

Insalate

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

V GF TRI COLORE — 10

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

V GF INSALATA DI BIETOLE — 15

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

V GF INSALATA MEDITERRANEAN 15

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

GF CHOPPED ANTIPASTO — 14

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

V INSALATA CAESAR — 11

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

GF INSALATA DI MARE — 18

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

GF 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 Foccacia ~

CALAMARI FRITTI — 13

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

GF BEEF CARPACCIO — 14

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

GF OCTOPUS ADRIATICO — 19

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

GAMBERI DELLO CHEF — 14

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

GF FIRE ROASTED WINGS — 12/22

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

GF ZUPPA DI COZZE E VONGOLE 17

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

CLAMS POSITANO — 16

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

GF MUSSELS — 14

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

MEATBALLS & RICOTTA — 10

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

V BRUSCHETTA CAPRESE — 11

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

V STUFFED MUSHROOMS — 12

Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème

V EGGPLANT STACK — 13

Breaded Eggplant Layered with Mozzarella Cheese & Topped with Marinara, Pesto and Balsamic Glaze

V EGGPLANT ROLLATINI — 12

Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara

V SICILIAN EGGPLANT — 14

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

Zuppa

V LENTIL 7

PASTA FAGIOLI, ZUPPA DEL GIORNO 7

Mozzarella Bar

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

V BURRATA — 14

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

V STRACCIATELLA 13

Creamy Mozzarella & Heirloom Cherry Tomatoes On a Bed of Arugula

V 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

V MOZZARELLA DI BUFFALA DOP — 16

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

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

Piatti Classici

Classic Pastas

CARMINE'S LASAGNE — 22

Traditional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella
~ Carmine's Family Recipe ~

V **HOMEMADE GNOCCHI** — 19

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

V **RAVIOLI AURORA** — 19

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

V **PENNE CAPRESE** — 13/17

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

V **EGGPLANT PARMIGIANA** — 17

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

SPAGHETTI E POLPETTE — 14/18

Homemade Meatballs & Tomato Sauce

RIGATONI ALLA VODKA — 13/17

Pancetta Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce

SPAGHETTI CARBONARA — 16/20

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

PAPPARDELLE BOLOGNESE — 14/18

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

Specialita' Di Paste e Risotti

Specialty Pasta & Risotto

AMATRICIANA — 19

Imported Durum Semolina Calamarata Pasta 'Short Rigatoni', Tossed with Onions, Bacon & White Wine in a Traditional Tomato Sauce

V **PASTA MEDITERRANEO** — 20

Whole Wheat Penne, Garlic & Oil, Kalamata Olives, Artichoke, Capers, Sundried Tomatoes, Spinach & Crumbled Goat Cheese

~ Vegan Option Made with out Goat Cheese ~

V **RAVIOLI DI ZUCCA** — 24

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

GIGLI "SAN GIOVESE" — 24

Tossed with Assorted Mushrooms, Crumbled Italian Sausage, Onions, Spinach in San Giovese Red Wine Cream Sauce & Topped with Stracciatella Cheese

~ USDA Organic Gigli Toscani Semolina Pasta ~

V **GF RISOTTO PORCINI** — 26

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

Pasta Di Mare

Seafood Pastas

PAPPARDELLE FRA DIAVOLO — 28

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

RAVIOLI D' ASTICE — 28

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

PACCHERI SCOGLIO — 32

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

LINGUINE VONGOLE O COZZE - 21

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

TONNARELLI — 26

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

VEGAN Piatti

Vegan Plates

GF **VEGAN ESCAROLE & BEANS** — 13

Sautéed Escarole, Cannelloni Beans, Fresh Chopped Tomatoes & Garlic

GF **VEGAN CHOPPED ANTIPASTO** — 14

Arugula, Iceberg, Sliced Avocado, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Peperoncini & Red Wine Vinaigrette

VEGANO PIZZA — 15/18

Vegan Mozzarella, Tomato Sauce, Fresh Basil & Oregano

~ Gluten Free & Cauliflower Crust Available \$3 ~

GF **ZUCCHINI NOODLES** — 19

Zucchini Noodles, Sautéed with Roasted Butternut Squash, Cherry Tomatoes, Olive Oil & Garlic

