

Casale Drinzi

The Madonie... even at the table

A restaurant that places particular importance on the freshness and origin of the raw materials used, in order to guarantee the best of the Madonita culinary tradition.

Our commitment to rediscover the flavors of the past and a cuisine that privileges natural products of the territory.

Itinerari gastronomici

Presidio Slow Food is a project created to protect small producers that enhance the territory, recover ancient crafts and processing techniques saving from extinction varieties of vegetables and fruits.

www.presidislowfood.it



Slow Food®
Presidio

The Restaurant · Pizzeria Casale Drinzi is present in the **AIC network** for gluten-free food outside the home.



Food is health!

Appetizers

Madonita snail with hot croutons € 8,00

Fresh mushrooms breaded and fried
with black truffle mayonnaise from the Alte Madonie € 6,00

Battered courgette flowers stuffed with mozzarella and Aspra anchovies € 8,00


Sweet and sour caponata with vegetables,
celery, Giarratana onion and white olives  € 8,00

White sfincione deconstructed with tuma, fresh ricotta,
Aspra anchovies, Giarratana onion, and white breadcrumbs € 6,00

Eggplant parmigiana with red and yellow datterino cream
and salted ricotta mousee € 6,00

Stuffed pepper with Madonie provola fondue and vegetable chips € 6,00

Appetizers

Tasting of typical Casale appetizers includes various tastings according to product availability	€ 14,00
Fresh ricotta au gratin with wild vegetables and crispy pork belly	€ 8,00
Fresh mushroom salad served with arugula and vinaigrette	€ 10,00
Selection of typical Madoniti cheeses with our jams and Sicilian black bee honey 	€ 12,00
Selection of cured meats from our production: pork, veal, lamb with vegetable crudités and fried bread	€ 12,00
Carpaccio of salted veal meat of our production served with flavored salt and mixed vegetables	€ 12,00
Crispy chicken egg with caciocavallo fondue and black truffle cream	€ 6,00
Roast beef that becomes veal with tuna sauce with tuna mousse, Pantelleria caper and vegetable gardener	€ 10,00


Main courses

Mushroom and potato soup	€ 8,00
Fresh homemade pasta tagliatelle with fresh mushrooms	€ 12,00
Homemade ravioli with courgette flowers, yellow datterino tomatoes, pistachio pesto and toasted almonds	€ 12,00
Pappardelle with white Sicilian black pig ragù	€ 10,00
"Ditali rigati" pasta with tenerumi cream, summer beans, confit tomato and salted ricotta cream	€ 10,00
Ncasciata pasta with meat sauce, fried aubergines and baked Madonie provola cheese au gratin	€ 12,00
Revisitation of pasta alla norma with "smoked panciotti" and aubergines with datterino tomatoes, salted ricotta and basil oil	€ 14,00
Fresh bronze drawn tonnarelli with cheese, black pepper and black summer truffle from Alte Madonie (pecorino aged for twelve months)	€ 14,00

The pasta is our production.

We use only Madonita durum wheat flour and fresh eggs.

Second courses

Pork belly in porchetta with aromatic herbs, cooked in a wood oven	€ 12,00
Pork fillet with fresh mushrooms	€ 14,00
Rabbit stuffed with black olives and capers from Pantelleria 	€ 13,00
Pork shank with nero d'Avola cooked in a wood oven	€ 15,00
Wild boar stewed with juniper berries	€ 13,00
Pan-fried veal ossobuco with Siccagno tomatoes from Valledolmo	€ 12,00
Marinated pork ribs with aromatic herbs and black bee honey, cooked in a wood oven	€ 15,00
Veal cheek on vegetable cream	€ 13,00

Grilled meat

Sliced veal fillet with rocket, sautéed fresh mushrooms (rare) € 20,00

Butcher's grill (sausage, lamb, pork) € 15,00

Veal picagna (cut of veal leg served rare) down € 6,00

Tomawok rib of veal down € 5,00

Lamb arrosticini (6 pieces) € 12,00

Lamb chops € 12,00

Grilled veal fillet gr. 250 € 18,00

Fiorentina served on soapstone
price according to seasoning and maturation

Veal steak with bone € 16,00

Boneless veal rib € 15,00

our meats are cooked exclusively with charcoal

[View our meat showcase and choose cut and weight](#)

