

PHONE
CALL 561.340.3930

ADDRESS
4575 MILITARY TRAIL #101
JUPITER, FL 33458



OPEN DAILY
SUNDAY - THURSDAY
11AM - 10PM
FRIDAY - SATURDAY
11AM - 11PM

CARMINES LABEL

CABERNET SAUVIGNON, california.	\$8/28
CHIANTI, italy	\$8/28
CHARDONNAY, califoria	\$8/28
MERLOT, california	\$8/28
PINOT GRIGIO, italy	\$8/28
WHITE ZINFANDEL, california	\$8/28
PINOT NOIR, italy	\$8/28

ITALIAN WHITES

PINOT GRIGIO, casteggio, lombardy.	\$9/32
PINOT GRIGIO, pierpalo pecorari, venezia.	\$11/38
CHARA, fuedo disisa, sicilia.	\$10/36
PASSERINA, vignaquadra, abruzzo	\$10/36
PECORINO, vignaquadra, abruzzo	\$10/36
MOSCATO, vinchio vaglioserra, piedmont.	\$9/32

CHARDONNAY

COPPOLA DIAMOND, sonoma	\$9/32
FERRARI CARANO, sonoma.	\$13/42
SONOMA CUTRER, russian valley river.	\$14/48

ROSE

LUNETTA, sparkling rose, italy - split	\$8
WHISPERING ANGEL, chateau d'esclans	\$12/38
MEIOMI, rosé, california.	\$12/38
ROS ALBA ROSÉ, pecorari, venezia.	\$11/38

SAUVIGNON BLANC

OYSTER BAY, marlborough, new zealand.	\$9/32
KIM CRAWFORD, new zealand.	\$12/40
PIERPAOLO PECORARI, venezia.	\$11/38

INTERESTING REDS & WHITES

ZINFANDEL, coppola directors, dry creek.	\$14/48
MALBEC, amando sur, argentina.	\$10/36
REISLING, chateau st michelle, washington.	\$9/32

CHAMPAGNE & SPARKLING

MOSCATO, mionetto, italy - split	\$12
PROSECCO, ca de rajo - split	\$10
PROSECCO, cavicchioli, 1928, italy.	\$32
BRUT, j roget, france.	\$20

CABERNET SAUVIGNON

SKYFALL, oregon.	\$10/36
JOEL GOTT 825, california.	\$12/38
UPPERCUT, napa vallery.	\$13/42
RODNEY STRONG, alexander valley.	\$12/38
COPPOLA, directors cut, sonoma.	\$14/48

MERLOT

MARKHAM, napa valley.	\$14/48
SIMI MERLOT, sanoma county.	\$12/38

ITALIAN REDS

CHIANTI CLASSICO, san felice, tuscany.	\$10/36
CHIANTI CALSSICO RISERVA, casa di monte.	\$15/52
MONTEPULCIANO, gran sasso, abruzzo.	\$9/32
MONTEPULCIANO, vignaquadra, abruzzo.	\$10/36
SANGIOVESE, gran sasso, italy.	\$9/32
SUPER TUSCAN, betto rosso, maremma.	\$48

PINOT NOIR

MEIOMI, california.	\$10/36
MARK WEST, california.	\$9/32
JULIA JAMES, california.	\$10/36
RODNEY STRONG, russian river.	\$12/40

RESERVE SELECTIONS

BRUT, le cave, della guardiuccia, abruzzo.	\$80
BAROLO, le coste di monforte, piemonte.	\$82
BARBERA, lodati lorens, piemonte.	\$85
BRUNELLO DI MONTALCINO, corte dei venti.	\$98
AGLIANICO, vulcanico, campania.	\$80
BAROLO, stradanova, antonio sasa, piedmont.	\$76
AMARONE, della valpolicello, poggi, veneto.	\$76
PRIMITIVO, confronto, rosso, abruzzo.	\$85

