



Welcome to CASTRUM!

The bar opened its doors for the first time at the end of 1998, quickly becoming a reference point for the locals. The reopening at the end of 2021 brings an absolute novelty in Valpolicella; a modern and dynamic concept: a Bistro and a Wine & Cocktail Bar.

Located in the basement of Casa Fraccaroli, built around 1790, with opening towards the Castelrotto Square, CASTRUM WINE BAR & BISTRO is a place completely renovated and expanded at the end of the year 2020. It has a large terrace and 5 internal rooms, with stone walls and masonry: perfect locations for private events such as birthdays, anniversaries or special occasions.

Castrum is open all year round, 7 days a week, for aperitif, dinner and after dinner. The menu offers delicious, traditional and revised dishes, aperitif drinks, signature cocktails and an accurate wine list.

We are a real SHOWCASE of Valpolicella; the structure closest to the Castle of Castelrotto: military stronghold built in the seventh century, where the first edicts and decrees were born intent on protecting and preserving the vineyards of this wonderful territory. From this Castle, Frederick of Swabia, the Great King of Germany, in 1177 changed the name of the area from Val di Veriago and Pruvigniano in VALPOLICELLA. And it is precisely here, in Castelrotto, that Valpolicella begins to shine geographically and historically.

So WELCOME TO VALPOLICELLA!

the "classic" Valpolicella extends northwest of Verona like an open hand: its five fingers form four distinct valleys, in which the fresh air coming down from the Lessini Mountains is mitigated by the warm breezes coming from Lake Garda, thus giving rise to splendid microclimates.

The area dedicated to the cultivation of the vine of the five historic municipalities - Fumane, Marano, Sant'Ambrogio, Negrar, San Pietro in Cariano - which make up the Valpolicella is entirely included in the foothills and hills. The village of Castelrotto is located right on the top of the central hill embracing the multicolored vineyards of the entire Valpolicella classica.

CASTRUM is WINE RELAIS, WINE BISTRO, WINERY, WINE EVENTS and a SHOWCASE of local products.

Wines, cheeses, cold cuts, liqueurs: the wine bistro menu offers combinations with excellent local products.

The CASTRUM location is located in Casa Fraccaroli, in Piazza di Castelrotto, in Via Castello.

The Fraccaroli family house, built in the late 1700s, was never sold but was inherited generation after generation becoming today the property of Giampiero Borghetti – descendant of the family.

CASTRUM also has its own line of Valpolicella wines, produced entirely within the structure. A unique collection of **ART labels,** dedicated to the works of the great sculptor **INNOCENZO FRACCAROLI,** born in 1805 in Casa Fraccaroli – current CASTRUM location. His sculptures, internationally renowned, are exhibited in art museums in Italy and in the world: "Achille Ferito", "Davide che lancia la fionda", "Giustizia", "Dedalo e Icaro", "Clizia innamorata del sole" and many others.



This is the entire map of the territory of Valpolicella with the indication of the 5 municipalities of Valpolicella Classica. Our Valpolicella wine selection offers labels from our partner wineries located exclusively in the 5 municipalities of the classic area.

The wines of Valpolicella are offered in our wine bar & bistro and wine shop at special prices, also takeaway.

Visit our website for more details:

www.castrumrelais.it

WINES BY THE GLASS



Our red wines

Castrum Valpolicella DOC Classico "Giustizia" 2021	€ 3,00
Castrum IGT Corvina "Icaro" 2020	€ 3,50
Castrum Valpolicella Ripasso DOC "Davide" 2020	€ 4,00
Castrum Amarone della Valpolicella DOCG "Achille" 2018	€ 8,00
Castrum Recioto della Valpolicella DOCG "Clizia" 2018	€ 6,00
Passito Dolce IGT "Dolcevita" - Giampiero Borghetti 2019	€ 5,00

Sparkling wines

Franciacorta Extra Brut - Le Vedute	€ 6,00
Trento Doc Pas Dosè 60 mesi - Wallenburg	€ 6,50
Cremant De Bourgogne - Hamelin	€ 7,00
Durello Doc Brut Alpone - Tessari	€ 5,00
Moscato - Marengo	€ 4,50

White wines

Lugana Superiore BIO - Pasini	€ 4,00
Etna Bianco DOP - Davide Fregonese	€ 6,00
Butterfly Riesling - Zilliken	€ 5,00
Chablis - Hamelin	€ 6,00
Grain Sauvage Blanc de Blanc - Jurancon	€ 5,00