Contours

French fries*	€ 4,00
Potato wedges in rosemary peel	€ 4,00
Mixed salad	€ 4,00
Grilled vegetables (eggplant, zucchini, peppers)	€ 5,00
Breaded and fried fresh mushrooms	€ 6,00
Fresh spinach salad with toasted almonds vinegrette with vinegar and parmesan flakes	€ 5,00
Garden chicory sautéed in extra virgin olive oil	€ 5,00

*the product could be frozen

Dessert

Testa di turco (typical dessert of Castelbuono)	€ 4,00
Almond parfait with dark chocolate	€ 5,00
Coffee parfait drowned in coffee	€ 5,00
Chocolate flan with vanilla ice cream	€ 5,00
Pistachio flan with vanilla ice cream	€ 5,00
Fried cassatelle with ricotta and Sicilian pistachio (2 pieces)	€ 4,00
"Fior di latte" ice cream with berries	€ 4,00
Cheesecake with berries	€ 4,00
Panna Cotta with its sauce (caramel, chocolate, berries)	€ 4,00
Fruit frost	€ 4,00
Tiramisu	€ 4,00
Basil ice cream with almond crumble and berries	€ 4,00

Traditional Pizzas

Margherita € 6,00
tomato, fior di latte mozzarella cheese

Napoli € 7,00
tomato, fior di latte mozzarella cheese, Aspra anchovy fillets, oregano

Diavola € 7,00
tomato, fior di latte mozzarella cheese, spicy salami

Casalinga € 8,00
tomato, fior di latte mozzarella cheese, anchovies, onion, grated pecorino cheese, olives, oregano

Tonnara € 8,00
tomato, fior di latte mozzarella cheese, tuna, onion

Quattro formaggi € 8,00
fior di latte mozzarella cheese, blue cheese, Madonie provola cheese, semi-aged pecorino cheese

Capricciosa € 9,00
tomato, fior di latte mozzarella cheese, cooked ham*, mushrooms, artichokes, wurstel, olives

Romana € 7,00
tomato, fior di latte mozzarella cheese, cooked ham

Delicious Pizzas

Madonita € 9,00
tomato, fior di latte mozzarella cheese, spicy salami, mushrooms, Madonie provola cheese

Montanara € 8,50
tomato, fior di latte mozzarella cheese, smoked pancetta, mushrooms, oregano

Modo mio € 9,00
tomato, fior di latte mozzarella cheese, speck, mushrooms, gorgonzola, oregano

Boscaiola € 9,00
tomato, fior di latte mozzarella cheese, sausage, mushrooms, Madonie provola cheese

Pizza Porchetta € 10,00
tomato, fior di latte mozzarella cheese, porchetta, onion, roasted potatoes, caciocavallo cheese

Primavera € 10,00
mozzarella cheese, Madonie provola cheese, porcini mushrooms, cherry tomatoes, arugula

Ortolana € 9,00
mozzarella cheese, sun-dried tomato paté, black olives, arugula, Madonie provola cheese

Messicana € 9,00
tomato, mozzarella, gorgonzola cheese, black olives, onion, spicy salami

Parmigiana € 8,00
fior di latte mozzarella cheese, fried eggplants, parmesan shavings

Rustica € 9,00
tomato, fior di latte mozzarella cheese, bell peppers, onion, grilled eggplants and zucchini

Greedy Pizzas

Sflatino € 12,00
fior di latte mozzarella cheese, cooked beef, arugula, parmesan

Sflatino affumicato € 12,00
fior di latte mozzarella cheese, porchetta, smoked scamorza cheese, sesame seeds

Quadrotto special € 12,00
crust stuffed with porchetta and mozzarella, topped with arugula, cherry tomatoes, burrata

Pistacchiosa € 13,00
fior di latte mozzarella cheese, mortadella, pistachio crumbs, pistachio pesto, burratina

