

CASTELLO
RISTORANTE
Castello

Winter-licious

3 COURSE PRIX-FIXE

\$35 | LUNCH MENU

JANUARY 24 - FEBRUARY 5, 2023

Antipastini

CHOICE OF 1:

PATATINE FRITTE DI POLENTA |

CRISPY POLENTA FRIES WITH GARLIC AIOLI

MEATBALLS |

TOASTED CROSTINI, VEAL MEAT BALLS, PARMIGIANO SHAVINGS

BEET ARUGULA |

BABY ARUGULA, BEETS, TOASTED ALMONDS, GOAT CHEESE, RASPBERRY VINAIGRETTE

Secondi

CHOICE OF 1:

PENNE VODKA |

SIMMERED IN A ROSE SAUCE WITH A DASH OF CREAM

POLLO SCOTTATO |

GRAIN FED CHICKEN BREAST, TOPPED WITH SAUTEED MUSHROOM SAUCE, VEGETABLES AND POTATO

JOJO'S |

TOMATO SAUCE, MOZZARELLA, SOPRESATA, ROASTED PEPPERS, BLACK OLIVES

Dolci

CHOICE OF 1:

TIRAMISU |

ITALIAN LADY FINGERS DIPPED IN LIQUORS AND ESPRESSO LAYERED WITH WAVES OF MARSCAPONE FUSION DUSTED WITH COACA POWDER MASCARPONE FUSION

BERRY BURST |

VANILLA SPONGE, LAYERED WITH A LIGHT MARSCAPONE AND VANILLA TOPPED WITH BERRIES

CASTELLO
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3 COURSE PRIX-FIXE

\$55 | DINNER MENU

JANUARY 24 - FEBRUARY 5, 2023

Antipastini

CHOICE OF 1:

CALAMARI FRITTI |

DUSTED CALAMARI FLASH FRIED SERVED WITH CALYPSO SAUCE

ARANCINI |

PANKO CRUSTED RISOTTO BALLS, BOCCONCINI, TOMATO SAUCE, SHAVED PARMIGIANO

CAPRESE |

TOMATO WITH FRESH MOZZARELLA DI BUFFOLO (DOP), VIRGIN OLIVE OIL, BASIL

Secondi

CHOICE OF 1:

RIGATONI PROFUMO DE BOSCO |

PORCINI MUSHROOMS, PROSCIUTTO, CREAMY ROSE SAUCE

SCALOPPINE AL LIMONE |

VEAL SCALOPPINE IN A WHITE WINE CHARDONNAY, LEMON ZEST, VEGETABLES AND POTATO

SALMONE GLASSATO D'CERO |

PAN SEARED SALMON FILLET TOPPED WITH SWEET CHILLI GLAZE SAUCE, VEGETABLES AND POTATO

MARIA'S PIZZA |

TOMATO SAUCE, MOZZARELLA, PEPPERONI, MUSHROOM, ROASTED PEPPERS

Dolci

CHOICE OF 1:

RICOTTA E PISTACHIO CAKE |

SPONGE CAKE SEPERATED BY CREAMY RICOTTA AND PISTACHIO DUSTED WITH POWDERED SUGAR

TIRAMISU |

ITALIAN LADY FINGERS DIPPED IN LIQUORS AND ESPRESSO LAYERED WITH WAVES OF MARSCAPONE FUSION DUSTED WITH COACA POWDER MASCARPONE FUSION