

La Storia

Carmine's interpretation of old-school Italian reminds us of where our story began.

Our love for the simplicity of fresh ingredients complimenting each other perfectly is what has inspired us to create a restaurant that honors our Italian traditions.

Carmine's Coal Fired Pizza embodies two places we call home: Florida & Italy.

We wish to bring people together with timeless Italian dishes

Cocktails

APEROL SPRITZ — 11

Aperol, Prosecco, Soda, Orange Wedge

AMALFI LEMONADE — 11

Ketel One Vodka, Fresh Squeezed Lemon Juice, Topped with Soda

CARMINE'S MARTINI — 12

Grey Goose Vodka, Vermouth, Blue Cheese Olives

MANATTAN — 13

Redemption Rye Bourbon, Martini Sweet Vermouth & Bitters

MARGARITA — 11

Cazadores Blanco Tequila, Agave Nectar, Fresh Lime, Sour

OLD FASHIONED — 12

Elijah Craig Small Batch Bourbon, Sugar, Orange, Bitters

NEGRONI — 12

Bombay Sapphire Gin, Campari, Martini & Rossi Bitters, Carpano Antica Vermouth, Orange Peel

ST. GERMAIN SPRITZ! — 12/38

St. Germain Elderflower Liqueur, Prosecco, Soda, Lemon Twist

~ served by the glass or carafe (serves 4-5) ~

Birre

❖ Ask About our Rotating Selection ❖

DRAFT

Peroni, Stella Artois, Yuengling, Goose IPA,
Der Chancellor, Blue Moon, Bud Lite,
IPGA, Samuel Adams Seasonal

BOTTLED

Budwieser, Bud Lite, Michelob Ultra,
Corona Extra, Corona Light, Heinken,
Heinken Light, Miller Lite, Coors Light

Insalate

❖ add anchovies \$2, white anchovies \$3, chicken \$6, shrimp \$9, seared tuna \$12 ❖

TRI COLORE — 10

Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar

INSALATA DI BIETOLE — 15

Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing

INSALATA MEDITERRANEAN 15

Arugula, Raddichio, Fennel, Dried Apricot, Pear, Candied Walnuts, Gorgonzola Crumble, Citrus Dressing

CHOPPED ANTIPASTO — 13

Arugula, Iceberg, Imported Provolone, Soppressata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Peperoncini & Red Wine Vinaigrette

INSALATA CAESAR — 9

Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons

INSALATA TOSCANA — 12

Arugula, White Beans, Italian Tuna, Red Onion, Heirloom Cherry Tomatoes, Extra Virgin Olive Oil

INSALATA DI MARE — 18

Fresh Chilled Seafood Salad, Calamari, Shrimp, Octopus, Scallops, Red Onion, Celery, Fennel, Garlic & Lemon Dressing

INSALATA WEDGE — 11

Iceburg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese Dressing & Balsamic Glaze

Antipasti

AFFETTATO MISTO — 20

Selection of Imported Meats & Cheese, Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Local Honey & Candied Nuts

~ Served with Housemade Focaccia ~

CALAMARI FRITTI — 13

Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro

GAMBERI DELLO CHEF — 14

Pan Seared Jumbo Shrimp, Shallots, Champagne-Truffle Sauce & Polenta

OCTOPUS ADRIATICO — 19

Tender Grilled Octopus, Served on a Bed of Arugula with Heirloom Cherry Tomato & White Bean Salad

BEEF CARPACCIO — 14

Thin Sliced Raw Beef Carpaccio, Served with Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing

FIRE ROASTED WINGS — 12/22

8 or 16 Served Original with Grilled Onions, Medium or Hot

ZUPPA DI COZZE E VONGOLE 17

Sautéed with Garlic, Mussels & Clams in a Light Tomato Fish Broth

BRUSCHETTA CAPRESE — 11

Toasted Ciabatta Bread, Topped with Diced Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction

MUSSELS — 14

Fresh Mussels, Sautéed with Garlic White Wine or San Marzano Tomato Sauce

CLAMS POSITANO — 16

Fresh Littleneck Clams, Sautéed with Garlic, Spicy Chorizo, Parsley & Toasted Breadcrumbs

MEATBALLS & RICOTTA — 10

Carmine's Famous Beef Meatballs Served with Marinara & Whipped Ricotta

STUFFED MUSHROOMS — 12

Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème

SICILIAN EGGPLANT — 14

Grilled Eggplant, Stuffed with Angel Hair Pasta in Garlic & Oil, Topped With San Marzano Tomato Sauce, Melted Imported Mozzarella