BEERS

Draft beers

Sans Souci - 20cl	€ 3,00
Sans Souci - 40cl	€ 5,00
Messina Cristalli di sale - 20cl	€ 3,50
Messina Cristalli di sale - 40cl	€ 6,00
Ichnusa Ambra Limpida - 20cl	€ 3,50
Ichnusa Ambra Limpida - 40cl	€ 6,00

Canned beers

Vertiga Session Ipa "Bali" 44 cl	€ 6,00
Vertiga West Coast Ipa "Alma" 44 cl	€ 6,00
Vertiga India Pale Lager "Alchemy" Gluten Free 44cl	€ 6,00

CASTRUM APERITIFS



AMERICANO RISERVA SPECIALE [Martini Special Reserve Bitter, Vermouth Martini Rubino, soda]	€ 6,00
AMERICANO CASTRUM [Bitter, mango, dill, Corvina IGT "ICARO", cardamom, black pepper, soda]	€ 7,00
VITAMINA C [Campari soda, orange juice]	€ 6,00
NEGRONI PREMIER CRU [Bitter Martini 1872, Vermouth Martini Rubino, Bombay London dry gin]	€ 8,00
NEGRONI CASTRUM [Bitter, mango, dill, Corvina IGT "ICARO", cardamom, black pepper, Bombay London dry gin]	€ 9,00
SPRITZ DELLE SIRENE [Bitter Sirene, lemon, sugar, grapefruit soda]	€ 7,00
FRENCH LOVER [Mix of berries liqueurs, limone, top of Prosecco]	€ 7,00
SPRITZ APEROL / BITTER / VENEZIANO / ITALICUS [Aperol / Campari / Select / Bergamot liqueur - prosecco, soda]	€ 5,00

SOFT DRINKS

● L'AMORE DI CLIZIA [Basil syrup, lemon, pineapple, vanilla]	€ 7,00
PASSION LADY [Passion fruit soda, agave nectar, ginger cordiale, pink grapefruit soda]	€ 6,00
ANALCOLICO DEL GIORNO [Homemade fruit syrup, soda, tonic]	€ 5,00



BACARDÍ



MARTINI

Castrum Wine Bar: official partner

FRACCAROLI SIGNATURE COCKTAIL



- **L'IRA DI ACHILLE** € 9,00
[Tequila Blanco, acidified agave, passion fruit soda, Maldon and black tea]
- **L'ARGUZIA DI DAVIDE** € 9,00
[Gin Premier Cru, sloe gin, apricot liqueur, lemon, recioto mousse]
- **LA CURIOSITÀ DI ICARO** € 9,00
[Santa Teresa rum, white rum, pop corn, pineapple shurb]
- **L'EQUILIBRIO DELLA GIUSTIZIA** € 9,00
[Vodka, white cocoa liqueur, white mint, lemon, black cocoa powder]
- **LA TENTAZIONE DI EVA** € 9,00
[Shiso Zoppi, coffee, lemon, candy apple]
- **I.F. (Innocenzo Fraccaroli)** € 8,00
[If you don't know what to drink trust the Barman]
- Cocktails inspired by the great works of the sculptor Innocenzo Fraccaroli, born in Castelrotto in Casa Fraccaroli in 1805 (current Castrum location).

THE COCKTAILS

- BACARDI MOJITO** € 8,00
[White Bacardi rum, soda, sugar, lime, mint]
- PALOMA CAZADORES** € 8,00
[Silver tequila Cazadores, lime, agave syrup, pink grapefruit soda]
- WHISKEY SOUR** € 8,00
[Bulleit bourbon, lemon, sugar]
- LONG ISLAND** € 8,00
[Vodka, white rum, dry gin, triple sec, sugar, lemon, coke]
- OLD FASHIONED** € 8,00
[Bourbon whiskey, sugar, Angostura bitters]
- T PLUS FIZZ** € 8,00
[T+, lemon, sugar, soda]
- ESPRESSO MARTINI** € 8,00
[Vodka, coffee liqueur, Espresso, sugar]
- PORT OF SPAIN** € 8,00
[Mezcal, Barley water, lemon, Angostura bitters]
- DARK & STORM** € 10,00
[Rum Santa Teresa 1796, ginger beer]
- FRENCH MULE** € 10,00
[Vodka Gray Goose, ginger beer, lime]



