Castello Restaurant – Restaurant Week Menu

Appetizers:
- Vongole Oreganata
- Caprese
- Insalata Castello
- Minestrone

Entree:
- Gnocchi Bolognese
Traditional Italian meat sauce
- Linguini Al Vongole
New Zealand baby clams, red or white sauce
-Ravioli Marinara
Homemade four cheese ravioli, garlic,tomato, and basil sauce
- Pollo Scarpariello
boneless chunks of farm chicken, Sausage, Garlic, Mushrooms, Rosemary
- Pollo Martini
Chicken Breast, parmigano, lemon and white wine sauce
- Vitello Funghi
Scaloppini veal, assorted fresh mushrooms, shallot brandy sauce
- Vitello Sorrentina
Scaloppini veal, topped with eggplant, prosciutto di parma, melted mozzarella, red light sauce
- Sogliola Oreganata
Pan Seared filet of lemon sole, and topped with seasoned bread crumbs
- Branzino Filet Marachiara
Filet Branzino sauteed with, clams,mussels,and shrimp, light red sauce

Dessert:
- Ricotta Cheesecake
- Tiramisu
- Ice Cream
- Coffee
- Tea
- Espresso
- Cappuccino

Lunch- $20.95 Dinner- $29.95