Zuppa

PASTA FAGIOLI, LENTIL, ZUPPA DEL GIORNO 7

Mozzarella Bar

❖ Served with Housemade Focaccia, Add Prosciutto \$3 ❖

BURRATA — 14

Creamy Mozzarella, Served with Gold & Red Beets, Pear & Arugula

STRACCIATELLA — 13

Creamy Mozzarella & Heirloom Cherry Tomatoes On a Bed of Arugula

MOZZARELLA DI BUFFALA DOP — 16

Imported Buffalo Mozzarella with Tomatoes, Fresh Basil & Extra Virgin Olive Oil

TRIO DI MOZZARELLA — 18

Burrata, Buffalo Mozzarella & Stracciatella Cheese Served on a bed of Arugula, Heirloom Cherry Tomatoes, Red Onion Confit, Extra Virgin Olive Oil & Balsamic Reduction

Pasta e Risotto

❖ Gluten Free (\$3) or Whole Wheat Penne Available Upon Request ❖

HOMEMADE GNOCCHI — 19

Delicate Pillows of Homemade Potato Gnocchi Tossed in a San Marzano Tomato or Gorgonzola Cream Sauce

AMATRICIANA — 19

Imported Durum Semolina Short Rigatoni, Tossed with Onions, Bacon, White Wine, Traditional Tomato Sauce

SPAGHETTI E POLPETTE — 14/18

Homemade Meatballs & Tomato Sauce

PAPPARDELLE BOLOGNESE — 14/18

Classic Northern Italian Sauce of Veal & Beef, San Marzano Tomato, Tossed with Wide Fettucini

RIGATONI ALLA VODKA — 13/17

Pancetta Bacon, Fresh Tomato, Flambeed in a Vodka Cream Sauce

SPAGHETTI CARBONARA — 14/18

Tossed with Bacon, Green Peas, Egg Yolk & Creamy Parmesan Cheese

PENNE CAPRESE — 13/17

Garlic, Cherry Tomatoes, Mozzarella, Fresh Basil & Extra Virgin Olive Oil

RISOTTO PORCINI — 26

Imported Carneroli Rice, Tossed with Porcini Mushrooms, Parmesan Cheese, Truffle Oil

PAPPARDELLE FRA DIAVOLO — 28

Wide Fettuccini Tossed with Garlic, Jumbo Shrimp & Spicy San Marzano Sauce

LASAGNE — 22

Traditional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella

TONNARELLI — 26

Black Squid Ink Pasta, Tossed with Garlic, Calamari, Mussels, Kalamatta Olives & Capers in a San Marzano Tomato Sauce

RAVIOLI DI ZUCCA — 24

Butternut Squash Stuffed Ravioli, Tossed with Sage, Butter & Topped with Walnuts & Crumbled Amaretto Cookies

RAVIOLI AURORA — 19

Spinach & Ricotta Stuffed Ravioli, Tossed in a Pink Cream Sauce

RAVIOLI D' ASTICE — 28

Homemade Maine Lobster Ravioli, Tossed with Shallots, Diced Shrimp & Tomato in Scampi Sauce

LINGUINE VONGOLE O COZZE 21

Tossed with Garlic, Middleneck Clams or Mussels, White Wine or San Marzano Tomato Sauce

FETTUCCINI SALMONE — 24

Tossed with Shallots, Brandy, Asparagus, Diced Salmon Ragu, Chopped Tomato, Pink Cream Sauce

LINGUINE SCOGLIO — 32

Tossed with Garlic, Mussels, Clams, Calamari, Jumbo Shrimp, San Marzano

Carne e Pesce

BRANZINO ACQUA PAZZA — 33

Imported Mediterranean Sea Bass Filet, Cherry Tomato Sauce, Served with Mashed Potatoes & Vegetable Del Giorno

FILET MIGNON — 29

8oz Chefs Cut, Pan Seared, Topped with Gorgonzola & Served with Mashed Potato & Vegetable Del Giorno

PORK CHOP SAN GIOVESE — 28

Juicy Bone In Pork Chop, Pan Seared & Topped with Porcini Mushroom Sauce & Served with Risotto

SALMONE CRUDO — 26

Pan Seared Filet of Salmon, Topped with Cilantro Tomato Crudo Sauce, Served over Sautéed Spinach & Fregola Pasta

BISTECCA ANTICA — 32

14 oz Prime Ribeye Grilled to Your Liking, Mashed Potato & Vegetable Del Giorno

DORADE FRANCESE — 29

Filet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Vegetable Del Giorno

PESCE SPADA MARINAIO — 33

Fresh Swordfish, Lightly Oreganata Breaded & Grilled, Served with Escarole & Beans

