

## 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 — 13/24

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

### INSALATA CAESAR — 11 / 16

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, 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 — 11/16

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

### LINGUINE SCOGLIO — 32

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

### BLACK INK GNOCCHI — 26

Tossed with Shallots, Brandy, Fresh Diced Salmon, Asparagus & Cherry Tomatoes in a Pink Cream Sauce

## Pesce e Carne

### BRANZINO ACQUA PAZZA — 33

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

### YELLOWTAIL 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 — 29

Lightly Breaded & Grilled Sword Fish, Served over Escarole & Beans

### SALMONE CRUDO — 26

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

### FILET MIGNON — 32

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

### PORK CHOP SAN GIMIGNANO — 28

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

## Polla 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

### SCARPARIELLO — 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 PIZZA — 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

Chopped 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 ❖

## Additional Pizza Toppings

### CARNE TOPPINGS — 2/3

Italian Sausage, Bacon, Pepperoni, Salami, Meatball

~ Prosciutto or Chicken 4/5 ~

### FORMAGGI TOPPINGS — 3/4

Fresh Mozzarella, Ricotta, Goat, Feta, Bleu

~ Stracciatella, Burrata, Buffalo Mozzarella 4/5 ~

### VERDURE TOPPINGS — 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 TOPPINGS — 3/4

Chopped 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 ~

# Wine List

## Champagne & Sparkling

Quadri *Prosecco* | Veneto, Italy (187ml) 10  
Mionetto *Moscato* | Veneto, Italy (187ml) 12  
Vigne Rare *Moscato* | Piemonte, Italy (750ml) 32  
Lunetta *Sparkling Rose* | Trentino, Italy (187ml) 9  
Setteanime *Prosecco Brut D.O.C.* | Veneto, Italy (750ml) 30  
Moët Chandon *Imperial Brut Champagne* | France (750ml) 65\*

## Carminé's Label

Pinot Grigio | *Italy* 8/28  
Chardonnay | *California* 8/28  
White Zinfandel | *California* 8/28  
Merlot | *California* 8/28  
Pinot Noir | *Italy* 8/28  
Chianti | *Italy* 8/28  
Cabernet Sauvignon | *California* 8/28  
Montepulciano D' Abuzzo | *Italy* 8/28

## Vino Bianco

Casteggio *Pino Grigio* | *Oltro Pavese, Italy* 9/34  
Viti Di Mezzo *Pinot Grigio* | *Abruzzo, Italy* 10/38  
Cantina Surrau 'Branu' *Vermentino* | *Sardinia, Italy* 12/46  
Essere 'Organic' *Gavi* | *San Pietro, Italy* 12/46  
Il Colombaio Di Santachiara *Vernaccia* | *San Gimignano, Italy* 13/48

## Vino Rosso

Poggio Bonelli *Chianti Colli Senesi* | *Abruzzo, Italy* 10/38  
Casa Di Monte *Chianti Classico Riserva Galo Nero D.O.C.G.* | *Toscana* 14/52  
Aida *Montepulciano d' Abruzzo* | *Abruzzo, Italy* 11/42  
Santa Lucia 'Betto' *Super Tuscan* | *Tuscany, Italy* 13/48  
Cantina Sampietrana '1952 *Brindisi Riserva* | *Puglia, Italy* 12/46  
Palazzo Della Torre 'Baby *Amarone* | *Verona, Italy* 14/52

## Reserve Selections

\* By The Bottle Only & Excluded from Wine Wednesday Promotion.

Mount Veeder *Cabernet Sauvignon* | *Napa Valley* 58  
Nickel & Nickel *Truchard Vineyard Chardonnay* | *Carneros* 74 Far  
Niente 'Bella Union' *Cabernet Sauvignon* | *Napa Valley* 98  
Castello Banfi *Brunello Di Montalcino D.O.C.G.* | *Italy* 120  
Poggi *Amarone Della Volpolicella* | *Verona, Italy* 78  
Le Berne *Vino Nobile di Montepulciano* | *Tuscany, Italy* 52  
La Casetta *Ripasso* | *Valpolicella, Italy* 56  
Tenuta Di Siesta *Brunello Di Montalcino* | *Montalcino, Italy* 80  
Trinita *Riserva Montepulciano D' Abuzzo* | *Abruzzo, Italy* 45  
Santagostino *Nero D'Avola* | *Sicilia, Italy* 42  
Badia Di Morrona 'Taneto' *Super Tuscan* | *Pisa, Italy* 42  
Piaggia 'Il Sasso' *Super Tuscan* | *Carmignano, Italy* 58  
Cantina Sampietrana *Terre Cave Primitivo* | *Salento, Italy* 45  
Virna Borgogno 'Noi' *Barolo* | *Barolo, Italy* 78

## Other Whites

Whispering Angel *Rose 'The Palm'* | *Provence, France* 12/46  
Ferrari Carano *Chardonnay* | *Sonoma* 13/48  
Francis Coppola *Chardonnay* | *Central Coast* 9/36  
Sonoma Cutrer *Chardonnay* | *Russian River* 14/52  
Kim Crawford *Sauvignon Blanc* | *New Zealand* 12/46  
Oyster Bay *Sauvignon Blanc* | *Marlborough* 9/34  
Chateau St. Michelle *Reisling* | *Columbia Valley* 12/46

## Other Reds

Daou *Cabernet Sauvignon* | *Napa Valley* 16/58  
Joel Gott *Cabernet Sauvignon* | *California* 12/46  
Rodney Strong *Cabernet Sauvignon* | *Sonoma* 12/46  
Coppola *Directors Cut Cabernet Sauvignon* | *Alexander Valley* 15/58  
Skyfall *Cabernet Sauvignon* | *Columbia Valley* 12/46  
Meiomi *Pinot Noir* | *California* 13/48  
Elouan *Pinot Noir* | *Oregon* 13/48  
Julia James *Pinot Noir* | *California* 10/38  
Rodney Strong *Pinot Noir* | *Russian River* 14/52  
Markham *Merlot* | *Napa Valley* 14/52  
Simi *Merlot* | *Sonoma* 13/48  
Trivento Amando Sur *Malbec* | *Mendoza, Argentina* 10/38

Corkage Fee \$20.00 per btl