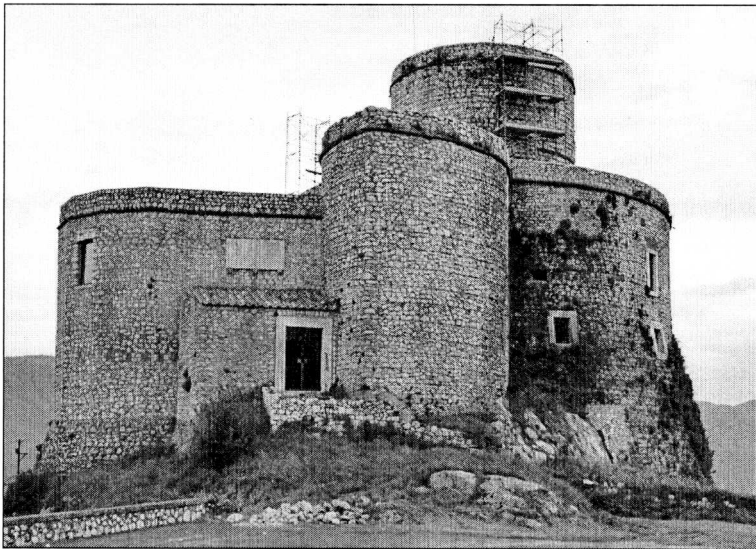

Café Castello

Restaurant & Pizzeria



141 South Country Road
Bellport, NY 11713
(631) 803-8369
&
(631) 803-8370

APPETIZERS

| | | | |
|-------------------------------------------------------|-------|------------------------------------------------------------------------------------------------|-------|
| BAKED CLAMS | 8.00 | FRESH MOZZARELLA & TOMATO | 11.00 |
| Whole little neck clams with seasoned bread crumbs | | Homemade fresh mozzarella rolled with prosciutto sliced & served with tomato & roasted peppers | |
| CLAMS OR MUSSELS MARINARA ♥ | 9.00 | | |
| CLAMS ON THE HALF SHELL | 10.00 | BROCCOLI DI RABE ♥ | 10.00 |
| | | Sautéed bitter broccoli (when available) | |
| FRIED CALAMARI | 10.00 | SAUTEED SPINACH ♥ | 8.00 |
| In a lite batter served with marinara sauce | | Sautéed with garlic & olive oil | |
| FRIED MOZZARELLA | 6.00 | SAUTEED BROCCOLI ♥ | 8.00 |
| In a seasoned breading and served with marinara sauce | | Sautéed with garlic & olive oil | |

SOUP AND SALAD

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|-----------------------------------------------------------------|-------|---------------------------------------------|------|
| ITALIAN SALAD | 7.00 | MINISTRONE | 5.00 |
| Mixed greens, tomatoes, olives & pimento | | | |
| COLD ANTIPASTO FOR TWO | 10.00 | PASTA E FAGIOLE ♥ | 5.00 |
| Mixed greens, tomatoes, olives, pimento ham, salami & provolone | | Traditional Italian soup with pasta & beans | |

A few words about our pastas. Like a timeless work of art, our pastas demand perfection that our European trained chefs with years of experience can create. The result, a true masterpiece as prepared by our chefs that you'll savor and remember until your next visit.

PASTA

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| RIGATONI AL FILETTO DI POMODORO | 9.00 | LINGUINI CARBONARA | 10.00 |
| Imported Italian pasta in an onion prosciutto tomato sauce | | Imported Italian pasta prepared with bacon, prosciutto, onions, fresh cream & imported Italian romano cheese | |
| RIGATONI ALLA VODKA | 9.00 | PENNE RIGATE ALLA BELLINI | 11.00 |
| Imported Italian pasta in a spicy vodka meat sauce with prosciutto & onions in a lite cream sauce | | Fresh mozzarella, eggplant with a tomato & fresh basil sauce | |
| RAVIOLI ALLA CASTELLO | 10.00 | TRINETTE AL PESTO | 10.00 |
| Homemade ravioli with prosciutto and sun-dried tomatoes | | Fresh basil and pignoli nuts | |
| CAPELINI AL POMODORO ♥ | 10.00 | LINGUINI ALLA PRIMAVERA ♥ | 10.00 |
| Imported Italian angel hair pasta with fresh tomatoes & basil sauce | | Fresh garden vegetables sautéed in a lite cream sauce or marinara sauce | |
| FARFALLE WITH BROCCOLI & ZUCCHINI ♥ | 10.00 | FARFALLE ALLA GIACOMO | 12.00 |
| Imported Italian bow tie pasta with broccoli zucchini, garlic and olive oil | | Imported Italian bow tie pasta with sun-dried tomatoes and shrimp in a fresh tomato & basil sauce | |
| FETTUCCINI ALFREDO | 10.00 | | |
| Imported Italian pasta prepared in the traditional fashion with fresh cream, butter, & imported Italian cheese | | | |