Pizza

VEGAN GF GLUTEN FREE, CAULIFLOWER CRUST & VEGAN PIZZA AVAILABLE UPON REQUEST \$3

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

V MARGHERITA — 12/15

Traditional Cheese Pizza with Fresh Basil

V SOTTOBOSCO — 21 / 26

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

V GARDEN — 16/19

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

V FLORENCE — 17/20

Artichoke, Spinach, Fresh Tomato, Mozzarella

V QUATTRO FORMAGGI — 16/19

Fresh Mozzarella, Gorgonzola, Provolone & Ricotta

VONGOLE — 19/23

Chopped Clams, Pecorino Cheese, Fresh Garlic, Extra Virgin Olive Oil

SCAMPI — 18/22

Shrimp, Mozzarella, Italian Herbs, Extra Virgin Olive Oil

CAPRESE — 16/19

Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze Drizzle

V WHITE — 16/19

Mozzarella, Ricotta, Parmesan, Fresh Garlic

V PESTO — 17/20

Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes

PROSCIUTTO & HONEY — 17/20

Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey

ARUGULA — 17/20

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

CARMINE — 14/17

Tomato Sauce, Mozzarella, Sausage & Fresh Basil

POLLO — 17/20

Chicken, Goat Cheese, Mozzarella, Roasted Red Peppers & Balsamic Glaze Drizzle

MEAT LOVERS — 17/20

Tomato Sauce, Housemade Meatballs, Sausage, Pepperoni

Pizza Toppings

CARNE 'MEAT' TOPPINGS — 2/3

Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball

~ Prosciutto or Chicken 4/5 ~

FORMAGGI 'CHEESE' TOPPINGS

— 3/4

Fresh Mozzarella, Ricotta, Goat, Feta, Bleu

~ Stracciatella, Burrata, Buffalo Mozzarella 4/5 ~

PESCE 'SEAFOOD' TOPPINGS — 3/4

Chopped Clams, Shrimp, Anchovies

V VERDURE 'VEGETABLE' TOPPINGS — 2/3

Mushrooms, Broccoli, Spinach, Red Onion, Pineapple, 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) ~

Flamm-Kuchen

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

BLACK FOREST — 18

Creme Fraiche, Speck & Onions

MISTO — 20

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

V GF Indicates items that are Gluten Free, Indicates which items are Vegetarian

Pesce e Carne

Fish & Meat

Gf BRANZINO ACQUA PAZZA — 33

Imported Mediterranean Sea Bass Fillet, Topped with Blistered Cherry Tomato Sauce, Served with Mashed Potatoes & Roasted Vegetables

SALMONE CRUDO — 26

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

YELLOWTAIL FRANCESE — 29

Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Roasted Vegetables

Gf RIBEYE AU POIVRE — 32

Grilled Prime Rib-Eye, Topped with Fresh Green Peppercorn Brandy Sauce. Served with Mashed Potatoes & Roasted Vegetables

Gf FILET MIGNON — 32

8oz Chefs Cut Filet, Grilled & Topped with Gorgonzola Cream. Served with Mashed Potato & Roasted Vegetables

Pollo e Vitello

Chicken & Veal

SCALOPPINE PORCINI — 31

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

PARMIGGIANA — 20/24

Lightly Fried 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 & Roasted Vegetables

Gf BATTUTA DI POLLO — 19

Pounded Thin & Grilled Chicken Breast, Served over Insalata Tri Colore

MILANESE — 20/24

Chicken or Veal Lightly Crusted, Served over Tri Colore Salad & Topped with Chopped Tomatoes & Balsamic Glaze

SCARPARIELLO — 24

½ Roasted Chicken Bone-In, Sliced Italian Sausage, Hot Cherry Peppers, Kalamatta Olives & Roasted Potatoes in a Rosemary Lemon Sauce

