



DINNER MENU

DAILY SPECIALS

Fresh catch of the day, Dover Sole, Branzino, Osso Buco, Veal Chop, Prime Ribeye and more...

ANTIPASTI

Bruschetta \$ 5.95

Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil & olive oil

Proscuitto Melon \$10.95

Proscuitto di Parma wrapped melon

Calamari Fritti \$ 11.95

Deep fried calamari served with tomato sauce

La Parmigiana \$ 9.95

Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven

Mussels or Clams Fra Diavolo \$12.95

New Zealand mussels or little neck clams sautéed in mild spicy tomato sauce

Calamari Fra Diavolo \$14.95

Sauteed calamari with jumbo crab meat in spicy tomato sauce – available grilled or in oil & garlic

Oysters Rockefeller \$13.95

Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta

Oysters Blue Point \$12.95

Blue point oysters in half shell served with cocktail sauce

Timbalo Di Mare \$13.95

Lump crab meat, smoked salmon, avocado, capers and asparagus in lemon vinaigrette

Portobello Al Granchio \$12.95

Portobello mushrooms stuffed with crab meat and spinach in port wine reduction sauce

Clams Casino \$12.95

Stuffed with medley of vegetables topped with smoked bacon and baked in oven

Carpaccio Di Manzo \$ 9.95

Thin Filet Mignon over baby greens topped with shaved Parmigiano

Crab Meat Mushrooms \$12.95

Stuffed mushrooms with a creamy crab meat served with chef creation sauce of the day

Crudo Misto (cold or hot) \$14.95

Two shrimp, two oysters and two clams served with cocktail sauce

INSALATE

Mista \$6.00

Gourmet mixed baby greens in balsamic vinaigrette

Caesar \$6.00

Romaine lettuce with yolkless Caesar dressing topped with shaved Parmigiano

Spinaci \$8.50

Fresh spinach with toasted pine nuts and topped with seared goat cheese champagne vinaigrette

Caprese \$8.00

Buffalo mozzarella with fresh slices of tomato topped with basil and extra virgin olive oil

PASTE FRESHE

Hazelnut Ravioli \$22.95

Homemade hazelnut ravioli stuffed with four cheeses and topped with scallops & shrimp in creamy Frangelica sauce

Farfalle Primavera \$17.95

Bow tie pasta sautéed with medley of vegetables in white wine sauce

Linguine Al Brooklyn \$18.95

Linguine topped with chopped clams and artichokes in white wine sauce

Gnocchi \$17.95

Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce

Farfalle Al Salmon \$17.95

Bow tie pasta tossed with diced salmon in light rose sauce

Linguine Al Frutti Di Mare \$22.95

Shrimp, scallops, clams & mussels in tomato sauce or white wine sauce (add 3oz Lobster \$5.00)

PASTE FRESHE

(All Paste Freshe dishes also available as a appetizer)

(No substitutions or sharing entrees permitted)

Bucatini Alla Amatriciana \$16.95

Hollow spaghetti with onions & pancetta in tomato sauce

Fettuccine Alla Bolognese/Porcini \$17.95

Eggless pasta with meat sauce or truffle scent porcini cream sauce

Penne Con Pomodoro \$15.95

Penne pasta topped with fresh basil in red or pink sauce

Orecchiette Con Granchio \$19.95

Ear shaped pasta with crab meat, fresh asparagus and tomato in white wine sauce

Ravioli Di Aragosta \$21.95

Ravioli stuffed with lobster, shrimp & scallops in vodka aurora sauce (add 3oz Lobster \$5.00)

Tortellini \$17.95

Pasta parcels filled with tender veal flambé in cognac truffle scent cream sauce

Ravioli Vegetable \$15.95

Half moon shaped ravioli stuffed with vegetables in tomato sauce

Risotto Porcini Mushroom \$19.95

Seafood Medley \$23.95

(All Paste Freshe dishes also available as a appetizer)

ENTREE

POLLO

Pollo Rosmarino \$17.95

Pounded grilled chicken with fine herbs, lemon and extra virgin olive oil

Pollo Alla Caprese \$18.95

Sauteed chicken breast topped with fresh tomato, mozzarella cheese and fresh herbs

Pollo Valdostana \$18.95

Rolled chicken breast stuffed with arugula, sun dried tomato & fontina cheese in mushroom sauce

Pollo Saltimbocca \$18.95

Seared chicken breast topped with prosciutto & mozzarella cheese in amarone demiglaze sauce

CARNE

Vitello Di Castello \$24.95

Veal medallions sautéed with artichokes, sun dried tomatoes, lump crab meat in light prosecco cream sauce

Vitello Con Prosciutto \$24.95

Veal medallions topped with prosciutto and fontina cheese in vermouth sauce

Veal Paillard \$24.95

Pounded grilled veal with fine herbs, lemon and extra virgin olive oil

Filetto \$29.95

Filet Mignon with bordelaise sauce or au poivre sauce

PESCE

Capesante \$24.95

Grilled scallops topped with smoked paprika, finished in citrus beurre blanc sauce served over sautéed spinach

Salmon \$24.95

Grilled Alaskan salmon served over Lobster Risotto

Tilapia \$24.95

Grilled blackened Tilapia served over asparagus Crab Risotto

Spiedini del Pescatore \$32.95

Skewers of baby lobster tail, tiger shrimp, scallops, Sicilian peppers & onions served over chef's Risotto of the day

(No substitutions or sharing entrees permitted)

Your server will tell you about our "daily specials"

If you don't see something on the menu just ask — if we have the ingredients, we will be happy to accommodate you.

DOLCE

Your server will bring our special dessert tray to your table.

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www.ristorantecastello.com