

ANTIPASTI FREDDI

Caprese	12.00
<i>Fresh mozzarella, sliced tomato, and roasted Holland peppers</i>	
Prosciutto Di Parma	14.00
<i>Prosciutto Di Parma with melon</i>	
Andrew's Seafood Salad	18.00
<i>Shrimp and jumbo crab meat with calamari, lemon and oil dressing</i>	
Carpaccio	16.00
<i>Sliced Filet Mignon over arugula salad w/ shaved parmigiana cheese on top</i>	

ANTIPASTI CALDI

Grilled Jumbo Shrimp	18.00
<i>With fresh artichoke hearts over baby greens</i>	
Fried Calamari	14.00
Vongole A Piacere	14.00
Meatballs	16.00
Eggplant Rollatini	12.00
<i>Thinly-sliced eggplant stuffed with ricotta cheese and spinach in a tomato basil sauce</i>	
Mixed Mushrooms	12.00
<i>Gourmet-style, with sundried tomatoes and truffle oil</i>	
Fresh Mussels	12.00
<i>In a spicy tomato sauce</i>	

ZUPPA

Pasta Fafoli	10.00
<i>Pasta and bean soup</i>	
Stracciatella alla Romana	8.00
<i>Italian eggdrop soup with spinach</i>	

INSALATA

Insalata Caesar (for two)	24.00
Insalata Liana's	12.00
<i>Boston lettuce, roasted peppers, pears w/ crumbled gorgonzola cheese</i>	
Insalata Arugula	12.00
<i>With cherry tomato, red onion, shaved parmigiana with house Italian dressing</i>	
House Mixed Italian Salad	9.00

FARINACCI

Homemade Fettuccini	28.00
<i>With two different kinds of mushrooms and jumbo shrimp, sautéed in garlic, oil, and hot cherry peppers</i>	
Linguini Alle Vongole	24.00
<i>With red or white clam sauce</i>	
Homemade Pappardelle	24.00
<i>Sautéed with Bolognese meat sauce and chopped Italian sweet sausage</i>	
Homemade Cheese Ravioli	20.00
<i>Sautéed with VodKa sauce or fresh tomato and basil sauce</i>	
Capellini de Angiello	22.00
<i>Angel hair with fresh chopped eggplant and spinach, in garlic, oil & cherry tomato</i>	
Penne Vodka	20.00
<i>Penne with tomato vodka cream sauce</i>	
Lobster Ravioli	28.00
<i>Served in a champagne cream sauce with asparagus and peas</i>	

POLLO

Pollo alla Castello	24.00
<i>Breast of chicken grilled with artichoke hearts and sundried tomatoes, hot cherry peppers in a white sauce</i>	
Pollo alla Scarpariello	24.00
<i>Chicken on or off the bone sautéed in hot cherry peppers, hot Italian sausage, garlic and herbs</i>	
Pollo alla Marsala or Francese or Parmigiana	22.00
Cornish Hen	28.00
<i>Roasted cornish hen with garlic and fresh herbs</i>	
Half Roasted Crispy Duck	35.00
<i>Roasted and served in a cranberry sauce</i>	

VITELLO

Vitello Castello	28.00
<i>Scaloppine of veal sautéed with chopped shrimp and shitake mushrooms in a brown sage sauce</i>	
Traditional Vitello Parmigiana	25.00
<i>Scaloppine of veal with a savory red sauce topped with mozzarella</i>	
Vitello Sette Colli	26.00
<i>Scaloppine of veal with artichoke hearts, mushrooms and capers in a cognac sauce</i>	

CARNE

ALL MEATS GRILLED WITH GARLIC, ROSEMARY, AND OIL

Veal Chop	38.00
Rack of Lamb	39.00
NY Strip Steak	35.00
Ribeye Steak	38.00
Filet Mignon	36.00
Pork Chop Valdostana	32.00
<i>Stuffed with prussuito, spinach and mozzarella and sauteed in wild mushrooms</i>	

PESCE

Salmone alla Griglia	28.00
<i>Grilled salmon with black peppercorns, grain mustard sauce over asparagus and spinach</i>	
Jumbo Shrimp Scampi or Fra Diavolo	35.00
<i>Shrimp with garlic and oil in a white sauce, or a tomato spicy sauce, over linguini</i>	
Sole Francese	27.00
<i>Fresh sole, egg battered and prepared with a sauce of butter, lemon, white wine, and capers</i>	
Twin Lobster Tails	52.00
<i>Broiled and served with drawn butter</i>	

LEGUME

Spinach	8.00
Escarole & Beans w/ hot cherry peppers	8.00
French Fries	8.00
Broccoli Rabe	10.00

childrens items are available; please ask your server

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness(es). If you have any food allergies or special needs, please inform the server or the manager.