4						
P	APPETIZERS					
	BAKED CLAMSwhole little neck clams with seasoned bread crumbs	\$13.00	FRESH MOZZARELLA & TOMATO homemade fresh mozzarella rolled with prosciutto sliced & served with tomato &	\$13.00		
	CLAMS OR MUSSELS MARINARA ♥	\$13.00	roasted peppers			
	SAUTEED BROCCOLI ♥ sautéed with garlic and olive oil	\$13.00	BROCCOLI DI RABE ♥ sautéed bitter broccoli (when available)	\$15.00		
	FRIED CALIMARIin a lite batter served with marinara sauce	\$17.00	SAUTEED SPINACH ♥ sautéed with garlic & olive oil	\$13.00		
	LEMON CHICKEN SALAD	\$11.00	FRIED MOZZARELLA STICKSin a seasoned breading and served with marinara sauce	\$8.00		
SOUPS & SALADS						
	ITALIAN SALAD mixed greens, tomatoes, olives & pimento	\$9.00	MINESTRONE SOUP	\$7.00		
	COLD ANTIPASTO FOR TWO	\$15.00	PASTA E FAGIOLE SOUP ♥ traditional Italian soup with pasta	\$7.00		
	mixed greens, tomatoes, olives, pimento, ham ,salami & provolone		and 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.

** BEFORE PLACING YOUR ORDER, PLEASE INFORM THE SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY **

PASTA

i de la companya de	IASIA	¥	
RIGATONI AL FILETTO DI POMODORO imported Italian pasta in a onion prosciutto tomato sauce	\$16.00	LINGUINI CARBONARAimported Italian pasta prepared with bacon, prosciutto, onions, fresh cream & imported Italian Romano cheese	\$16.50
RIGATONI ALLA VODKAimported Italian pasta in a spicy vodka meat sauce with prosciutto & onions in a lite cream sauce	\$16.50	PENNE RIGATE ALLA BELLINI fresh mozzarella, eggplant with a tomato & fresh basil sauce	\$16.00
RAVIOLI ALLA CASTELLOhomemade ravioli with prosciutto and sun-dried tomatoes	\$16.50	TRINETE AL PESTOfresh basil and pignoli nuts	\$16.00
CAPELLINI AL POMODORO ♥ imported Italian angel hair pasta with fresh tomatoes & basil sauce	\$16.00	LINGUINI ALLA PRIMAVERA ♥ fresh garden vegetables sautéed in a lite cream sauce or marinara sauce	\$16.50
FARFALLE WITH BROCCOLI & ZUCCHINI♥ imported Italian bow tie pasta with broccoli ,zucchini, garlic & olive oil	\$16.00	PENNE CASTELLO sausage, broccoli di rabe, sun dried tomato in garlic oil	\$17.00
FETTUCCINI ALFREDOimported Italian pasta prepared in the traditional Italian fashion with fresh cream, butter, & imported Italian cheese	\$16.00		3

MANICOTTI - CHEESE RAVIOLI - LASAGNA - STUFFED SHELLS - BAKED ZITI - RIGATONI BOLOGNESE - LINGUINI WITH MEATBALLS - LINGUINI MARINARA ♥- LINGUINI IN TOMATO SAUCE ♥ \$15.00