Saporita € 12,00
fior di latte mozzarella cheese, sausage, crust stuffed with porcini mushrooms,
topped with black pork coppa, Madonie provola cheese, cherry tomatoes

Golosa € 12,00
mozzarella cheese, cardoncelli mushrooms, yellow cherry tomatoes, pork coppa, caciocavallo cheese

Spilorcia € 12,00
crust stuffed with mozzarella cheese, fior di latte mozzarella cheese,
gorgonzola cheese, topped with speck, cherry tomatoes, pistachio pesto

Ciambella € 12,00
crust stuffed with cacio e pepe, topped with arugula,
yellow and red cherry tomatoes, burratina, prosciutto crudo

Tartufata € 12,00
fior di latte mozzarella cheese, sausage, porcini mushrooms,
truffled mortadella, burratina

Gourmet Pizzas

The pizzas are topped with our house-made cured meats

La Riccia € 15,00
fior di latte mozzarella cheese, endive, cherry tomatoes,
topped with our house-made herb-seasoned cooked ham, stracciatella di burrata, walnuts

La Norma € 15,00
fior di latte mozzarella cheese, yellow and red cherry tomatoes, fried eggplants,
topped with buffalo mozzarella, basil oil, salted ricotta

Vitellina € 15,00
pizza focaccia with oil and siccagno tomato, topped with arugula,
our house-made cooked beef, buffalo mozzarella IGP from Campania, cherry tomatoes

Affumicata € 15,00
fior di latte mozzarella cheese, pork porchetta in Nero d'Avola,
caramelized onion, smoked Madonie provola cheese

Porcini e Cardoncelli € 15,00
fior di latte mozzarella cheese, fresh cardoncelli mushrooms, porcini mushrooms,
smoked pancetta, topped with yellow cherry tomatoes

Burrata € 15,00
fior di latte mozzarella cheese, arugula, veal bresaola,
topped with yellow and red cherry tomatoes, burratina

Traditional "Sfincione" Pizzas

Bagherese

tuma cheese, fresh ricotta, Aspra anchovies,
toasted breadcrumbs, Giarratana onion, oregano

€ 9,00

Palermitano

sfincione sauce, Aspra anchovies, Madonie caciocavallo cheese,
toasted black bread crumbs, oregano

€ 8,00

Messinese

Aspra anchovies, tuma cheese, escarole, red cherry tomatoes, oregano

€ 9,00

Rianata Trapanese

tomato sauce, basil, Paceco garlic, red cherry tomatoes,
grated pecorino cheese, oregano, almonds

€ 8,00

Farmhouse Pizzas

Casale Drinzi	€ 10,00
tomato, mozzarella cheese, Madonie sausage, spicy salami, grilled eggplants	
Rucolosa	€ 12,00
tomato, mozzarella cheese, arugula, parmesan shavings, prosciutto crudo	
Romagnola	€ 12,00
fior di latte mozzarella cheese, cherry tomatoes, arugula, parmesan shavings, veal bresaola	
Bufalina	€ 10,00
buffalo mozzarella, cherry tomatoes, cooked ham*, parmesan shavings	
Deliziosa	€ 10,00
tomato, mozzarella cheese, bacon, tuna, parmesan shavings	
La Pastorella	€ 10,00
fior di latte mozzarella cheese, wild chicory, fresh sheep ricotta, smoked pancetta	
Napoletana	€ 10,00
fior di latte mozzarella cheese, Madonie sausage, gorgonzola, friarelli	

Kid's Pizzas

Nemo	€ 5,00
tomato, mozzarella cheese, cooked ham*	
Winnie the pooh	€ 5,00
tomato, mozzarella cheese, wurstel	

Specialty Pizzas

Gluten-Free Pizza**	€ 7,00
tomato, mozzarella cheese	
Lactose-Free Pizza	€ 7,00
pomodoro, lactose-free mozzarella	

Covered and added

Overcast	€ 1,50
Pizzas without gluten are increased by	€ 1,50
Extra additions	€ 1,50
Additions of speck, porchetta, fresh mushrooms, French fries**	€ 2,00
Additions of bresaola, buffalo mozzarella, burrata, porcini mushrooms, raw ham cardoncelli mushrooms, pistachio pesto	€ 3,00

Pizza ingredients

Pizza ingredients: mix of wheat flour and tender Antico Mulino dei Madoniti, yeast, salt, extra virgin olive oil, water.

