

## ANTIPASTI

<b>Shrimp Sambuca</b>	<i>Three jumbo shrimp wrapped in prosciutto with a creamy sambuca sauce on toasted garlic bread</i>	\$24.00
<b>Shrimp Arrabiata</b>	<i>Rock shrimp sautéed with garlic, white wine, herbs, lemon, hot pepper flakes and a touch of butter</i>	\$15.50
<b>Grilled Octopus</b>	<i>With arugula, red onions, and cherry tomatoes in a lemon dressing</i>	\$19.50
<b>Vongole Al Forno</b>	<i>Baked clams topped with seasoned bread crumbs in a white wine reduction</i>	\$15.50
<b>Gamberi Freddo</b>	<i>Shrimp cocktail served with cocktail sauce</i>	\$19.00
<b>Calamari Fritti</b>	<i>Rings of fresh tender calamari fried and served with side of marinara sauce</i>	\$16.00
<b>Pan-Seared Rock Shrimp with Mussels</b>	<i>In a lemon sauce with garlic and parsley</i>	\$17.00
<b>Prosciutto Di Parma</b>	<i>Served over toasted bread with extra virgin olive oil</i>	\$15.00
<b>Buffalo Mozzarella</b>	<i>Tomatoes, roasted peppers, basil, and extra virgin olive oil</i>	\$17.00
<b>Eggplant Rollatini</b>	<i>Flour dusted eggplant with ricotta and parmesan cheese filling</i>	\$16.00
<b>Grilled Lamb Sausage</b>	<i>Served with canellini beans sautéed with broccoli rabe</i>	\$15.00
<b>Antipasto del Giorno</b>	<i>Select premium Italian meats, cheeses, and olives</i>	\$18.00

## SALAD

<b>House Salad</b>	<i>Crispy mesclun salad with house vinaigrette topped with shaved parmesan cheese</i>	\$13.50
<b>Caesar Salad</b>	<i>Crispy romaine tossed with homemade croutons, caesar dressing and parmesan cheese</i>	\$14.00
<b>Tricolore Salad</b>	<i>Arugula, endive and radicchio with balsamic vinaigrette</i>	\$14.00
<b>Insalata Mista</b>	<i>Arugula, endive, roasted peppers, mozzarella, sun dried tomatoes, mushrooms, with house vinaigrette</i>	\$16.50
<b>Insalata Mediterranea</b>	<i>Cucumbers, tomatoes, green peppers, black olives, and feta cheese with a house dressing</i>	\$18.00
<b>Beet Salad</b>	<i>With arugula, peppers, goat cheese and house dressing</i>	\$17.00

## PASTA

<b>Ravioli Alla Aragosta</b>	<i>Homemade lobster ravioli with pomodoro sauce &amp; basil</i>	\$27.00
<b>Peperoncini</b>	<i>Cherry peppers, kalamata olives, garlic with extra virgin olive oil over spaghetti</i>	\$22.00
<b>Rigatoni Alla Vodka</b>	<i>With diced onions, peas in a creamy vodka tomato sauce</i>	\$21.00
<b>Linguine Alle Vongole</b>	<i>Linguine with little neck clams in a red or white sauce</i>	\$24.00
<b>Linguine San Marco</b>	<i>With rock shrimp, calamari, lobster tails, and clams in a light tomato and basil sauce</i>	\$33.00
<b>Pappardelle Bolognese</b>	<i>Homemade meat sauce</i>	\$25.00
<b>Artichoke Shrimp Linguine</b>	<i>Served with grilled shrimp, artichokes, roasted garlic, fresh parsley, and extra virgin olive oil</i>	\$33.00
<b>Ravioli Al Funghi</b>	<i>Mushroom ravioli with cream truffle sauce and crumbled goat cheese</i>	\$24.00
<b>Rigatoni Con Funghi</b>	<i>With portobello, shiitake, porcini mushrooms, truffle oil topped with shaved parmesan cheese</i>	\$26.00
<b>Asparagus Risotto</b>	<i>With arborio rice, stock, fresh asparagus, and shaved parmesan cheese</i>	\$24.00

\* Please No Substitutions \*

## POLLO

<b>Pollo Al Piacere</b> <i>Marsala, Piccata, Francese or Parmigiana</i> . . . . .	\$27.00
<b>Pollo Il Castello</b> <i>Sautéed chicken breast with portobello mushrooms, sun dried tomatoes, and asparagus in a port wine sauce</i> . . . . .	\$28.00
<b>Pollo Balsamico</b> <i>Sautéed with garlic, sun dried tomatoes, shiitake mushrooms and rosemary in a balsamic vinegar sauce.</i> . . . . .	\$27.00
<b>Pollo Payard with Salad</b> <i>Over tricolore or house salad.</i> . . . . .	\$26.00
<b>Pollo Mare Terra</b> <i>With rock shrimp, roasted tomato, green peas, and champagne sauce.</i> . . . . .	\$26.00
<b>Pollo Rollatini</b> <i>Chicken breast stuffed with eggplant, roasted peppers, and fresh mozzarella over a creamy truffle sauce</i> . . . . .	\$27.00

## VITELLO

<b>Vitello Scallopini Al Piacere</b> <i>Marsala, Francese, Piccata, or Parmigiana.</i> . . . . .	\$29.00
<b>Vitello Scallopini Toscano</b> <i>Topped with prosciutto, asparagus, fontina cheese in a sherry wine demi glace with a touch of tomato</i> . . . . .	\$30.00
<b>Vitello Scallopini Bosco</b> <i>Sautéed with mixed wild mushrooms in a light cognac cream demi glace</i> . . . . .	\$29.00
<b>Vitello Scallopini Caprese</b> <i>Sautéed in extra virgin olive oil, garlic, fresh herbs and tomatoes topped with fresh mozzarella</i> . . . . .	\$30.00
<b>Vitello Scallopini Milanese</b> <i>Breaded with tricolore salad</i> . . . . .	\$30.00

## IL PESCATORE

<b>Roasted Salmon</b> <i>Oven roasted Atlantic Salmon served with asparagus and potatoes.</i> . . . . .	\$32.00
<b>Gamberi Al Piacere</b> <i>Traditional jumbo shrimp prepared francese, scampi, marinara or fra diavolo served over capellini</i> . . . . .	\$36.00
<b>Grilled Scallops</b> <i>Over saffron risotto</i> . . . . .	\$35.00

## IL MACELLAIO

<b>Filetto Di Bue</b> <i>Filet mignon with fresh thyme, cognac in a merlot wine sauce</i> . . . . .	\$53.00
<b>Costoletta Il Castello</b> <i>Veal chop with shallots, sage in a port wine reduction</i> . . . . .	\$64.00
<b>Grilled 16 oz Pork Chop</b> <i>With cherry peppers, cipolline, aceto manodori</i> . . . . .	\$40.00
<b>N.Y. Strip Steak</b> <i>Grilled to perfection</i> . . . . .	\$52.00

## SIDES

<b>Mashed Potato</b> . . . . .	\$12.00
<b>Broccoli Rabe</b> . . . . .	\$12.00
<b>Sautéed Oyster Mushrooms</b> . . . . .	\$12.00
<b>Grigliata Mista Di Verdure Con Olio Di Tartufato</b> <i>Grilled vegetables in truffle oil</i> . . . . .	\$14.00
<b>Grilled Asparagus</b> <i>Drizzled with extra virgin olive oil topped with shaved parmesan cheese</i> . . . . .	\$12.00

\* Please No Substitutions \*