

ANTIPASTO

Gamberetti Castello – 24

jumbo shrimp, artichoke hearts, roasted pepper, mozzarella, balsamic

Shrimp Cocktail – 24

(3) jumbo shrimp, cocktail sauce

Calamari Fritti – 17

fresh calamari, marinara sauce

Vongole Oreganata – 17

little neck clams, garlic bread crumbs

Caprese – 16

fresh mozzarella, tomato, roasted peppers

Cozze – 16

prince edward island mussels, tomato broth, garlic, basil

Tuna Tartare – 20

diced fresh tuna, tomatoes, thinly sliced potato chips

Carpaccio – 22

filet mignon, arugula, shaved pecorino romano

INSALATA

Insalata Castello – 15

mixed field greens, red beets, imported gorgonzola, toasted almonds

Cesare – 16

crisp romaine, herbed croutons, table side casear dressing

Insalata Di Misticanza – 15

mixed field greens, tomato, red onions, house dressing

Insalata Di Avocado – 16

arugula, tomato, heart of palm, lemon dressing

ZUPPA

Pasta Fagioli – 12

cannellini beans, buretti pasta, herbed broth

Stracciatella – 12

italian eggdrop soup with spinach

CONTORNI

Chef's Vegetables – 10

Spinach – 10

Broccoli Rabe – 10

Mashed Potatoes – 10

Roasted Potatoes – 10

French Fries – 10

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

CARNI

Pollo Castello – 30

organic breast of chicken, prosciutto di parma, fresh mozzarella, roasted bell pepper

Pollo Parmigiana – 28

organic breaded chicken, marinara, melted mozzarella

Pollo Francese – 28

organic breast of chicken, egg wash, lemon, white wine

Pollo Scarpariello – 30

organic chicken and italian sausage with garlic, hot cherry peppers, mushrooms, rosemary

Vitello Marsala – 32

veal scallopini, mushrooms, marsala wine

Vitello Saltimboca – 32

veal scallopini, prosciutto di parma, sage, brown cognac sauce

Vitello Castello – 38

veal scallopini, chopped jumbo shrimp, mushrooms, light tomato sauce

Ahi Tuna – 35

peppercorn crust, dijon mustard sauce

Salmon – 36

pan seared organic salmon, roma sauce

ALLA GRILLIA

Filetto di Manzo – 58

13 oz. king cut prime filet mignon, 30 days dry aged

Bistecca alla Griglia – 54

15 oz. prime n.y strip, 30 days dry aged

Costoletta di Vitello – 54

14 oz. grass fed veal chop

PASTA

Penne Vodka – 26

tomato, cream, basil

Rigatoni Bolognese – 28

homemade meat sauce

Ravioli Pomodoro – 26

ravioli, ricotta, mozzarella, parmigiana, fresh tomato sauce

Cacio e Pepe – 33

spaghetti tossed tableside in fresh cheese sauce, drizzle of truffle oil

Spaghetti Carbonara – 28

spaghetti, pancetta, egg, pecorino romano

Linguini con Vongole – 30

linguini, little neck clams, garlic, white wine sauce

Spaghetti Castello – 36

spaghetti, jumbo shrimp, hot cherry peppers, tomato sauce

Shrimp Scampi – 36

jumbo shrimp tossed with garlic and herbs in a lemon sauce, served over linguini