


BRUSCHETTA E FETA

ROASTED BREAD TOPPED WITH TOMATO, HERBS, OLIVE OIL

FOCACCIA E OLIVE

STONE OVEN FOCACCIA, ITALIAN OLIVES

POLENTA CAKES

TOPPED WITH MUSHROOM RAGU, IN A TRUFFLE FONDUTA

TARTLET

PUFF PASTRY TOPPED WITH BRIE, FIG MARMALADE, SHAVED PROSCIUTTO

CALAMARI FRITTI

DUSTED CALAMARI FLASH FRIED SERVED WITH CALYPSO SAUCE

ARANCINI

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

COZZE MARINARA

PEI MUSSELS IN LIGHTLY SPICED BLUSH TOMATO SAUCE

FAGIOLI E RAPINI

KIDNEY BEANS, SAUTÉED RAPINI, OVEN BAKED

OCTOPUS CARPACCIO

POACHED OCTOPUS CHILLED, THINLY SLICED WITH OLIVE OIL LEMON JUICE



CASTELLO

HERITAGE GREENS, CUCUMBER WRAPPED, CANDIED WALNUTS, HYDRATED CRANBERRIES BALSAMIC VINAIGRETTE

ARUGULA

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

CAESAR

CRISP ROMAINE, CROUTONS, PARMIGIAN SHAVING, CREAMY SAUCE (ADD CRISPY PROSCIUTTO 5)

CAPRESE TOWER

VINE RIPE TOMATO TOWERED WITH MOZZARELLA DI BUFFOLO DOP, VIRGIN OLIVE OIL

SOUP

ASK YOUR SERVER FOR THE SOUP OF THE DAY

ADD ONS:

CHICKEN BREAST | CALLIPO TUNA | SHRIMP | BARLEY

GNOCCHIETTI DELLA NONNA

HOMEMADE POTATO SPINACH INFUSED, TOMATO SAUCE, ROASTED GARLIC, SHALLOTS

FETTUCCINE CREMOSA

CHICKEN, ARUGOLA, IN A BRANDY CREAM SAUCE WITH A DASH OF PESTO

RIGATONI PROFUMO DI BOSCO

PORCINI MUSHROOMS, PROSCIUTTO, CREAMY ROSE SAUCE

TAGLIATELLE AL TARTUFO

BLACK TRUFFLE MIXED WITH A MEDLEY OF MUSHROOMS, EXTRA VIRGIN OIL BASE

LINGUINE SCOGLIO

DICED SHRIMP, CALAMARI, MUSSELS, CLAMS, SHALLOTS, ROASTED GARLIC

PENNE VODKA

SIMMERED IN A ROSE SAUCE WITH A DASH OF CREAM

RISOTTO ZUCCA

ARBORIO RICE, BUTTERNUT SQUASH, SAGE, SMOKED MOZZARELLA

SPAGHETTI CARBONARA

CRISPED PROSCIUTTO, WISKED SEASONED EGG TOSSED WITH FRESH PARMIGIANO

GNOCCHI TRE FORMAGGI

HOMEMADE DUMPLINGS FUSED WITH A SELECTION OF CHEESE, PEAS, PROSCIUTTO

BISTECCA TAVOLO

ESPRESSO RUBBED BLACK ANGUS STRIP LOIN SERVED WITH ANDY FRIES

POLLO SCOTTATO

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

VEAL OSSOBUCCO ROMANA

BRAISED VEAL SHANK, RED WINE, BEEF STOCK AND AROMATICS SERVED ON A BED OF PARMESAN RISOTTO

SALMONE GLASSATO D'CERO

PAN SEARED SALMON FILLET TOPPED WITH SWEET CHILLI GLAZE SERVED ON A BED OF SPINACH BARLEY

ADD ONS:

PENNE | TRUFFLE FRIES | VEGETABLES | SKILLET MUSHROOMS | RAPINI



REGINA

TOMATO SAUCE, FRESH MOZZARELLA, PESTO

JOJO'S

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

ALLA CIOCARA

TOMATO, FRESH MOZZARELLA, ARTICHOKE, PROSCIUTTO, MUSHROOMS, RED ONION

MARIA'S

TOMATO SAUCE, MOZZARELLA, PEPPERONI, MUSHROOM, ROASTED PEPPERS

SAMANTHA'S

BIANCA, MOZZARELLA, THINLY SLICED POTATOES, PROSCIUTTO

FUNGHI

BIANCA, MOZZARELLA, OLIVE OIL, A MEDLEY OF MUSHROOMS,

BRUSCHETTA

BIANCA, MOZZARELLA, TOPPED FRESH DICED TOMATOES

ALLA ROMANA

BIANCA, MOZZARELLA, ANCHOVIES, CAPERS, RED ONION

ADD ONS:

ARTICHOKE, MUSHROOM, RED ONION, ROASTED RED PEPPER, BLACK OLIVES, EGGPLANT, ZUCCHINI,
SUN DRIED TOMATO, MOZZARELLA, FETA, PARMESAN SHAVINGS, PROSCIUTTO, HOT SOPPRESATA, ANCHOVIES

TO MAINTAIN SERVICE TIMES AND THE INTEGRITY OF THE MENU, IT IS APPRECIATED IF MODIFICATIONS AND SUBSTITUTIONS NOT BE REQUESTED
UNLESS IT IS REQUIRED FOR ALLERGIES/DIETARY RESTRICTIONS WHICH WE WILL ALWAYS TRY OUR VERY BEST TO ACCOMMODATE.

A GRATUITY OF 18% IS ADDED TO THE BILL FOR A GROUP OF 8 OR MORE GUESTS

"There is No Love More Sincere Than the Love of Food."

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