MANICOTTI – CHEESE RAVIOLI – LASAGNA – STUFFED SHELLS – BAKED ZITI – RIGATONI BOLOGNESE – LINGUINI WITH MEATBALLS – LINGUINI MARINARA ♥ - LINGUINI IN TOMATO SAUCE ♥

\$8.50

*All pasta is homemade and cooked to order
♥ Prepared with 100% cholesterol free extra virgin olive oil*

ENTREES

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|-----------------------------------------------------------------------------------------------|-------|-----------------------------------------------------------------------------------|-------|
| CASTELLOS COMBO | 11.00 | CASTELLOS SPECIAL | 14.00 |
| Lasagna, stuffed eggplant & veal parmigian | | Tender veal cutlet & eggplant parmigian | |
| CASTELLOS SURF & TURF | 13.00 | EGGPLANT PARMIGIAN | 12.00 |
| Golden fried shrimp & tender veal parmigian in a fresh marinara sauce covered with mozzarella | | Our delicious eggplant baked with tomato sauce & topped with mozzarella | |
| EGGPLANT ROLLATINI | 12.00 | SAUSAGE AND PEPPERS | 10.00 |
| Delicious eggplant stuffed with ricotta ham, mozzarella & our own special sauce | | Sausage, peppers & onions sautéed in eggplant with fresh garlic in marinara sauce | |

CHICKEN

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|--------------------------------------------------------------------|-------|-------------------------------------------------------------------------|-------|
| CHICKEN CUTLET PARMIGIAN | 13.00 | BREAST OF CHICKEN FRANCESE | 14.00 |
| Breaded chicken topped with fresh Tomato sauce & mozzarella cheese | | Breast of chicken sautéed in egg batter with butter, lemon & wine sauce | |
| BREAST OF CHICKEN MARSALA | 14.00 | BREAST OF CHICKEN PICATTA | 14.00 |
| Breast of chicken sautéed in a marsala wine sauce with mushrooms | | Breast of chicken sautéed with lemon & wine | |

VEAL

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|-------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------------------|-------|
| VEAL SORRENTINO | 14.00 | VEAL ALLA CASTELLO | 15.00 |
| Veal scallopine topped with prosciutto eggplant & mozzarella | | Veal scallopine sautéed with butter, white wine & topped with artichoke hearts & wild mushrooms | |
| VEAL SATINBOCCA | 14.50 | VEAL CUTLET PARMIGIAN | 15.00 |
| Veal scallopine topped with prosciutto in madeira wine sauce on a bed of spinach | | Breaded veal cutlet topped with tomato sauce & mozzarella | |
| VEAL MARSALA | 14.00 | VEAL FRANCESE | 15.00 |
| Veal scallopine sautéed in marsala wine with mushrooms | | Veal scallopine sautéed in egg batter with butter, white wine & lemon | |
| VEAL PICATTA | 14.00 | | |
| Veal scallopine sautéed in a white wine, lemon sauce & topped with artichoke hearts | | | |