ROTATING SELECTION • LIMITED PRODUCTION

FAMILY OWNED ESTATE WINES

excluded from wine wednesday discount

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ANTIPASTI

FRIED CALAMARI	\$13
fried calamari. fried zucchini. marinara.	
MOZZARELLA MARINARA	\$12
lightly fried mozzarella. marinara, house made pesto drizzle.	
BRUSCHETTA	\$9
chopped plum tomatoes. fresh basil. balsamic drizzle. evoo. ciabatta crostini.	
EGGPLANT STACK	\$12
hand battered eggplant. fresh mozzarella.	
SAUSAGE & BROCCOLI RABE	\$12
italian sausage. fresh garlic. sauteed broccoli rabe.	
CLAMS BIANCO	\$13
garlic white wine. grilled ciabatta crostini.	
MUSSELS POMODORO	\$13
pomodoro sauce. grilled ciabatta crostini.	
CALAMARI MARINARA	\$13
sautéed calamari. marinara.	
STUFFED MUSHROOMS	\$12
oven baked mushrooms. béchamel cream sauce.	
BANG BANG SHRIMP	\$14
lightly breaded shrimp. spicy house sauce.	
ESCAROLE & BEANS	\$11
sautéed escarole. cannellini beans. garlic oil.	
EGGPLANT ROLLATINI	\$13
stuffed eggplant. ricotta. mozzarella. tomato sauce.	
ITALIAN SAMPLER	\$21
fried mozzarella. fried calamari. stuffed mushrooms. eggplant rollatini. italian sausage. house made meatballs.	
WOOD FIRE ROASTED WINGS	\$8/\$15
8 or 16 wings - original. medium. hot.	

INSALATA

CASA SALAD	\$7
mixed greens. olives. carrots. red onion. cucumber. tomato	
CAESAR SALAD	\$9
crisp romaine. caesar dressing. parmesan. ciabatta croutons.	
ARUGULA SALAD	\$9
arugula. roasted red peppers. cherry tomatoes. cucumber. shaved parmesan.	
BURRATA SALAD	\$14
imported buratta cheese. prosciutto di parma. arugula. avocado. tomato. balsamic glaze. evoo.	
WEDGE SALAD	\$11
iceberg. bleu cheese crumbles. red onion diced tomatoes. applewood smoked bacon. bleu cheese dressing. balsamic glaze.	
CAPRESE SALAD	\$13
fresh mozzarella. vine ripe tomato. fresh basil. balsamic glaze. evoo.	
NANTUCKET SALAD	\$9
field greens. crumbled bleu cheese. red onion. pine nuts. dried cranberries. raspberry vinaigrette.	
SPINACH SALAD	\$9
spinach. goat cheese. strawberries. sliced almonds. balsamic glaze.	
CHOPPED ANTIPASTO	\$13
arugula. iceberg. imported provolone. soppressata. genoa salami. green olives. tomato. red onion. roasted red peppers. garbanzo beans. pepperoncini. cucumber. red wine vinaigrette.	

FLATBREADS

MEATBALL & RICOTTA	\$11	SOPPRESSATA	\$11
house made meatballs. ricotta. mozzarella. tomato sauce.		sweet soppressata. hot cherry peppers. ricotta. caramelized onions.	
CAPRESE	\$10	SPINACH & ARTICHOKE	\$10
fresh mozzarella. tomato. basil.		spinach. artichoke. mozzarella.	

ZUPPA

PASTA FAGIOLI	\$7
LENTIL	
ZUPPA DEL GIORNO	

SALUMI E FORMAGGI

FRESH MOZZARELLA, REGGIANO PARMESAN, PROSCIUTTO DI PARMA, SOPPRESSATA, CALABRESE HOT SALAMI, CHEF SELECTION OF LOCAL HONEY, JAM, CANDIED NUTS & OLIVES	\$20
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CARMINES TRADITIONAL PIES

carmines's coal fired pizza's are crafted with hand stretched dough & san marzano tomato sauce. cooked well done by a 900 degree coal fired oven technique that creates a crisp well done crust that is simply impossible through any other cooking method.

