI TONNO

(4-6-11)

Sushi rice, tuna\*, Avocado, Strawberries, Edamame Beans, Marinated Ginger, Wakame, Passion fruit, Fish eggs, Teriyaki sauce, Roasted sesame, Eduli flowers

€ 18,00

## MOLOKAI FURAY

4-6-11

Sushi rice, furay shrimp\*, avocado, strawberries, edamame, marinated ginger, wakame, passion fruit, fish eggs, teriyaki sauce, toasted sesame, sweet and sour sauce

€ 18,00

Table service: 10% surcharge

## **KAUAI TOTALVEG**

(6-11)

Japanese cooked chickpeas, Sushi rice, Avocado, Strawberries, Edamame beans, Marinated ginger, Wakame, Passion fruit, Teriyaki sauce, Roasted sesame, Eduli flowers.

€ 13,00

## **CHICKEN**

(6-8-11)

Sushi rice, sesame, hazelnuts, avocado, passion fruit, ginger, wakame, edamame, bean sprouts, mushrooms, teriyaki sauce, cebolinha brasileira

€ 16,00

## **SUPPLEMENTS:**

Philadelphia € 1,00

Japanese Mayonnaise € 1.00

Toasted almond flakes € 2.00

Caramelised onion € 2.00

Sauces in addition € 1.00

Fish in addition € 3.00

\* frozen product

For the list of allergens, please contact  
the dining room staff

Table service: 10% surcharge

THE KIND CUSTOMERS ARE ADVISED THAT IN FOOD AND IN DRINKS PREPARED AND ADMINISTERED IN THIS EXERCISE, CAN BE CONTAINED INGREDIENTS CONSIDERED ALLERGENS PRESENT IN ANNEX II TO THE EU REG. N. 1169/2011.

- 1 Cereals containing gluten and ready-products( wheat, rye, barley, oats, spet, camut)
- 2 crustaceans
- 3 eggs and egg products
- 4 fish
- 5 peanuts
- 6 soy and soy products
- 7 milks and milk products
- 8 nuts and their products
- 9 celery
- 10 mustard
- 11 sesame seeds and derivatives
- 12 sulphites in a concentration higher than 10mg/kg
- 13 lupins
- 14 molluscs and mollusc-products
- 15 sea urchins in the months of May and June could be killed due to biological arrest

LEGEND:

\*Frozen or thawed according to seasonality

Cad: each - Var: variable

Table service: 10% surcharge