

# *Happy New Year*

## *Best wishes from Il Castello's!*

### **ZUPPE**

<i>Lobster Bisque with garlic bread</i> .....	\$8.95
<i>Lentils</i> .....	\$8.95

### **ANTIPASTO**

<i>Grilled Shrimp with avocado, roasted peppers and a mango dressing</i> .....	\$14.95
<i>Buffalo Mozzarella with asparagus, prosciutto and drizzled with olive oil</i> .....	\$12.95

### **INSALATA**

<i>Spinach Salad with apples, strawberries, walnuts, parmesan cheese and house dressing</i> .....	\$9.95
<i>Arugula with bresaola, provolone, and lemon dressing</i> .....	\$10.95

### **PASTA**

<i>Linguini Nero with artichoke, shrimp, fresh parsley, roasted garlic and white wine sauce</i> ....	\$23.95
<i>Lobster Ravioli with champagne sauce</i> .....	\$22.95
<i>Orrechete with wild mushrooms and truffle oil</i> .....	\$21.95
<i>Potato Gnocchi Bolognese</i> .....	\$21.95

### **PESCE**

<i>Dover Sole Piccata</i> .....	\$39.95
<i>Trio Castelllos grilled tuna, shrimp &amp; lobster tail served over broccoli rabe with a truffle and balsamic reduction</i> .....	\$38.95

### **CARNE**

<i>Grilled Angus Steak 16oz with fresh herbs &amp; extra virgin olive oil</i> .....	\$41.95
<i>Grilled New Zealand Rack of Lamb with portobello mushrooms and port wine sauce</i> .....	\$39.95

### **VITELLO**

<i>Veal Osso Bucco served with risotto</i> .....	\$41.95
<i>Veal Florintino with artichoke, asparagus and fresh tomatoes in a white wine sauce</i> .....	\$27.95
<i>Veal Mare Monte with shrimp, shitake mushroom in a champagne sauce</i> .....	\$27.95

### **POLLO**

<i>Pollo Caprese with fresh mozzarella, tomatoes and basil</i> .....	\$23.95
<i>Pollo Voscariola with mushrooms and sun-dried tomatoes in a brandy sauce</i> .....	\$23.95

### **DESSERT**

<i>Mango Mousse Cake</i> .....	\$8.95
<i>Pana Cotta Cake</i> .....	\$8.95