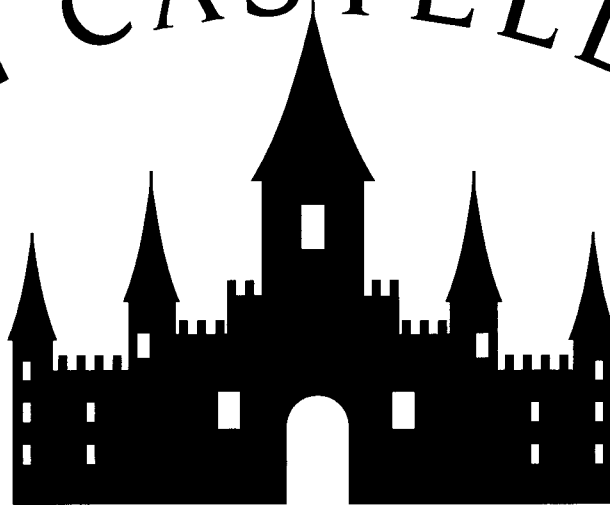


IL CASTELLO



RISTORANTE

Italian Cuisine

DINNER MENU

ANTIPASTI FREDDI

Caprese	10.00
<i>Fresh mozzarella, sliced tomato and roasted Holland peppers</i>	
Prosciutto Di Parma	12.00
<i>Prosciutto Di Parma with melon</i>	
Andrew's Seafood Salad	15.00
<i>Shrimp and jumbo crab meat with calamari with lemon and oil dressing</i>	
Carpaccio	12.00
<i>Sliced Filet Mignon over arugula salad & shaved parmigiana cheese on top</i>	

ANTIPASTI CALDI

Grilled Jumbo Shrimp	15.00
<i>With fresh artichoke hearts over baby greens</i>	
Fried Calamari	12.00
Vongole A Piacere	11.00
<i>Clams any style</i>	
Eggplant Rollatini	10.00
<i>Thinly sliced eggplant stuffed with ricotta cheese, spinach in a tomato basil sauce</i>	

ZUPPA

Pasta Fagioli	8.00
<i>Pasta and bean soup</i>	
Stracciatella alla Romana	6.00
<i>Italian egg drop soup with spinach</i>	
Minestrone	8.00
<i>Italian vegetable soup</i>	

INSALATA

Insalata Caesar (for two prepared tableside)	20.00
Insalata Liana's	9.00
<i>Boston lettuce, roasted peppers, pears w/crumbled gorgonzola cheese</i>	
Insalata Arugula	9.00
<i>With cherry tomato, red onion, shaved parmigiana with house Italian dressing</i>	
House Mixed Italian Salad	7.00

FARINACCI

Homemade Fettuccini	24.00
<i>With two different kinds of mushrooms and jumbo shrimp sautéed in garlic and oil, hot cherry peppers</i>	
Linguine Alle Vongole	22.00
<i>With Red or White Clam Sauce</i>	
Homemade Pappardelle	18.00
<i>Sauteed with Bolognese meat sauce and chopped Italian sweet sausage</i>	

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Boston lettuce, roasted peppers, pears w/crumbled gorgonzola cheese
- Insalata Arugula 12.00
With cherry tomato, red onion, shaved parmigiana with house Italian dressing
- House Mixed Italian Salad 12.00

FARINACCI

- Homemade Fettuccini 21.00
With two different kinds of mushrooms and jumbo shrimp sautéed in garlic and oil, hot cherry peppers
- Linguine Alle Vongole 22.00
With Red or White Clam Sauce
- Homemade Pappardelle 18.00
Sauteed with Bolognese meat sauce and chopped Italian sweet sausage
- Homemade Cheese Ravioli 18.00
Sauteed with vodka sauce or fresh tomato and basil sauce
- Capellini de Angiello 18.00
Angel hair with fresh chopped eggplant, spinach in garlic, oil & cherry tomato
- Penne all Arrabiatta 16.00
Penne with hot cherry peppers in a tomato and basil sauce

POLLO

Pollo alla Castello	21.00
<i>Breast of chicken sautéed with artichoke hearts with sun dried tomatoes, hot cherry peppers in a white sauce</i>	
Pollo alla Caprese	21.00
<i>Breast of chicken topped with prosciutto, sliced tomato and melted mozzarella in a light tomato and basil sauce</i>	
Pollo alla Scarpariello	21.00
<i>Chicken on or off the bone sautéed in hot cherry peppers, hot Italian sausage, garlic and herbs</i>	
Pollo alla Grilla	18.00
<i>Grilled breast of chicken topped with asparagus and roasted peppers topped with goat cheese</i>	
Pollo alla Marsala or Francese	18.00

VITELLO

Vitello Castello	24.00
<i>Scaloppine of veal sautéed with chopped shrimp and shitake mushrooms in a brown sage sauce</i>	
Vitello Colombo.	22.00
<i>Scaloppine of veal topped with prosciutto, tomato, mozzarella in a champagne sauce</i>	
Vitello Capricciosa or Traditional Parmigiana	20.00
<i>Scaloppine of veal with chopped tomatoes, onion, arugula, topped with mozzarella</i>	
Vitello Siciliano	20.00
<i>Scaloppine of veal with chopped grilled eggplant, cherry tomatoes, black olives in a light red sauce</i>	
Vitello Sette Colli	22.00
<i>Scaloppine of veal with artichoke hearts, mushrooms and capers in a cognac sauce</i>	

CARNE

Veal Chop.	33.00
<i>Grilled with roasted garlic, rosemary and olive oil</i>	
Rack of Lamb	33.00
<i>Grilled with marinated mushrooms and sundried tomatoes</i>	
NY Strip Steak	28.00
<i>Grilled with roasted garlic and herbs</i>	
Medallion of Veal with Lobster Tail	35.00
<i>Served over Italian risotto</i>	
Filet Mignon	36.00
<i>Grilled with herbs, garlic and olive oil</i>	

PESCE

Salmone alla Griglia	25.00
<i>Grilled salmon with black peppercorns, grain mustard sauce over asparagus and spinach</i>	
Jumbo Shrimp Scampi or Fra Diavolo	28.00
<i>Shrimp with garlic and oil in a white sauce or a tomato spicy sauce over linguini</i>	

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<i>Shrimp with garlic and oil in a white sauce or a tomato spicy sauce over linguini</i>	
Calamari	20.00
<i>Sauteed with hot cherry peppers in a tomato basil sauce over linguini</i>	

LEGUME

Spinach	8.00
Escarole & Beans w/hot cherry peppers	8.00

Please advise your server or manager of any food allergies you may have.