



VALENTINE'S DINNER CASTELLO@HOME

Lovers Boards

BOARD #1 \$39.99

Feeds 2 people

Antipasto Rustico

Prosciutto, sopressata, grilled vegetables, tomato, bocconcini, candied walnuts, olives

Bruschetta

Oven roasted Italian bread topped with fresh tomato, herbs, olive oil

BOARD #2 \$59.99

Feeds 2 people

Antipasto Rustico

Prosciutto, sopressata, grilled vegetables, tomato, bocconcini, candied walnuts, olives

Calamari Fritti

Lightly floured deep fried squid served with lemon wedge

Bruschetta

Oven roasted Italian bread topped with fresh tomato, herbs, olive oil

Add Ons:

Slate Black Plate or Wood Board (call for more detail pricing)

White: Proseco \$30 Pinot Grigio \$30 Trebbiano D'Abruzzo \$25

Red: Merlot \$28 Montepulciano D'Abbruzzo \$25 Chianti Classico \$38

All packages will be delicately wrapped with pink ribbon!

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VALENTINE'S DINNER CASTELLO@HOME

Cupid Package

CHOICE OF 1 APPETIZER

Free range chicken croquettes served with spicy aioli

Roasted vegetable strudel chick pea & basil pesto

Marinated zucchini noodles topped with battered shrimp

CHOICE OF 1 ENTRÉE

Salmone Dolce e Salata

Chili Dijon honey glaze, potato duchess, agro dolce red cabbage & green beans

Pollo Toscana

Lemon herb pan sauce potato duchess, agro dolce red cabbage & green beans

Porto Foglio

Folded over veal stuffed with prosciutto and sage finished in Chianti demi potato duchess, agro dolce red cabbage & green beans

Castello Casareccia

Tossed in slowbraised meat sauce topped with Parmesan

Agnolotti di Amore

Hand made spinach and ricotta in a creamy rose sauce

Risotto Delicato

With asparagus and pan seared succulent garlic & herbed shrimp

CHOICE OF 1 DESSERT

Cheesecake topped with cherry compote

Homemade Tiramisu

Beignets stuffed with chocolate mousse

\$44.95 / PERSON



VALENTINE'S DINNER CASTELLO@HOME

Love Package

CHOICE OF 1 APPETIZER

Free range chicken croquettes served with spicy aioli

Roasted vegetable strudel chick pea & basil pesto

Marinated zucchini noodles topped with battered shrimp

CHOICE OF 1 PASTA

Casareccia tossed in slow braised meat sauce topped with Parmesan

Spinach and ricotta agnolotti in a creamy rose sauce

Risotto with asparagus and pan seared succulent garlic and herbed shrimp

CHOICE OF 1 ENTRÉE

All entrees are served with potato duchess, agro dolce red cabbage and green beans

Pan seared house cut salmon topped with chili Dijon honey glaze

Lemon herb chicken breast pan sauce potato duchess, agro dolce red cabbage & green beans

Porto foglio, folded over veal stuffed with prosciutto and sage finished in Chianti demi

CHOICE OF 1 DESSERT

Cheesecake topped with cherry compote

Homemade Tiramisu

Beignets stuffed with chocolate mousse

\$59.95 / PERSON