SALTIMBOCCA — 22/26

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

MARSALA — 20/24

Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served with Mashed Potato & Roasted Vegetables

PICCATA — 20/24

Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potato & Roasted Vegetables

Contorni

Sides

V VEGAN SPAGHETTI POMODORO — 7

V Gf CHAMPAGNE RISOTTO — 9

V VEGAN BRUSSELS SPROUTS — 9

V VEGAN SAUTÉED SPINACH — 8

~ with garlic ~

V VEGAN BROCCOLI — 8

~ with garlic ~

V VEGAN GRILLED ASPARAGUS — 8

V VEGAN BROCCOLI RABE — 8

~ add sausage \$5 ~

POLPETTE 'MEATBALLS' — 7/15

~ 2pc or 5pc beef meatballs or turkey meatballs ~

ITALIAN SAUSAGE — 8/15

~ 2pc or 5pc with marinara ~

Cocktails

CARMINE'S RED OR WHITE SANGRIA! — 10

House Recipe Batched Daily, Italian Red or White Wine, Seasonal Muddled Berries & Fresh Citrus

APEROL SPRITZ — 11

Aperol Apertivo Liqueur, Prosecco, Soda, Orange Wedge

BARRY'S VODKA LEMONADE — 10

Tito's Vodka, Fresh Squeezed Lemon Juice & Soda

CARMINE'S MARGARITA — 12

Espolon Silver Tequila, Fresh Lime Juice, Sour

CARMINE'S MULE — 11

Grey Goose, Fever Tree Ginger Beer, Fresh Lime

DRAFT BEER

Peroni, Stella Artois, Yuengling, Goose IPA, Der Chancellor, Shock Top, Bud Lite, IPGA

BOTTLED BEER

Budwieser, Bud Lite, Michelob Ultra, Corona Extra, Corona Light, Heinekens, Heinekens Light, Miller Lite, Coors Light, Amstel Light, Fat Tire, St. Pauli N/A

Wine List

Champagne & Sparkling

Quadri Prosecco | Veneto, Italy (187ml) 10
Mionetto Moscato | Veneto, Italy (187ml) 12
Vigne Rare Moscato | Piemonte, Italy (750ml) 32
Ca De Rajo Prosecco Brut D.O.C. | Veneto, Italy (750ml) 30
Setteanime Sparkling Rose | Veneto, Italy (750ml) 12/32

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
Tormaresca 'Calafuria' Rose | Puglia, Italy 10/38

Vino Rosso

Poggio Bonelli Chianti Colli Senesi | Abruzzo, Italy 10/38
Aida Montepulciano d' Abruzzo | Abruzzo, Italy 11/42
Santa Lucia 'Betto' Super Tuscan | Tuscany, Italy 13/48
Cantina Sampietrana Brindisi '1952 Riserva' | Puglia, Italy 12/46
Palazzo Della Torre 'Baby Amarone' | Verona, Italy 14/52
Tormaresca 'Neprica' Cabernet Sauvignon | Puglia, Italy 9/34
Cantina Tollo Rosso 'Organic' | Abruzzo Italy 9/34

Reserve Selections

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

Mount Veeder Cabernet Sauvignon | Napa Valley 58
Castello Banfi Brunello Di Montalcino DOCG | 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 9/36
Chateau St. Michelle Reisling | Columbia Valley 12/46

Other Reds

Joel Gott Cabernet Sauvignon | California 12/46
Rodney Strong Cabernet Sauvignon | Sonoma 12/46
Coppola Directors Cut Cabernet Sauvignon | Alexander Valley 15/54
Smith & Hook Cabernet Sauvignon | Central Coast 14/52
Meiomi Pinot Noir | California 13/48
Four Graces Pinot Noir | Willamette Valley 15/54
Julia James Pinot Noir | California 10/38
Rodney Strong Pinot Noir | Russian River 14/52
Mettler Family Vineyards Petite Sirah | Lodi California 14/52
Markham Merlot | Napa Valley 14/52
Trivento Amando Sur Malbec | Mendoza, Argentina 10/38

Corkage Fee \$20.00 per btl