

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

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

PASTA

Penne Pomodoro	\$16.00
Penne pasta sautéed in a choice of plum tomato sauce or pink vodka sauce	
Gnocchi Gorgonzola	\$17.00
Fresh homemade potato gnocchi served with gorgonzola sauce	
Pasta Primivera	\$16.00
Penne pasta sautéed with vegetables in a garlic white wine sauce	
Fettuccine Bolognese	\$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

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

INSALATA

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

WITH ANY SALAD ADD ON

Chicken	\$7.50
Shrimp	\$15.00
Scallops	\$15.00
Salmon	\$13.00
Steak	\$14.00
Crab Cake	\$16.00

POLLO

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

VITELLO

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

FLATBREADS

Traditional	\$12.00
Marinara sauce, mozzarella	
Caprese	\$13.00
Fresh mozzarella, sliced tomatoes, basil, balsamic glaze drizzle	
Goat Cheese And Arugula	\$16.00
Goat cheese, prosciutto, sun dried tomatoes, arugula, shaved parmesan	
Chicken Pesto	\$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

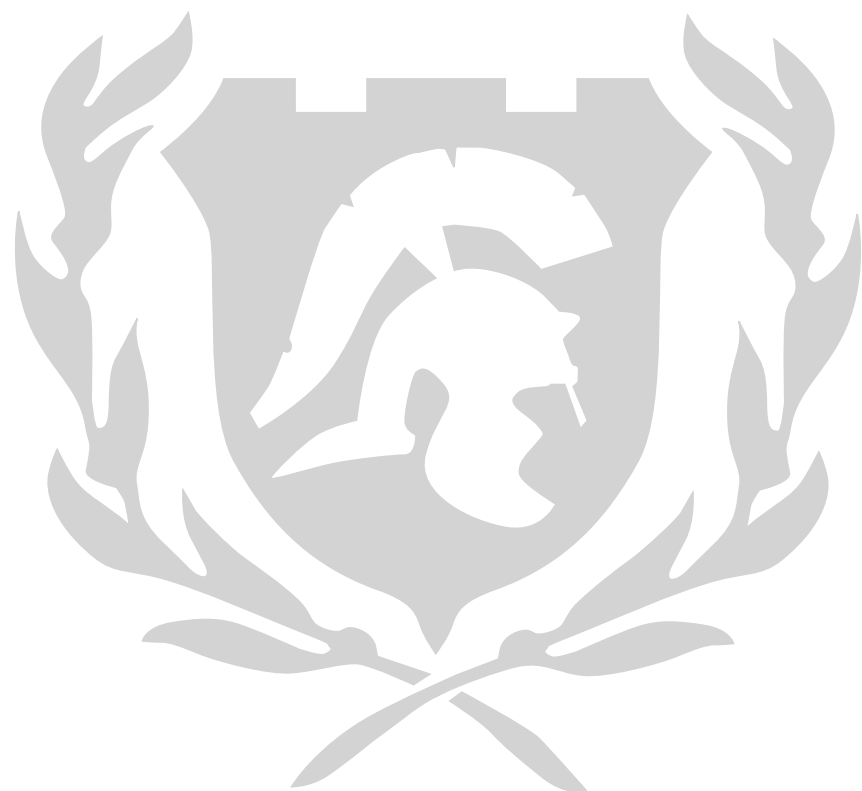
Small Cesare Salad \$5.00

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