

Villa

SINCE 1989

CASTRIOTI

STARTERS

CAESAR SALAD | 10

HOUSE SALAD | 7

CUP OF SOUP | 7

SHRIMP COCKTAIL* | 22

SHRIMP SCAMPI* | 22

SMOKED SALMON | 20

TOASTED RAVIOLI | 13

FRIED ZUCCHINI | 13

FRIED GREEN TOMATOES | 13

ENTRÉES

Tradizionale

HOMEMADE LASAGNA | 23
LAYERED GROUND USDA PRIME BEEF,
RICOTTA, MARINARA, AND LASAGNA TOPPED
AND BAKED WITH MELTED MOZZARELLA

EGGPLANT PARMIGIANA | 23
BREADED AND PAN FRIED, TOPPED WITH
MELTED MOZZARELLA AND MARINARA
SERVED WITH YOUR CHOICE OF ONE SIDE

CANNELONI CASTRIOTI | 23
CREPES STUFFED WITH GROUND USDA
PRIME BEEF, TOPPED WITH MELTED
MOZZARELLA AND MEAT SAUCE

From the Broiler

ENTRÉES BELOW SERVED WITH CHOICE OF ONE SIDE

USDA PRIME FILET MIGNON+
8OZ 59 | 12OZ 75
TOPPED WITH OUR SIGNATURE MARSALA
WINE SAUCE AND MARSALA MUSHROOMS

PRIME NEW YORK STRIP+ | 62
14OZ USDA PRIME

16OZ USDA PRIME RIBEYE+ | 69

ITALIAN SURF & TURF+ | 79
10OZ USDA PRIME FILET MIGNON &
MAINE LOBSTER TAIL

AUSTRALIAN LOLLIPOP LAMB CHOPS+ | 79
TOPPED WITH OUR SIGNATURE MARSALA
WINE SAUCE WITH MARSALA MUSHROOMS

14OZ PRIME VEAL CHOP+ | 67
TOPPED WITH OUR SIGNATURE MARSALA
WINE SAUCE WITH MARSALA MUSHROOMS

CHÂTEAUBRIAND FOR TWO+ | 119
CENTER-CUT PRIME TENDERLOIN PAN-
SEARED AND BROILED, SLICED AND TOPPED
WITH OUR SIGNATURE MARSALA WINE SAUCE
WITH MARSALA MUSHROOMS
SERVED WITH THE CHOICE OF TWO SIDES

Sides

A` LA CARTE | 12
SAUTÉED SPINACH • SPAGHETTI •
FETTUCCINE • SPINACH CASSEROLE •
MUSHROOM RISOTTO

Scallopini

VEAL 44 | CHICKEN 33
ENTRÉES BELOW SERVED WITH CHOICE OF ONE SIDE

PICCATA*
SAUTÉED IN OUR SIGNATURE LEMON GARLIC
WHITE WINE SAUCE WITH CAPERS

MARSALA
SAUTÉED IN OUR SIGNATURE MARSALA WINE
SAUCE WITH MUSHROOMS

PARMIGIANA
BREADED & FRIED, TOPPED WITH MARINARA
AND MELTED MOZZARELLA

Seafood

ENTRÉES BELOW SERVED WITH CHOICE OF ONE SIDE

SALMON* | 45
SAUTÉED IN OUR SIGNATURE LEMON GARLIC
WHITE WINE SAUCE WITH CAPERS

SHRIMP SCAMPI OREGANATA* | 42
SAUTÉED IN OUR SIGNATURE LEMON GARLIC
WHITE WINE SAUCE WITH MUSHROOMS

HALIBUT* | 49
SAUTÉED IN OUR SIGNATURE LEMON GARLIC
WHITE WINE SAUCE WITH CAPERS

LOBSTER NEWBURG* | 69
SAUTÉED IN OUR SIGNATURE MARSALA
CREAM SAUCE WITH MARSALA MUSHROOMS

LOBSTER TAIL DINNER* | 69
TWIN TAILS, SPLIT AND BROILED, SERVED
WITH SEASONED DRAWN BUTTER

Dolce

CRÈME BRÛLÉE | 12

TIRAMISU | 10

CANNOLI | 10

CHEESECAKE | 10
TOPPED WITH STRAWBERRY DRIZZLE
TRADITIONAL OR CHOCOLATE FUDGE

ZIO MATTO GELATO | 10
ASK FOR SEASONAL FLAVORS

* Shellfish allergy warning.
+The FDA advises consuming raw or undercooked meats, poultry,
seafood or eggs increases the risk of foodborne illness.
Chef's Note: Any red meat cooked above medium is not guaranteed.
\$Gratuuity is included for parties over 6.

