



RISTORANTE  
*Castello*  
AT  
**Blue Bell**



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*New Year's Eve*  
2017

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Welcome to Ristorante Castello.  
Tonight we have created a special four course menu  
to celebrate the coming New Year.  
Your choices include either our Lobster Bisque or one of our  
refreshing salads, followed by our homemade pasta trio,  
next a delicious entree selection and finally,  
of course, a decadent dessert.

**Happy New Year!**

**FIRST COURSE**

**ZUPPA**

Lobster Bisque

or

**INSALATE**

Arugula

*Arugula salad in light lemon vinaigrette, topped with shaved Parmigiano*

**Insalata Di Mediterraneo**

*Sliced beef steak tomato, avocado and fresh mozzarella cheese topped with baby greens finished with roasted red pepper and shallot vinaigrette*

**Insalata Di Barbabietole (Beet Salad)**

*Fresh roasted beets topped with flambé goat cheese in port wine dressing*

**Classic Caesar**

*Romaine lettuce with yolkless Caesar dressing topped with shaved Parmigiano*

**SECOND COURSE**

**PASTA**

**Homemade Tri Color Pasta**

*Gnocchi in pesto sauce, chestnut ravioli in Grand Marnier sauce,  
fettuccini in tomato sauce*

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## THIRD COURSE

### ENTRÉE

#### Sockeye Salmon Capesante \$65.00

*Grilled Sockeye salmon and scallops over lobster risotto*

#### Pollo Castello \$55.00

*Free range chicken topped with smoked mozzarella over creamy mashed potatoes in rosemary marsala sauce*

#### Dover Sole \$85.00

*Pan seared Dover sole filleted tableside topped with capers, lemon & olive oil*

#### Branzino \$70.00

*Filet of Branzino topped with grilled shrimp and cannellini bean salsa*

#### Chilean Sea Bass \$75.00

*Seared Chilean sea bass served over artichoke pesto, with asparagus tempura*

#### Osso Bucco \$75.00

*Veal shank served over Milanese risotto*

#### Filet Mignon \$80.00

*Pan seared filet mignon with Barolo wine sauce*

#### Surf & Turf \$90.00

*Baby lobster and petit filet mignon*

#### Rack of Lamb \$85.00

*Roast rack of lamb with lemon zest and dried cherries in Amarone sauce*

#### Veal Chop \$100.00

*Pan seared veal chop served over an exotic mushroom port wine sauce*

## FOURTH COURSE

### COFFEE & DOLCE

Our bakery chef, as always, will present his desserts made fresh daily

## HAPPY NEW YEAR - 2017

Ristorante Castello

Tel: 215.283.9500 • [www.ristorantecastello.com](http://www.ristorantecastello.com)

*Taxes & Gratuities not included*

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