

ANTIPASTI



Pomodori e Fior di Latte Tomatoes & Bocconcini with balsamic reduction	<u>13.00</u>
Salmone Affumicato Smoked salmon with onions & capers	<u>16.00</u>
Gamberi al Fresco Shrimp Cocktail	<u>18.00</u>
Salsiccia alla Griglia Grilled Italian sausage	<u>16.00</u>
Cozze Marinara Mussels, shallots, oregano, garlic & tomato	<u>16.00</u>
Cozze al vino bianco Mussels, white wine, shallots & cream	<u>16.00</u>
Lumache all'Aglio Escargot in garlic butter	<u>13.00</u>
Calamari Fritti Fried Calamari	<u>18.00</u>
ZUPPE	
Minestrone Vegetable soup	<u>8.00</u>
Tortellini in Brodo Chicken consommé with cheese tortellini	<u>8.00</u>
Stracciatella Chicken consommé with egg & cheese	<u>9.00</u>

INSALATA



Insalata Cesare Caesar salade	<u>13.00</u>
Insalata del Castello Romaine, mushroom, mixed vegetables, olives, bocconcini, olive oil	<u>17.00</u>
Insalata Italiana Romaine, onions, olives, olive oil	<u>13.00</u>
Insalata di Casa Mixed greens with our home made dressing	<u>9.00</u>

PASTA ASCIUTTA

Spaghettoni Napoletana Tomato sauce	<u>16.00</u>
Spaghettoni Carbonara Pancetta, cheese, cream & egg	<u>22.00</u>
Linguine Daniela Baby clams, mushrooms, shallots, garlic & cream	<u>23.00</u>
Penne Al Salmone Smoked salmon with a tomato & cream	<u>23.00</u>
Penne Arrabbiata Spicy tomato sauce	<u>17.00</u>
Spaghettoni Santa Barbara Caviar, smoked salmon, tomato & cream	<u>23.00</u>

" Our pastas are offered as appetizer portions at \$2.00 less than the price indicated "

P A S T A A S C U I T T A

Penne Gorgonzola Gorgonzola & cream	<u>25.00</u>
Spaghettini Emiliana Sun dried tomatoes, mushrooms, garlic & olive oil	<u>22.00</u>
Fettuccine Alfredo Cream & parmesan cheese	<u>18.00</u>
Linguine Pescatore Scallops, shrimp, mussels, calamari, tomato sauce	<u>32.00</u>
Linguine Primavera Julienne of fresh vegetables, tomato sauce	<u>18.00</u>
Penne Romanoff Mushrooms, onions, shallots, vodka, cream & tomato	<u>19.00</u>
Tortellini Sweetsburg Mushrooms, asparagus, cream & tomato	<u>20.00</u>
Cannelloni Romana Pasta filled with veal, gratinés	<u>19.00</u>
Lasagna Vallatese Ricotta cheese, meat sauce, gratinée	<u>19.00</u>
Spaghettini Putanesca Capers, anchovies, black olives, tomato sauce	<u>21.00</u>
Tortellini Gigi Prosciutto, mushrooms, cream & tomato	<u>22.00</u>
Penne Avellinese Italian sausage, caramelized onions, tomato sauce	<u>24.00</u>

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RISOTTI

Risotto ai quattro fromaggi Risotto with Gorgonzola cheese, Parmesan, Provelone & Friulano & cream	<u>29.00</u>
Risotto con pomodorini semi - secchi e funghi Risotto with sun dried cherry tomatoes, mushrooms, tomato & cream	<u>28.00</u>
Risotto ai Frutti di Mare Risotto with scallops, shrimp, mussels, calamari & tomato sauce	<u>32.00</u>

VITELLO

Parmigiana Breaded, tomato sauce, gratiné	<u>26.00</u>
Piccata al Limone Lemon & white wine	<u>27.00</u>
Vitello del Castello Green peppercorn, cognac & cream	<u>29.00</u>
Marsala Vin Marsala et champignons	<u>29.00</u>
Riviera Scallops, mushroom, shallots, white vermouth & cream	<u>33.00</u>
Portafoglio del Chef Stuffed with prosciutto, artichoke hearts & cheese	<u>35.00</u>
Toscanini Sun dried tomatoes, mushroom, white wine, lemon	<u>32.00</u>
Michelangelo Shrimp, white wine & cream	<u>36.00</u>

served with vegetables & potato of the day
or
Spaghettoni or Penne, tomato sauce

MANZO

Bistecca Arribbiata 36.00
Grilled sirloin steak, served with a three pepper sauce

Medaglioni di Manzo Pizzaiola 40.00
Grilled medalions of filet mignon, shallots, oregano, tomato sauce

Filetto di Manzo alla Griglia 40.00
Grilled filet mignon

served with vegetables & potato of the day
Or
Spaghettoni or Penne, tomato sauce

POLLAME

Involtini di Pollo 27.00
Stuffed with a mushroom duxelle, white wine & cream sauce

Pollo Parmigiana 25.00
Breaded, tomato sauce, gratiné

served with rice & vegetables of the day
or
Spaghettoni or Penne, tomato sauce

FRUTTI DI MARE

Scampi Cardinale 45.00
Scampi tail sautéés, flambées with cognac, tomato & cream

Pettine Fradiavolo 40.00
Scallops sautéés, white wine, garlic, with a spicy tomato sauce

Gamberi all Anice 34.00
Shrimps sautéés, flambées with pernod & cream

served with rice & vegetables of the day
or
Spaghettoni or Penne, tomato sauce