



Primi Piatti

GAMBERETTI DI CASTELLO 13.95

Jumbo Shrimp | Hearts of Artichoke | Red Peppers | Mozzarella | Balsamic Glaze

CALAMARI FRITTI 10.95

Calamari Tubes and Tentacles | Marinara Sauce

VONGOLE OREGANATA 9.50

Little neck clams | Garlic Bread Crumbs

COZZE POSILLIPO 9.5

Mussels | White Wine, Garlic | Fra Diavolo

CAPRESE DI CASTELLO 11

Fresh mozzarella | Tomato | Roasted Peppers

Insalata

INSALATA CASTELLO 7

Mixed Greens | Tomatoes | Red Onions | House Dressings

INSALATA ARUGULA 8

Baby Arugula | Sun Dried Tomatoes | Black Olives | Parmigiana cheese

CAESAR FOR TWO 18

Made table-side

Zuppa

MINISTRONE 6

Fresh Garden Vegetable Soup

PASTA E FAGIOLI 7

Cannellini Beans, Butetti Pasta

STRACIATELLA 6.50

Spinach | Eggs | Chicken Broth

Pasta

RAVIOLI POMODORO 17.50

Cheese Ravioli | Tomato Sauce

WILD MUSHROOM RAVIOLI 18

Mushroom Ravioli | Chopped Fresh Tomato | Basil

PENNE ALLA VODKA 18

Penne | Vodka | Fresh Tomatoes | Cream sauce | Basil

RIGATONI BOLOGNESE 18.95

Rigatoni | Tomato Meat sauce

SPAGHETTI ALLA CASTELLO 19.95

Spaghetti | Jumbo shrimp | Cherry Peppers | Tomato Sauce

LINGUINI AL VONGOLE 18.95

Linguini | Manila Clams | White or Red Sauce

A Alla Griglia

COSTATA DI MANZO 29.50

12oz | Prime Sirloin Cut Steak

NODINO DI VITELLO 30.95

16oz | Rack of Veal Chop | Fresh Mushrooms

Pesce

SALMONE ALLA CASTELLO 24.50

Grilled Salmon | Extra Virgin Olive Oil | Fresh herbs | Garlic | Spinach

SHRIMP SCAMPI 25.95

Jumbo Shrimp | White Wine | Garlic | Lemon | Linguini

SHRIMP FRA DIAVOLO 25.95

Jumbo Shrimp | Spicy Tomato Sauce | Linguini

Pollo

POLLO CASTELLO 20.95

Chicken Breast | Prosciutto di parma | Roasted pepper | Mozzarella | Tomato Sauce

POLLO PICCATA 17.95

Chicken Breast | White Wine | Cappers

POLLO FRANCESE 17.95

Chicken Breast | Egg Wash | Lemon | White Wine

POLLO SCARPARELLO 19.95

Boneless Chunks of Farm Chicken | Sausage | Garlic | Mushrooms | Rosemary

POLLO CALABRESE 18.95

Chicken Breast | Artichoke Hearts | Cherry Peppers | Capers | White Wine

Vitello

SCALLOPINE DI VITELLO ALLA CASTELLO 22.95

Veal Scallopine | Jumbo Shrimp | Shiitake | Sun Dried Tomato | Red Light Sauce

SCALLOPINE DI VITELLO DI MARSALA 19.95

Veal Scallopine | Mushrooms | Marsala Wine

SCALLOPINE DI VITELLO DI SETTE COLLIE 20.95

Veal Scallopine | Artichoke Hearts | Mushrooms | Capers | Brandy

SCALLOPINE DI VITELLO DI SALTIMBOCCA 20.95

Veal Scallopine | Prosciutto di Parma | Sage | Cognac | Spinach

Side Dishes

HOMEMADE POTATO CHIPS 5.95

SPINACH 6.50

SAUTÉED PEPPERS, HOT ITALIAN SAUSAGE 7.50

All Entrées are Served with the Chef's Vegetable and Starch of the Day

Please alert your waiter about food allergies

* THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS