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# *Café Castello*

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Restaurant & Pizzeria

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

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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	BROCCOLI DI RABE ♥	10.00
CLAMS ON THE HALF SHELL	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

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

RIGATONI AL FILETTO DI POMODORO	12.00	LINGUINI CARBONARA	12.00
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	12.00	PENNE RIGATE ALLA BELLINI	12.00
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	12.00	TRINETTE AL PESTO	12.00
Homemade ravioli with prosciutto and sun-dried tomatoes		Fresh basil and pignoli nuts	
CAPELINI AL POMODORO ♥	11.50	LINGUINI ALLA PRIMAVERA ♥	12.00
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 ♥	12.00	FARFALLE ALLA GIACOMO	14.00
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	12.00		
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 ♥

\$ 10.50

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

ENTREES

CASTELLOS COMBO	14.00	CASTELLOS SPECIAL	14.00
Lasagna, stuffed eggplant & veal parmigian		Tender veal cutlet & eggplant parmigian	
CASTELLOS SURF & TURF	18.00	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	14.00	SAUSAGE AND PEPPERS	12.00
Delicious eggplant stuffed with ricotta ham, mozzarella & our own special sauce		Sausage, peppers & onions sautéed with fresh garlic in marinara sauce	

CHICKEN

CHICKEN CUTLET PARMIGIAN	14.00	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

VEAL SORRENTINO	18.00	VEAL ALLA CASTELLO	18.00
Veal scallopine topped with prosciutto eggplant & mozzarella		Veal scallopine sautéed with butter, wine wine & topped with artichoke hearts & wild mushrooms	
VEAL SATINBOCCA	18.00	VEAL CUTLET PARMIGIAN	16.00
Veal scallopine topped with prosciutto in madeira wine sauce on a bed of spinach		Breaded veal cutlet topped with tomato sauce & mozzarella	
VEAL MARSALA	18.00	VEAL FRANCESE	18.00
Veal scallopine sautéed in marsala wine with mushrooms		Veal scallopine sautéed in egg batter with butter, white wine & lemon	
VEAL PICATTA	18.00		
Veal scallopine sautéed in a white wine, lemon sauce & topped with artichoke hearts			

SEAFOOD

MUSSELS MARINARA ♥	16.95	SCUNGILLI MARINARA ♥	17.95
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	19.50	CLAMS POSILLIPO ♥	16.95
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	19.50	LINGUINI ALLA FRUTTI DE MARE ♥	19.95
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 ♥	17.95	LINGUINI WITH CLAM SAUCE ♥	15.95
Squid sautéed in a marinara sauce served on a bed of linguini		White or red	
SHRIMP ALLA CASTELLO	17.95	FRIED CALAMARI	17.95
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	19.50	SHRIMP SCAMPI	19.50
Jumbo shrimp with a marinara sauce Served on a bed of linguini		Shrimp in a sauce of butter, white wine, garlic, & lemon	
SHRIMP PARMIGIAN	18.50	SEAFOOD LOVERS PLATTER	27.95
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

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

Castello Stuffed Pizza

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

Pizza

	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	6.50	SALAMI and PROVOLONE	6.50
SAUSAGE	6.50	SUBMARINE	6.50
CHICKEN CUTLET	6.50	Salami, Ham and Provolone	
VEAL CUTLET	8.50	CHICKEN CUTLET	7.50
SAUSAGE, PEPPERS and ONIONS	6.50		
GOLDEN FRIED SHRIMP with	8.00	All Cold Heroes Served with Lettuce & Tomato and Castello's Famous House Dressing	
MARINARA SAUCE			
EGGPLANT	6.50		

Add 1.00 to make any hero parmigiana