

## DOLCE

A selection of daily desserts will be presented.



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

†Gluten Free

## ANTIPASTI

<b>Calamari Fritti</b>	\$13.95
Deep fried calamari served with tomato sauce	
<b>Salumi Di Castello</b>	\$14.00
Imported Italian meats, cheese, olives, crostinis	
<b>La Parmigania</b>	\$12.00
Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and basil	
<b>*Ahi Tuna Wonton</b>	\$16.00
Ahi tuna, wasabi cream sauce, wonton	
<b>†Burrata</b>	\$16.95
Fresh creamy mozzarella, heirloom tomatoes, Kalamata olives, basil, topped with a balsamic reduction	

## PASTA

<b>Penne Pomodoro</b>	\$16.00
Penne pasta sautéed in a choice of plum tomato sauce or pink vodka sauce	
<b>Gnocchi Gorgonzola</b>	\$17.00
Fresh homemade potato gnocchi served with gorgonzola sauce	
<b>Pasta Primavera</b>	\$16.00
Penne pasta sautéed with vegetables in a garlic white wine sauce	
<b>Fettuccine Bolognese</b>	\$19.00
Italian meat sauce made with veal, pork, and beef, carrots, and celery	

## SANDWICH

All sandwiches are served on ciabatta bread with french fries

<b>Don Carlino</b>	\$15.00
Chicken cutlet, broccoli rabe, sharp provolone with roasted tomato jam	
<b>Castello "Blast"</b>	\$16.00
Bacon, lettuce, avocado, salmon, tomato, lemon aioli	
<b>*Castello Burger</b>	\$15.95
Classic Angus burger topped with fontina cheese, tomato and lettuce	
<b>*Pazzo Hamburger</b>	\$17.95
Fried egg, hot sausage, avocado, provolone cheese, lettuce, tomato, chipotle mayo	
<b>Il Giardino</b>	\$15.95
Mix of roasted peppers, eggplant, zucchini, mushrooms, mozzarella, balsamic glaze	
<b>Portofino</b>	\$15.00
Portobello, spinach, sharp provolone, drizzled with champagne vinaigrette	
<b>*Cesare</b>	\$14.95
Grilled chicken, shaved parmesan, romaine lettuce, caesar dressing	
<b>Mozzarella In Carrozza</b>	\$16.95
Grilled Italian bread, four cheeses, grilled tomato, pesto	
<b>Sliced Sirloin</b>	\$19.95
Sliced sirloin, caramelized onion, sharp provolone	

## INSALATA

<b>Affogato Pear</b>	\$16.00
Greens, strawberries, almonds, pear, limoncello dressing	
<b>Kale And Quinoa</b>	\$12.95
Avocado, cucumber, roasted red peppers, feta cheese, tomato, balsamic vinegrette	
<b>Pompei Wedge</b>	\$13.95
Iceberg lettuce, toasted pine nuts, bacon, roasted peppers, Kalamata olives, white onions, gorgonzola dressing	
<b>Insalata Di Cesare</b>	\$14.95
Grilled romaine, candied walnuts, grape tomatoes, Kalamata olives, shaved parmesan, Caesar dressing	
<b>Cobbino Salad</b>	\$14.95
Romaine, tomato, avocado, blue cheese, bacon, tomato, boiled eggs, onions, black olives, with honey balsamic dressing	
<b>Chopped Antipasti</b>	\$16.95
Greens chopped and tossed with prociutto, provolone, sopressata, artichoke hearts, Kalamata olives, tomato and onions, in an olive oil vinegrette	
<b>*Poke Bowl</b>	\$15.95
Ahi tuna, guacamole, sliced cucumbers, carrots, brown rice, sesame oil	
<b>†Insalata Arugula</b>	\$15.95
Goat cheese, sliced toasted almonds, dried cranberries, lemon vinaigrette	

## WITH ANY SALAD ADD ON

<b>Chicken</b>	\$7.50
<b>Shrimp</b>	\$15.00
<b>Scallops</b>	\$15.00
<b>Salmon</b>	\$13.00
<b>Steak</b>	\$14.00
<b>Crab Cake</b>	\$16.00

## POLLO

<b>Pollo Balsamico</b>	\$19.50
Chicken breast with fresh herbs served over grilled vegetables drizzled with a balsamic glaze	
<b>Pollo Saltimboca</b>	\$19.50
Seared chicken breast topped with prosciutto	