Slow rising, minimum maturation of 48 hours.

(*) Non-fat cooked shoulder

(**) The product could be frozen

Allergens present in our dishes

for any allergy or intolerance please contact the staff of the room

- Cereals containing gluten
- Eggs and egg products
- Groundnuts and groundnut products
- Soya and soya products
- Sesame seeds and sesame seed products
- Milk and milk-based products
- Nuts
- Celery and products based on celery
- Mustard and products based on mustard
- Sulphur dioxide and sulphites

Soft drinks

Mineral water cl 75	€ 2,00
Craft beer "A Biunna" cl 75	€ 12,00
Craft beer "A Russa" cl 75	€ 12,00
Semedorato Beer cl 66	€ 5,00
Beer cl 66	€ 4,00
Tuborg beer on tap cl 20	€ 3,00
Tuborg beer on tap cl 40	€ 5,00
Coca cola lt 1	€ 4,00
Coca cola cl 33	€ 2,50
Orange juice cl 33	€ 2,50
Sprite cl 33	€ 2,50
Red wine of the house cl 75	€ 10,00
White wine of the house cl 75	€ 10,00

Gluten-free menu

Appetizers

The Madonie cheese and salami platter	€ 12,00
Selection of cheeses with honey and jams	€ 10,00
Carpaccio of fresh mushrooms	€ 10,00
The battered vegetables	€ 5,00

First courses

Country soup	€ 8,00
Gluten-free Pasta with mushrooms	€ 12,00
Gluten-free pasta with game sauce	€ 10,00
Gluten-free pasta with beans and wild chicory	€ 10,00
Gluten-free pasta with lamb sauce	€ 10,00

Second course

Grilled rib of beef	€ 12,00
Mixed grill (sausage, mutton, pork)	€ 13,00
Cut beef with arugula, mushrooms and provola delle Madonie	€ 16,00
Pork knuckle with Nero d'Avola wine	€ 14,00

Contours

French fries (the product can be frozen)	€ 4,00
Baked potatoes	€ 4,00
Grilled vegetables	€ 5,00

Lactose-free menu

Appetizers

The Madonie salami chopping board	€ 10,00
Appetizer tasting without cheese	€ 12,00
Cotto di maialino al nero d'Avola with arugula and vinaigrette	€ 8,00
Hot appetizer	€ 4,00

First courses

Country soup	€ 8,00
Tagliatelle with mushrooms	€ 12,00
Pappardelle with wild boar sauce	€ 10,00
Paccheri with bean and chicory macco	€ 10,00

Second course

Lamb meat	€ 10,00
Pork fillet with mushrooms	€ 12,00
Rib	€ 12,00
Mixed grill (sausage, castrato, pork)	€ 12,00
Pork shank with red wine	€ 12,00
Black pig of Nebrodi grilled	€ 10,00
Veal bone in a pan	€ 10,00

Contours

French fries*	€ 3,00
Mixed salad	€ 3,00
Grilled vegetables	€ 5,00
Vegetables from the field	€ 4,00

*the product could be frozen

Vegetarian menu

Appetizers

Selection of cheeses with honey and jams	€ 10,00
Selection of pate with warm croutons	€ 4,00
Tasting of vegetarian appetizers	€ 12,00
Marinated mushroom salad with arugula and vinaigrette	€ 10,00
Battered seasonal vegetables	€ 5,00
Hot appetizer	€ 4,00

First courses

Soup of the farmhouse	€ 8,00
Tagliatelle with mushrooms	€ 12,00
Ravioli	€ 14,00
Macaroni to the norm	€ 8,00
Paccheri with fava bean macco and wild chicory	€ 10,00

Contours

Mixed salad	€ 4,00
Sautéed field vegetables	€ 4,00
Grilled vegetables	€ 5,00
Fresh spinach salad with toasted almonds, vinaigrette and grits	€ 5,00
Fresh mushrooms sautéed in a pan	€ 6,00