MARGHERITA tomato sauce. mozzarella. fresh basil.	\$11/15	PESTO house made pesto. mozzarella, mushrooms. fresh cherry tomatoes.	\$17/19
CARMINE tomato sauce. mozzarella. sausage. fresh basil.	\$14/17	WHITE mozzarella. ricotta. romano. fresh garlic.	\$17/19
QUATRO FORMAGGI ricotta. fresh mozzarella. provolone. parmesan. garlic.	\$17/19	MEAT LOVERS housemade meatballs. sausage. pepperoni. tomato sauce.	\$17/19
CAPRESE fresh mozzarella. fresh tomato. basil.	\$16/19	SCAMPI shrimp. mozzarella. garlic. italian herbs. evoo.	\$18/22
GARDEN broccoli. zucchini. mushrooms. peppers. mozzarella.	\$16/19	POLLO chicken. feta. roasted red peppers. balsamic glaze.	\$17/19
SOPPRESSATA sweet soppressata. hot cherry peppers. ricotta.	\$17/20	BBQ CHICKEN grilled chicken. bbq sauce. red onion.	\$17/20
ARUGULA prosciutto di parma. parmesan. cherry tomato. arugula. balsamic glaze. evoo.	\$17/20	RUSTICA prosciutto di parma. salami. ricotta. parmesan. ham. fresh mozzarella.	\$17/20
FLORENCE artichoke. fresh tomato. spinach. mozzarella.	\$16/19	HAWAIIAN mozzarella. ham. pineapple. tomato sauce.	\$14/17
VONGOLE pecorino cheese. whole belly clams. fresh garlic & herbs. evoo.	\$18/22		

PIZZA TOPPINGS

sausage. bacon. pepperoni. salami.
meatball. broccoli. spinach. red onion.
caramelized onion. pepperocini.
fresh garlic. ham pineapple. red peppers. \$1.75/2.25
cherry peppers. green peppers.
mushroom. anchovies. artichokes.
breaded eggplant. black olives.

SPECIALTY TOPPINGS

ricotta. goat cheese. bleu cheese.
feta cheese. fresh mozzarella. chicken.
whole belly clams. shrimp. arugula.
prociutto di parma. sweet soppressata. \$3/4
broccoli rabe. roasted eggplant.
sundried tomatoes. green olives.
roasted garlic.

GLUTEN FREE PIZZA AVAILABLE UPON REQUEST

GLUTEN FREE ADD \$3

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SPECIALITA DELLA CASA

PENNE SALSICCIA garlic. italian sausage. roasted red peppers. onion. fresh mozzarella. marinara.	\$14/18	GNOCCHI QUATTRO FORMAGGI gorgonzola. parmesan. ricotta. mozzarella.	\$15/19
PENNE POLLO grilled chicken. arugula. cherry tomatoes. goat cheese. pine nuts. mushroom. demi reduction.	\$14/18	RIGATONI ALLA VODKA pancetta. fresh tomato. flambéed in a vodka cream sauce.	\$13/17
PAPPARDELLE AL FILETTO braised fillet mignon. mushrooms. chianti wine sauce.	\$16/20	PAPPARDELLE BARESE italian sausage. broccoli rabe. garlic. evoo.	\$14/18
GNOCCHI PESTO pine nuts. cherry tomatoes. house made pesto.	\$15/19	PENNE CAPRESE garlic. tomato. fresh mozzarella. basil.	\$13/17
RAVIOLI SPINACI mozzarella. fresh spinach. light cream sauce.	\$18	PENNE PUTTANESCA garlic. onion. capers. olives. anchovies. arrabiata sauce.	\$13/17
		PENNE PRIMAVERA broccoli. peas. carrots. zucchini. squash. garlic. evoo.	\$13/17

