RESTAURANT WEEK MENU

Appetizers

Vongole Oreganata
Little neck clams | Garlic Bread Crumbs

Caprese Di Castello
Fresh Mozzarella | Sliced Tomato | Holland Pepper

Insalata Castello
Mixed Greens | Tomato | Red Onion | House Dressing

Straciatella Soup
Chicken Broth | Egg | Spinach

Entrees

Gnocchi Bolognese
Homemade Potato Pasta | Meat sauce

Linguini Al Vongole
Linguini | Manila Clams | Garlic and Oil Sauce

Ravioli Pomodoro
Homemade Four Cheese Ravioli | Tomato Sauce

Pollo Scarpariello
Boneless Chunks of Chicken | Sausage | Garlic | Mushrooms | Rosemary

Pollo Martini
Breast of Chicken | Parmigano Cheese | Lemon | White Wine Sauce

Vitello Marsalla
Scaloppini Veal | Assorted Fresh Mushrooms | Shallot Brandy Sauce

Vitello Sorrentina
Scaloppini Veal | Eggplant | Prosciutto Di Parma | Mozzarella | Light Tomato Sauce

Sogliola Oreganata
Lemon sole | Garlic Bread Crumbs | Lemon | White Wine Sauce

Branzino Marachiara
Fillet Branzino | Clams | Mussels | Shrimp | Tomato Sauce

CASTELLO
Trattoria Italiana
EST. 2007

Dessert and Coffee

Ricotta Cheese Cake | Tiramisu | Ice Cream | Coffee | Tea | Espresso | Cappuccino

Lunch **20.95**

Dinner **29.95**