

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

Seasonal vegetables in tempura and fresh ricotta breaded and fried € 6,00

Caponata of red pumpkin and artichokes
with celery, Giarratana onion and white olives € 8,00

Argentiera cheese with white vinegar and Nubia garlic € 6,00

Artichoke stuffed with tuma, Aspra anchovies and black bread crumbs
served with cheese fondue € 6,00

"Fake Stigliola" with spring onion, parsley and pork belly € 8,00

Appetizers

Smoked pork cooked in a wood oven served with raw vegetables € 12,00

Our own veal salad served with flavoured salt and mixed vegetables € 12,00

Selection of typical Madoniti cheeses
with our jams and Sicilian black bee honey € 12,00

Selection of our own cured meats: pork, veal, lamb
served with fried bread € 12,00

Fresh artichoke carpaccio served with rocket and vinaigrette € 10,00

Fresh ricotta au gratin with wild vegetables and crispy pork belly € 8,00

Crispy chicken egg with caciocavallo fondue and black truffle cream € 6,00

Roast beef of smoked beef that becomes "vitello tonnato"
with tuna mousse, capers from Pantelleria and "giardiniera" vegetables € 12,00

Main courses

Farmhouse soup with organic legumes	€ 8,00
Homemade fresh pasta tagliatelle with fresh mushrooms	€ 12,00
House ravioli with red pumpkin pesto, toasted almonds and fresh ricotta mousse and basil oil	€ 12,00
Gnocchi di patate al ragù bianco di maialino nero siciliano	€ 12,00
Durum wheat rigati with dried broad bean macco wild chicory with wild fennel scent	€ 10,00
Fresh pasta pappardelle with venison sauce	€ 14,00
Pasta with sardines "Spaghettone di grano duro" on sparacello cream and toasted black bread crumbs	€ 14,00
Fresh bronze-drawn tonnarello with cheese, black pepper and crispy black pork cheek	€ 14,00

The pasta is our production.

We use only Madonita durum wheat flour and fresh eggs.

Second courses

Porchetta pork belly with aromatic herbs, cooked in a wood oven	€ 13,00
Beef stew with fresh mushrooms	€ 13,00
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	€ 15,00
Veal roll stuffed with meat with peeled tomato, carrots, celery and leeks	€ 13,00
Marinated pork ribs with aromatic herbs and black bee honey, cooked in a wood oven	€ 15,00
Veal cheek on vegetable cream	€ 13,00
Veal shank cooked in a wood-fired oven (minimum two people)	€ 40,00

Grilled meat

Veal fillet sliced with rocket, fresh sautéed 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 € 15,00

Grilled veal fillet gr. 250 € 18,00

Fiorentina served on soapstone
price according to seasoning and maturation

Veal steak with bone € 16,00

our meats are cooked exclusively with charcoal

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

Contours

French fries*	€ 4,00
Potatoes in their skin with rosemary	€ 5,00
Mixed salad	€ 4,00
Grilled vegetables (eggplant, zucchini, peppers)	€ 5,00
Fresh spinach salad with toasted almonds vinegrette with vinegar and parmesan flakes	€ 5,00
Field vegetables 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 sauce	€ 5,00
Pistachio flan with vanilla sauce	€ 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	€ 5,00
Panna Cotta with its sauce (caramel, chocolate, berries)	€ 4,00
Tiramisu	€ 4,00

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
Beer on tap cl 20	€ 3,00
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

Traditional Pizzas

Margherita	€ 6,00
tomato, fior di latte mozzarella cheese	
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Napoli	€ 7,00
tomato, fior di latte mozzarella cheese, Aspra anchovy fillets, oregano	
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Sfincionella alla palermitana	€ 8,00
tomato, onion, Aspra anchovy fillets, black breadcrumbs	
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Casalinga	€ 8,00
tomato, fior di latte mozzarella cheese, anchovies, onion, grated pecorino cheese, olives, oregano	
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Sfincionella bagherese	€ 9,00
tuma, fresh ricotta, Aspra anchovy fillets, Giarratana onion, toasted fresh bread crumbs and oregano	
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Quattro formaggi	€ 8,00
fior di latte mozzarella cheese, blue cheese, Madonie provola cheese, semi-aged pecorino cheese	
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Capricciosa	€ 9,00
tomato, fior di latte mozzarella cheese, cooked ham*, mushrooms, artichokes, wurstel, olives	
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Parmigiana	€ 7,00
fior di latte mozzarella cheese, fried aubergines, parmesan flakes	
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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

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

Greedy Pizzas

La Norma	€ 13,00
fior di latte mozzarella cheese, yellow and red datterino tomatoes, fried aubergines, buffalo mozzarella, basil oil and fresh ricotta mousse at the exit	
Porcini e cardoncelli	€ 13,00
fior di latte mozzarella cheese, fresh cardoncelli mushrooms, porcini mushrooms smoked bacon and yellow datterino	
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	

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	
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	

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