CLASSICO

LASAGNA AL FORNO housemade lasagna. beef ragu.	\$21	CAPELLINI FRADIAVOLO spicy red sauce.	\$13/16
BAKED ZITI ricotta. mozzarella. marinara.	\$15/17	RAVIOLI AL FORNO cheese filled ravioli. tomato cream sauce.	\$17
SPAGHETTI & MEATBALLS housemade meatballs. marinara.	\$14/16	SPAGHETTI AGLIO E OLIO broccoli. garlic. evoo.	\$13/16
FETTUCINE ALFREDO imported cheese. butter.	\$14/17	BAKED MAC & CHEESE mozzarella. cheddar. parmesan. provolone. seasoned breadcrumbs. pancetta.	\$13/16
MANICOTTI ricotta. mozzarella. parmesan cheese.	\$14	FETTUCINE CARBONARA pancetta. green peas. reggiano parmesan cream sauce.	\$14/18
SPAGHETTI BOLOGNESE slow braised. beef ragu.	\$14/17		

RISOTTO

OSSO BUCCO lamb or pork shank. slow braised. chianti wine demi. parmesan risotto.	\$25
RISOTTO ORTELANA imported arborio rice. shallots. asparagus. mushrooms.	\$17
RISOTTO TOSCANA imported parmesan risotto. filet mignon tips. porcini mushrooms. truffle oil.	\$24
RISOTTO GAMBERI saffron risotto. grilled shrimp. green peas. zucchini. squash. carrots. broccoli.	\$24

PASTA DI MARE

FETTUCINE CON SALMONE salmon. asparagus. cherry tomatoes. shallots. tomato cream sauce.	\$21
LINGUINE SHRIMP SCAMPI shrimp. garlic. lemon butter. parsley. white wine.	\$22
CAPELLINI CON SCALLOPS scallops. white wine. garlic. cherry tomato. arugula.	\$21
LINGUINI CLAMS OR MUSSELS red or white. garlic. wine. red pepper flakes. evoo.	\$19
RAVIOLI DI LOBSTER filled with lobster. lobster cream sauce. roma tomatoes. basil.	\$23

GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE UPON REQUEST
GLUTEN FREE ADD \$3

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POLLO E VITELLO

MARSALA	\$19/23	FLORENTINA	\$19/23
sautéed chicken or veal. marsala wine. mushroom sauce. spaghetti.		chicken or veal. sliced tomato. spinach. mozzarella. spaghetti.	
PICCATA	\$19/23	SICILIANA	\$19/23
sautéed chicken or veal. capers. lemon butter. white wine. spaghetti.		chicken or veal. garlic. broccoli. artichokes. mushrooms. white wine. garlic. spaghetti.	
FRANCESE	\$19/23	ARROSTO	\$19
egg battered chicken or veal. lemon butter. white wine. spaghetti.		half roasted chicken. garlic mashed potatoes. steamed broccoli.	
PARMIGIANA	\$19/23	BATTUTA DI POLLO	\$18
lightly breaded chicken or veal. fresh mozzarella. marinara. spaghetti.		pounded thin & grilled chicken. mixed greens.	
eggplant parmesan.	\$16	POLLO SCAPARIELLO	\$22
MILANESE	\$19/23	half chicken. hot peppers. kalamatta olives. roasted potatoes. rosemary lemon sauce.	
lightly breaded chicken or veal. arugula. fresh tomato & fresh mozzarella bruchetta.		POLLO CACCIATORE	\$22
SALTIMBOCCA	\$19/23	half chicken. peppers. onions. mushrooms. capers. roasted potatoes. marinara.	
chicken or veal. spinach. prociutto di parma. fresh mozzarella. spaghetti.			