SEAFOOD

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|---------------------------------------------------------------------------------|-------|-----------------------------------------------------------------------------------------------------------------------|-------|
| MUSSELS MARINARA ♥ | 12.00 | SCUNGILLI MARINARA ♥ | 13.00 |
| Fresh mussels served in a tomato & garlic sauce on a bed of linguini | | Conch sautéed in a marinara sauce served on a bed of linguini | |
| SHRIMP FRA DIAVOLO | 16.00 | CLAMS POSILLIPO ♥ | 13.00 |
| Jumbo shrimp in a fra diavolo sauce served on a bed of linguini | | Fresh clams served in a fresh tomato and garlic sauce on a bed of linguini | |
| SHRIMP FRANCESE | 16.00 | LINGUINI ALLA FRUTTI DE MARE ♥ | 16.00 |
| Jumbo shrimp sautéed in a egg batter with butter, lemon & white wine sauce | | Pasta with clams, mussels, calamari and scungilli in a marinara sauce | |
| CALAMARI MARINARA ♥ | 14.00 | LINGUINI WITH CLAM SAUCE ♥ | 11.00 |
| Squid sautéed in a marinara sauce served on a bed of linguini | | White or red | |
| SHRIMP ALLA CASTELLO | 16.00 | FRIED CALAMARI | 11.00 |
| Baby shrimp sautéed with garlic zucchini & mushroom served on a bed of linguini | | Fried squid in a lite batter & served with marinara sauce on the side | |
| SHRIMP MARINARA | 16.00 | SHRIMP SCAMPI | 16.00 |
| Jumbo shrimp with a marinara sauce Served on a bed of linguini | | Shrimp in a sauce of butter, white wine, garlic, & lemon | |
| SHRIMP PARMIGIAN | 16.00 | SEAFOOD LOVERS PLATTER | 20.00 |
| Breaded shrimp parmigian in a marinara sauce | | Mixed-seafood platter in marinara sauce with clams, shrimp, mussels, scungilli & calamari served on a bed of linguini | |

*All entrees above served with salad, linguini & garlic sticks.
♥ Prepared with 100% cholesterol free extra virgin olive oil.*

Castello Pizza Specialties

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|-----------------------------------------------------------------|-------|-----------------------------------------------------------------------------------|-------|
| WHITE PIZZA Ricotta, Mozzarella | 16.00 | PIZZA GARDEN and SEA Broccoli, Shrimp, Marinara Sauce, Mozzarella | 16.00 |
| BROCCOLI PIZZA Broccoli, Ricotta, Mozzarella | 16.00 | EGGPLANT PIZZA Ricotta, Eggplant, Lite Tomato Sauce topped with Mozzarella | 16.00 |
| LASAGNA PIZZA Tomato Sauce, Mozzarella, Ricotta, Ground Beef | 16.00 | ZUCCHINI and ONIONS Fresh Zucchini, Marinara Sauce, Mozzarella Fresh Onions | 16.00 |
| PIZZA RUSTICA Sliced Tomato, Fresh Garlic, Fresh Mozzarella | 16.00 | GRANDMA | 14.00 |
| CHICKEN PARMIGIANA | 20.00 | BUFFALO CHICKEN | 20.00 |

Castello Stuffed Pizza

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| STUFFED VEGGIES Broccoli, Eggplant, Onions, Mushrooms Zucchini, Tomato Sauce, Mozzarella | 20.00 | STUFFED CHICKEN & BROCCOLI (when available) Broccoli, Shrimp, Marinara Sauce, Mozzarella | 20.00 |
| STUFFED MEATS Ham, Salami, Pepperoni, Meat Ball, Tomato Sauce, Mozzarella | 20.00 | STUFFED PIZZA & BROCCOLI Fresh Broccoli, Ricotta Cheese, Mozzarella topped with Castello's Garlic Crust | 20.00 |

Pizza

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|---------------------------|--------------|-----------|------------|-----------------------|-------|
| Cheese Pie | | | | | |
| Large (8 slices) | 12.00 | Small | 10.00 | ~ Sicilian (8 slices) | 14.00 |
| Each Topping – 2.50 Extra | | | | | |
| Peppers | Sausage | Pepperoni | Meat Balls | Fresh Garlic | |
| Mushrooms | Black Olives | Onions | Anchovies | Extra Cheese | |

Castello Hero Department

Quick Meals For The Person On The Go !

| Hot | Cold |
|-----------------------------|----------------------------------------------|
| MEAT BALLS | SALAMI and PROVOLONE |
| SAUSAGE | SUBMARINE |
| CHICKEN CUTLET | Salami, Ham and Provolone |
| VEAL CUTLET | CHICKEN CUTLET |
| SAUSAGE, PEPPERS and ONIONS | |
| GOLDEN FRIED SHRIMP with | All Cold Heroes Served with Lettuce & Tomato |
| MARINARA SAUCE | and Castello's Famous House Dressing |
| EGGPLANT | |

Add 1.00 to make any hero parmigiana