Pollo e Vitella

SCALOPPINE PORCINI — 31

Veal Scaloppine, Sautéed with Garlic, Porcini Mushrooms, Truffle Oil, White Wine Sauce Served with Champagne Risotto

PARMIGGIANA — 17/20/24

Lightly Fried Eggplant, Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti

FRANCESE — 20/24

Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Vegetable Del Giorno

BATTUTA DI POLLO — 19

Thin Pounded & Grilled Chicken Breast, Served with Tricolor Salad

SALTIMBOCCA — 22/26

Chicken or Veal Topped with Sage, Prosciutto & Fresh Mozzarella in a White Wine Sauce, Served over Wilted Spinach

SCARPARELLO — 24

½ Roasted Chicken, Italian Sausage, Hot Peppers, Olives & Roasted Potatoes in a Rosemary Lemon Sauce

MARSALA — 20/24

Chicken or Veal with Mushrooms & Marsala Wine Sauce, Served with Mashed Potato & Vegetable Del Giorno

MILANESE — 20/24

Chicken or Veal Lightly Crusted, Tricolor Salad, Tomatoes & Balsamic Glaze

PICCATA — 20/24

Chicken or Veal with Capers, White Wine Lemon-Butter Sauce, Served with Mashed Potato & Vegetable Del Giorno

Pizza

Crafted with Hand Stretched Dough & Cooked Well Done in our 900 Degree Oven
Creating a Crispy Well Done Crust

MARGHERITA — 12/15

Traditional Cheese Pizza with Fresh Basil

CARMINE — 14/17

Tomato Sauce, Mozzarella, Sausage & Fresh Basil

SOTTOBOSCO — 19/23

Tomato Sauce, Fresh Mozzarella, Assorted Wild Mushrooms, Caramelized Onions & Truffle Oil

GARDEN — 16/19

Broccoli, Zucchini, Mushrooms, Roasted Red Peppers, Garlic, Mozzarella

QUATTRO FORMAGGI — 16/19

Fresh Mozzarella, Gorgonzola, Provolone, Ricotta, Fresh Garlic

VONGOLE — 19/23

Whole Belly Clams, Pecorino Cheese, Fresh Garlic, Extra Virgin Olive Oil

WHITE — 16/19

Mozzarella, Ricotta, Romano, Fresh Garlic

ARUGULA — 17/20

Prosciutto, Cherry Tomato, Reggiano Parmesan, Balsamic Reduction, Extra Virgin Olive Oil

MEAT LOVERS — 17/20

Tomato Sauce, Housemade Meatballs, Sausage, Pepperoni

PESTO — 17/20

Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes

SCAMPI — 18/22

Shrimp, Mozzarella, Italian Herbs, Extra Virgin Olive Oil

❖ Gluten Free Pizza Available Upon Request \$3 ❖

Pizza Toppings

CARNE — 2/3

Italian Sausage, Bacon, Pepperoni, Salami, Meatball
~ Prosciutto or Chicken 4/5 ~

FORMAGGI — 3/4

Fresh Mozzarella, Ricotta, Goat, Feta, Bleu
~ Stracciatella, Burrata, Buffalo Mozzarella 4/5 ~

VERDURE — 2/3

Mushrooms, Broccoli, Spinach, Red Onion, Caramelized Onion, Pepperoncini, Fresh Garlic, Black Olives, Kalamata Olives, Green Olives, Artichokes, Breaded Eggplant, Roasted Red Peppers, Green Peppers, Cherry Peppers, Fresh Jalapenos
~ Sundried Tomatoes or Broccoli Rabe (3/4) ~

PESCE — 3/4

Whole Belly Clams, Shrimp, Anchovies

Flamm-Kuchen

Tarte Flambé is a Dish Composed of Thin Bread Dough, Covered in Creme Fraiche,
The Name Itself Means 'Baked in The Flames'

MISTO — 20

Creme Fraiche, Wild Porcini Mushrooms, Speck, Onions, Truffle Oil

BLACK FOREST — 18

Creme Fraiche, Speck & Onions

Contorni

SPAGHETTI POMODORO — 7

CHAMPAGNE RISOTTO — 9

SAUTÉED SPINACH — 8

ITALIAN SAUSAGE — 8

BROCCOLI RABE — 8

~ add sausage \$5 ~

GRILLED ASPARAGUS — 8

ESCAROLE & BEANS — 12

BRUSSELS SPROUTS — 9

POLPETTE — 7/15

~ beef or turkey ~