All pasta is homemade and cooked to order

Prepared with 100% cholesterol free extra virgin olive oil

-	ENTI	REES	
CASTELLOS COMBO lasagna, stuffed eggplant, & veal parmigiana	\$25.00	CASTELLOS SPECIAL tender veal cutlet & eggplant parmesan	\$23.00
CASTELLOS SURF & TURF golden fried shrimp & tender veal	\$25.00	EGGPLANT PARMIGIANA our delicious eggplant baked with tomato sauce & topped with mozzarella	\$20.00
parmigiana in a fresh marinara sauce covered with mozzarella EGGPLANT ROLLATINI	\$21.00	SAUSAGE & PEPPERS sausage, peppers & onions sautéed with fresh garlic in marinara sauce	\$21.00
delicious eggplant stuffed with ricotta, ham, mozzarella & our own special sauce	\$21.00	nesh game in mamata sace	
II	CHIC	CKEN	
CHICKEN CUTLET PARMIGIANA breaded chicken topped with fresh tomato sauce & mozzarella cheese	\$20.00	BREAST OF CHICKEN FRANCESE breast of chicken sautéed in a egg batter with butter, lemon & wine sauce	\$20.00
BREAST OF CHICKEN MARSALA breast of chicken sautéed in a marsala wine sauce with mushrooms	\$20.00	BREAST OF CHICKEN PICCATA breast of chicken sautéed with lemon & wine	\$20.00
×	VE	AL	
VEAL SORRENTINO veal scallopini topped with prosciutto egg- plant & mozzarella	\$25.00	VEAL ALLA CASTELLO veal scallopini sautéed with butter, wine & topped with artichoke hearts and wild mushrooms	\$25.00
VEAL SALTIMBOCCA veal scallopini topped with prosciutto in Madeira wine sauce on a bed of spinach	\$25.00	VEAL CUTLET PARMIGIANA Breaded veal cutlet topped with tomato	\$25.00
VEAL MARSALA	\$25.00	sauce and mozzarella	
veal scallopini sautéed in a marsala wine with mushrooms	\$25.00	VEAL FRANCESE veal scallopini sautéed in egg batter with butter, white wine & lemon	\$25.00
VEAL PICATTA veal scallopini sautéed in a white wine, lemon sauce and topped with artichoke hearts	\$25.00		
Augustus valantata kanan angan kanan dan salah s	SEAF	FOOD	
MUSSELS MARINARA ♥ fresh mussels served in a tomato and garlic sauce on a bed of linguini	\$22.00	SCUNGILLI MARINARA ♥ conch sautéed in a marinara sauce served on a bed of linguini	\$30.00
SHRIMP FRA DIAVOLO jumbo fried shrimp in a fra diavolo sauce served on a bed of linguini	\$25.00	CLAMS POSILLIPO ♥ fresh clams served in a fresh tomato and garlic sauce on a bed of linguini	\$25.00
SHRIMP FRANCESE jumbo fried shrimp sautéed in a egg batter with butter, lemon & wine sauce	\$25.00	LINGUINI ALLA FRUTTI DE MARE ♥ pasta with clams, mussels, calamari and scungilli in a marina sauce	\$35.00
CALAMARI MARINARA ♥ squid sautéed in a marinara sauce served on a bed of linguini	\$25.00	LINGUINI WITH A CLAM SAUCE ♥ white or red	\$25.00
SHRIMP ALLA CASTELLO baby shrimp sautéed with garlic zucchini & mushroom served on a bed of linguini	\$25.00	SALMON TAGLIATELLE salmon with tagliatelle pasta, onion, parmesan cheese in a white sauce	\$27.00
SHRIMP MARINARAjumbo shrimp with marinara sauce on a bed of linguini	\$25.00	SHRIMP SCAMPI shrimp in a butter sauce, white wine, garlic and lemon	\$25.00
SHRIMP PARMIGIANAbreaded shrimp parmigiana in a marinara sauce	\$25.00	SEAFOOD LOVERS PLATTERmixed seafood platter in a marinara sauce with clams, mussels, scungilli & calamari served	\$47.00
FARFALLE GIACOMOItalian bow tie pasta, sun dried tomato & shrimp in a fresh tomato and basil sauce	\$25.00	on a bed of linguini	
all autura abour 10	Atim L	salad linguing & applications	

All entrees above served with salad, linguine & garlic sticks. $\mbox{$\Psi$}$ Prepared with 100% cholesterol free extra virgin olive oil

OFF PREMISES GATERING Large Reg. Tray Tray

	Large Tray	Reg. Tray
Mussels Marinara	\$70.00	\$40.00
Meatballs	\$100.00	\$60.00
Jumbo Shrimp Parmigiana	\$160.00	\$85.00
Baked Clams	\$99.95	\$49.95
Frutti di Mare	\$190.00	\$90.00
Chicken Parmigiana	\$120.00	\$70.00
Chicken Piccata	\$120.00	\$70.00
Chicken Marsala	\$120.00	\$70.00
Chicken Francese	\$120.00	\$70.00
Chicken Contadina	\$120.00	\$70.00
Veal Parmigiana	\$150.00	\$90.00
Lasagna	\$100.00	\$55.00
Rigatoni Bolognese	\$70.00	\$40.00
Baked Ravioli	\$80.00	\$45.00
Baked Stuffed Shells	\$80.00	\$45.00
Baked Ziti	\$60.00	\$35.00
Rigatoni alla Vodka	\$100.00	\$55.00
Penne alla Filleto di Pomodoro	\$70.00	\$40.00
Pasta with Broccoli & Zucchini	\$80.00	\$45.00
Pasta alla Giacomo	\$125.00	\$70.00
Pasta alla Castello	\$105.00	\$60.00
Sautéed Broccoli	\$65.00	\$40.00
Eggplant Rollatini	\$100.00	\$55.00
Eggplant Parmigiana	\$90.00	\$50.00
Sausage & Peppers	\$95.00	\$55.00