## VITELLO

<b>Vitello Con Prosciutto</b>	\$22.50
Veal medallions topped with prosciutto and fontina cheese in vermouth sauce	
<b>Vitello Al Gorgonzola</b>	\$22.50
Veal medallions topped with wild mushrooms and gorgonzola cream sauce	

## FLATBREADS

<b>Traditional</b>	\$12.00
Marinara sauce, mozzarella	
<b>Caprese</b>	\$13.00
Fresh mozzarella, sliced tomatoes, basil, balsamic glaze drizzle	
<b>Goat Cheese And Arugula</b>	\$16.00
Goat cheese, prosciutto, sun dried tomatoes, arugula, shaved parmesan	
<b>Chicken Pesto</b>	\$14.00
Grilled chicken breast, pesto, caramelized onions, balsamic drizzle	

## ZUPPA

### Pasta e Fagioli

A hearty soup consisting of pasta, beans, fresh vegetables, and herbs \$10.95

## CHILDREN'S MENU

Pasta With Butter \$12.00

Flatbread Pizza \$12.00

Chicken Fingers And Fries \$12.00

Macaroni And Cheese \$12.00

Fettuccine Alfredo \$12.00

## SIDES

Potatoes Au Gratin \$5.00

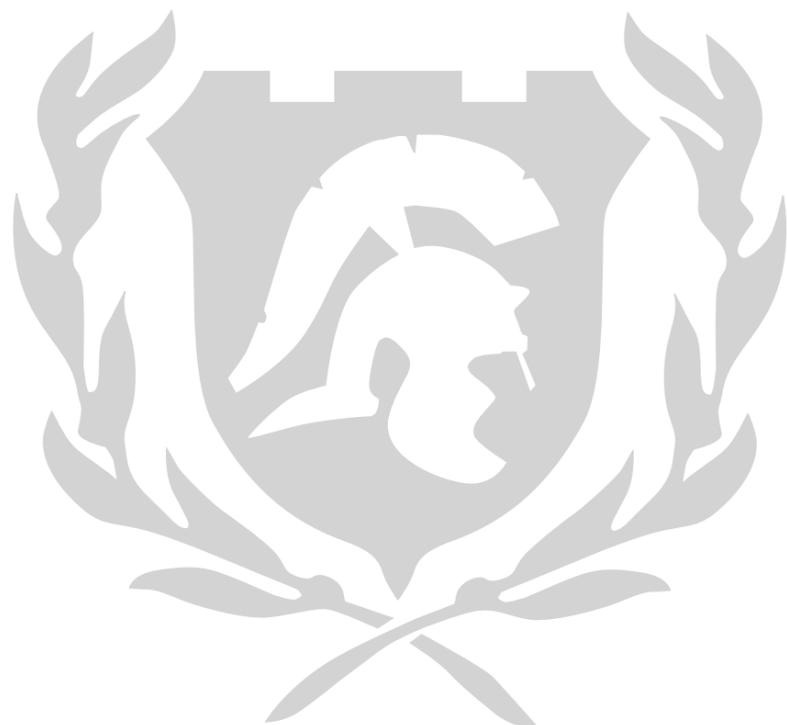
Small Cesare Salad \$5.00

Small Mista Salad \$5.00

Brussels Sprouts \$5.00

Asparagus \$5.00

Spinach \$5.00



## DRAFT BEER

Troegs Perpetual

Michelob Ultra

Stella Artois

Victory Prima Pils

Allagash White

Yuengling Lager

Sierra Nevada Pale Ale

Lagunitas IPA

## BOTTLED BEER

Peroni

Coors Light

Heineken

Amstel Light

Dog Fish Head IPA

Corona

Stateside Vodka Seltzer

## We Offer A Full Service Bar That Includes

Vodka

Gin

Rum

Tequila

Bourbon/Whiskey

Scotch/Single Malts

Cordials

Brandy/Cognac



## COCKTAILS

**The Next Level Martini** \$12  
Pineapple Infused Vodka, Fresh Pineapple Juice

**Blood Orange Cosmo** \$12  
Blood Orange Vodka, Quantro, Fresh Blood Orange Juice, Fresh Lime Juice

**Pomegranate Mule** \$12  
Vodka, Pama Pomegranate, Fresh Lime Juice, Ginger Beer

**Paloma** \$12  
Tequila, Fresh Grapefruit Juice, Lemon Lime Soda, Spring of Thyme

**Red Dragon Mojito** \$12  
Rum, Fresh Muddled Strawberries, Mint, Lime



## LUNCH MENU