DALLA NOSTRA GRIGLIA

FILET MIGNON	\$25
8oz. center cut filet. herbed compound butter. grilled asparagus. garlic mashed potatoes.	
GRILLED RIBEYE	\$24
12oz ribeye. roasted vegetables. garlic mashed potatoes.	

PESCE

GRILLED SALMON	\$23
grilled salmon. fresh herb reduction. grilled asparagus. roasted potatoes.	
FLORIDA SNAPPER	\$24
pan seared red snapper. cherry tomatoes. capers. kalamatta olives. onions. white wine. tomato broth. sautéed spinach.	
BLACK GROUPE	\$21
pan seared black grouper. lemon butter sauce. sautéed spinach. garlic mashed potatoes.	
ZUPPA DI PESCE	\$24
shrimp. calamari. mussels. clams. fish. tomato broth. lingine. grilled ciabatta crostini.	

CONTORNI

BEEF MEATBALLS	\$7/15
TURKEY MEATBALLS	\$7/15
SAUTÉED GARLIC SPINACH	\$7/15
ITALLIAN SAUSAGE	\$7/17
BROCCOLI RABE	\$7/17
ROASTED POTATOES	\$7/14
GARLIC MASHED POTATOES	\$7/15
GRILLED ASPARAGUS	\$8/18
PARMESAN RISOTTO	\$8/18
ROASTED VEGETABLES	\$7/15
SPAGHETTI MARINARA OR AGLIO E OLIO	\$6

PICK UP AND GO CATERING

CARMINE'S GREAT TASTE...
SERVED BY YOU.

WITH ONLY 24 HOURS NEEDED,
LET'S US TAKE CARE OF YOU,
SO YOU CAN TAKE CARE OF YOUR GUESTS.

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FAMILY STYLE

serves 3 - 4 people

INSALATA CASA mixed greens. olives. carrots. red onion. cucumber. tomatoes.	\$16	RIGATONI ALLA VODKA pancetta. fresh tomato. flambéed in a vodka cream sauce.	\$29
INSALATA CAESER crisp romaine. reggiano parmesan. caesar dressing. ciabatta croutons.	\$18	FRANCESE egg battered chicken or veal. lemon butter. white wine. spaghetti.	\$29/35
CHOPPED ANTIPASTO arugula. imported provolone. soppressata. genoa salami. green olives. tomato. red onion. roasted red peppers. pepperoncini. cucumber. garbanzo beans. red wine vinaigrette.	\$22	MARSALA sautéed chicken or veal. marsala wine mushroom sauce. spaghetti.	\$29/35
FRIED CALAMARI E ZUCCHINI fried calamari. fried zucchini. marinara.	\$25	PARMIGIANA lightly breaded chicken or veal. fresh mozzarella. marinara. spaghetti.	\$28/35
MUSSELS OR CLAMS mussels or clams. garlic white wine or pomodoro sauce.	\$30	POLLO SCARPARIELLO bone in chicken. hot peppers. kalamata olives. roasted potatoes. rosemary lemon sauce.	\$33
SPAGHETTI & MEATBALLS housemade meatballs. marinara. spaghetti.	\$26	POLLO CACCIATORE bone in chicken. peppers. onions. capers. mushrooms. roasted potatoes. marinara.	\$33

SUNDAY BRUNCH

EVERY SUNDAY 11AM - 2PM

SERVING UP ALL YOUR BRUNCH FAVES,
COMPLETE WITH BOTTOMLESS
MIMOSAS & BLOODY MARYS.

EVENTS

PRIVATE & SEMI PRIVATE EVENTS

WHATEVER YOUR EVENT OR CELEBRATION,
WE ARE HERE TO MAKE YOUR EXPERIENCE
A MEMORABLE ONE.
LET US HELP YOU CRAFT THE PERFECT
EVENING.

REMEMBER THESE OTHER FINE CARMINE'S ESTABLISHMENTS

CG BURGERS
CARMINE'S LA TRATTORIA
CARMINE'S GOURMET MARKET