Homemade Garlic Bread Sticks, Sternos and Racks Included with Every Order

Deposit Required on Take-Home Catering



Turn Page for Special Catering Packages

Special attention given to all

- Holiday Catering
- Office Parties
- Family Gatherings

Reserve your party early

We have all types of catering to suit your needs

Off Premises Only Pricing

Serves 20 People

- Penne alla Vodka (large tray)
- Chicken Francese or Marsala (sm tray)
- Sausage & Peppers (small tray)
- Cold Antipasto

5255.95 Take Out Only

Serves 40+ People (Lg. Trays)

- Baked Ziti
- Penne alla Vodka
- Eggplant Rollatini
- · Chicken Francese or Marsala
- Cold Antipasto
- Tossed Salad

\$435.95



Serves 80+ People (Lg. Trays)

- Stuffed Shells
- Penne alla Vodka
- Farfalle Broccoli & Zucchini
- Sausage & Peppers
- Eggplant Rollatini
- Frutti di Mare
- Meatballs
- Chicken Francese or Marsala
- Cold Antipasto
- Tossed Salad

\$835.95



Sternos & Racks Included with Every Order

CASTE	LLO PIZ	ZA SPECIALTIES		
WHITE PIZZA	\$23.00	PIZZA GARDEN and SEA	\$30.00	
Ricotta, Mozzarella		Broccoli, Shrimp, Marinara Sauce,		
		Mozzarella		
BROCCOLI PIZZA	\$23.00			
Broccoli, Ricotta, Mozzarella		EGGPLANT PIZZA	\$24.00	
		Ricotta, Eggplant, Lite Tomato Sauce		
LASAGNA PIZZA	\$25.00	Topped with Mozzarella		
Tomato Sauce, Mozzarella, Ricotta				
& Ground Beef		ZUCCHINI AND ONIONS	\$23.00	
		Fresh Zucchini, Marinara Sauce,		
PIZZA RUSTICA	\$24.00	Mozzarella and Fresh Onions		
Sliced Tomato, Fresh Garlic,				
Fresh Mozzarella		GRANDMA	\$22.00	
CHICKEN PARMIGIANA	\$25.00	BUFFALO CHICKEN PIZZA	\$25.00	
CAST	TELLO S	TUFFED PIZZA		
STUFFED VEGGIES	\$25.00	STUFFED SHRIMP AND BROCCOLI	\$30.00	
Broccoli Eggnlant Onions		(when available) Broccoli Shrimp		

STUFFED VEGGIES Broccoli, Eggplant, Onions, Mushrooms, Zucchini, Tomato Sauce & Mozzarella	\$25.00	STUFFED SHRIMP AND BROCCOLI (when available) Broccoli, Shrimp, Marinara Sauce & Mozzarella	\$30.00
STUFFED MEATS Ham, Salami, Pepperoni, Meatball, Tomato Sauce & Mozzarella	\$30.00	STUFFED PIZZA & BROCCOLI Fresh Broccoli, Ricotta Cheese, Mozzarella, topped with Castello's Garlic Crust	\$24.00

PIZZA

Large Round Cheese (8 slices) \$13.00 Small Cheese \$12.00 Sicilian (12 slices) \$16.00 Lg.Round Pizza with everything \$22.00 Sicilian with everything \$26.00 Gluten Free Pizza \$13.00



- Peppers
- Mushrooms
- Sausage
- Black Olives
- Pepperoni

Pizza Toppings

Half Topping \$2.50 Full Topping \$3.50

- Onions
- Meatballs
- Anchovies
- Fresh Garlic
- Extra Cheese





CASTELLO HERO DEPARTMENT Quick Meals For The Person On The Go!!

<u>HOT</u>		COLD	
MEATBALLS	\$10.00	SALAMI AND PROVOLONE	\$10.00
SAUSAGE	\$10.00	SUBMARINESalami, Ham and	\$11.00
CHICKEN CUTLET	\$12.00	Provolone	
VEAL CUTLET	\$13.00	CHICKEN CUTLET	\$12.00
SAUSAGE, PEPPERS AND ONIONS	\$12.00	****	and the transfer at the fit to the fit.
GOLDEN FRIED SHRIMP WITH MARINARA SAUCE	\$15.00	All Cold Hero's are Served Lettuce & Tomato and Castello's Famous House Dre	☆
EGGPLANT	\$10.00		

★ Add \$1.00 to make any Hero Parmigiana ★