BACARDÍ



MARTINI

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OUR KITCHEN



APPETIZERS

CLASSIC BIG TOAST Baked ham and fontina cheese	€ 6,00	 
CLUB SANDWICH Chicken, bacon, omelette, lettuce, tomatoes, fontina cheese Served with a side of baked potatoes and cocktail sauce	€ 12,00	  
VEGETARIAN CLUB SANDWICH Cheese, zucchini, peppers, aubergines, lettuce and tomato Served with a side of baked potatoes and cocktail sauce	€ 11,00	  
TAPAS Little buns with a mix of cold cutters and vegetables	€ 2,20 <i>al pezzo</i>	   
4 TAPAS SELECTION	€ 8,00	   
10 TAPAS SELECTION	€ 18,00	   
CASTRUM PINSA Focaccia with cheese and local cold cuts	€ 10,00	 
VEGETARIAN PINSA Focaccia with cheese and seasonal vegetables	€ 10,00	 
PLATTER OF COLD CUTS WITH 'GIARDINIERA' Recommended for 2 people	€ 12,00	  
CHEESE PLATTER WITH MUSTARDS Recommended for 2 people	€ 13,00	 
MIXED PLATTER Platter of cold cuts and cheeses served with mustard and 'giardiniera' (Recommended for 2 people)	€ 14,00	 
CASTRUM LARGE MIXED PLATTER Platter of cold cuts and cheeses served with mustard and 'giardiniera' (Recommended for 3/4 people)	€ 26,00	   

- GOURMET PLATTER -

SELECTION OF CHEESES €14

*Aged in cherry, aged in Amarone, Stravecchio Monte Veronese
60 months - served with mustard*



BACCHUS & LACORPOSA €12

Loin and cured ham served with 'giardiniera'



REVINO & LACORPOSA €10

*Cheese and cured ham aged in Amarone
- served with 'giardiniera' and mustard*





OUR DISHES

First courses

RAVIOLI FILLED WITH CHICORY AND MONTE VERONESE DOP WITH MELTED BUTTER AND SAGE	€ 10,00	
MACCHERONCINI WITH RAGÙ FROM WITH LEMON ZEST	€ 10,00	
PESTO BIGOLI WITH BURRATA STRACCIATELLA AND CHOPPED WALNUTS	€ 12,00	
VENUS RICE SALAD WITH MARINATED CHICKEN AND VEGETABLES	€ 13,00	

Main courses

BEEF RIB (550GR)	€ 25,00	
BAVETTA STEAK WITH POTATOES	€ 18,00	
CARNE SALÀ WITH FLAKES OF GRANA PADANO DOP	€ 14,00	
BLACK ANGUS HAMBURGER Beef, bacon, caramelized onion, cheddar, lettuce and tomato Served with baked potatoes and bbq sauce	€ 14,00	
VEGETARIAN HAMBURGER Vegetable burger made of zucchini, peppers and sorghum with fontina cheese, lettuce and tomato - Served with baked potatoes and sweet chili sauce <i>*Hamburgers also available with gluten-free bread</i>	€ 13,00	

Cold dishes

RAW HAM AND BURRATA	€ 12,00	
RAW HAM AND MELON	€ 12,00	
CAPRESE SALAD Tomatoes, mozzarella cheese, basil and EVO oil	€ 10,00	
VITELLO TONNATO Veal with sauce made of tuna, capers, anchovies, eggs and EVO oil	€ 12,00	
CASTRUM SALAD Mixed salad, grilled vegetables, Grana cheese flakes, hard-boiled egg, black olives, cherry tomatoes, EVO oil	€ 12,00	

Sides

GRILLED VEGETABLES	€ 7,00	
BAKED POTATOES	€ 5,00	



Sulfites



Fish



Nuts



Sesame



Celery



Dairy products



Eggs



Shellfish



Soy



Gluten

DESSERTS



CASTRUM TIRAMISÙ	€ 6,00	
CATALAN CREAM	€ 6,00	
PANNA COTTA WITH BERRIES	€ 6,00	
CHOCOLATE AND PEAR CAKE	€ 7,00	
CHEESECAKE WITH BERRIES	€ 7,00	
ETNA - PISTACHIO AND ORANGES	€ 7,00	
SBRISOLONA	€ 6,00	
GLUTEN FREE TIRAMISÙ	€ 7,00	

CAFETERIA

Coffee	€ 1,50
Spiked coffee	€ 2,00
Decaffenaited coffee	€ 2,00
Cappuccino	€ 2,00
Decaffenaited cappuccino	€ 2,30
Beverages and juices	€ 3,50
Bottle of water 0,70L	€ 3,00
Bottle of water 0,50L	€ 1,50

CASTRUM

VALPOLICELLA - VERONA

Via Castello, 21 - 37029 San Pietro In Cariano VR
www.castrumrelais.it | www.castrumvalpolicella.it
office@castrumvalpolicella.it | office@castrumrelais.it



Castrum Valpolicella