

INSALATE

ADD ANCHOVIES \$2, WHITE ANCHOVIES \$3, CHICKEN \$6, SHRIMP \$9, SEARED TUNA \$12

VGF INSALATA CASA Field Greens, Red Onion, Kalamatta Olives, Tomato, Carrots, Cucumber, Balsamic	9	VGF TRI COLORE Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar	12
V INSALATA CAESAR Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons	12	INSALATA TOSCANA Arugula, White Beans, Italian Tuna, Red Onion, Heirloom Cherry Tomatoes, EVOO	13
GF INSALATA CAPRESE Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze	13	GF INSALATA DI MARE Fresh Chilled Seafood Salad, Calamari, Shrimp, Octopus, Scallops, Celery, Fennel, Garlic & Lemon Dressing	19
VGF INSALATA ARUGULA Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan	12	VGF INSALATA MEDITERRANEAN Arugula, Raddichio, Fennel, Dried Apricot, Pear, Candied Walnuts, Gorgonzola Crumble, Citrus Dressing	17
VGF INSALATA NANTUCKET Field Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette	11	VGF INSALATA DI BIETOLE Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing	17
GF CHOPPED ANTIPASTO SALAD Arugula, Iceberg, Imported Provolone, Soppresata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette	17	GF INSALATA WEDGE Iceburg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese Dressing & Balsamic Glaze	13

ANTIPASTI

AFFETTATO MISTO Selection of Imported Meats & Cheese, Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Local Honey & Candied Nuts — Served with Housemade Focaccia	23	CALAMARI FRITTI Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro	16
MEATBALLS & RICOTTA Carmine's Famous Beef Meatballs Served with Marinara & Whipped Ricotta	13	ZUCCHINI FRITTI Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch	11
V BRUSCHETTA CAPRESE Toasted Ciabatta Bread, Topped with Diced Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction	13	CALAMARI FRA DIAVOLO Tender Calamari Flash Fried with Hot Cherry Peppers	17
V STUFFED MUSHROOMS Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème	13	GF SHRIMP COCKTAIL Served with House Made Cocktail Sauce	18
V EGGPLANT STACK Breaded Eggplant Layered with Mozzarella Cheese & Topped with Marinara, Pesto and Balsamic Glaze	16	MOZZARELLA MARINARA Lightly Breaded & Fried Served with Pesto and Marinara	14
V EGGPLANT ROLLATINI Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara	14	GF CARMINE'S FIRE ROASTED WINGS 8 or 16 Served Original with Grilled Onions, Medium or Hot	16/26
GAMBERI DELLO CHEF Pan Seared Jumbo Shrimp, Shallots, Champagne-Truffle Sauce & Polenta	16	SALSICCIA RAPINI Sliced Italian Sausage, Fresh Garlic, Sautéed Broccoli Rabe	16
GF MUSSELS OR CLAMS Fresh Mussels, Sautéed with Garlic White Wine or San Marzano Tomato Sauce	17	BANG-BANG SHRIMP Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce	17
CLAMS POSITANO Fresh Littleneck Clams, Sautéed with Garlic, Spicy Chorizo, Fresh Parsley & Topped with Toasted Breadcrumbs	18	GF BEEF CARPACCIO Thin Sliced Raw Beef Carpaccio, Served with Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing	17
GF OCTOPUS ADRIATICO Tender Grilled Octopus, Served on a Bed of Arugula with Heirloom Cherry Tomato & White Bean Salad	21		

Pasta Fagioli Soup,
Lentil Soup (V) or
Zuppa Del Giorno 7

MOZZARELLA BAR

SERVED WITH HOUSEMADE FOCCACIA, ADD PROSCIUTTO \$3

🍷 STRACCIATELLA Creamy Mozzarella 14
& Heirloom Cherry Tomatoes On a Bed of Arugula

🍷 BURRATA Creamy Mozzarella, Served 17
with Gold & Red Beets, Pear & Arugula

COAL FIRED PIZZA

SERVED MEDIUM 14" OR LARGE 16"

CRAFTED WITH HAND STRETCHED DOUGH & COOKED WELL DONE IN OUR 900 DEGREE COAL FIRED OVEN
CREATING A CRISPY WELL DONE CRUST!

🌱 GF Gluten Free, Cauliflower Crust & Vegan Pizza Available Upon Request \$3

🍷 MARGHERITA PIZZA Our 16 / 19
Traditional Cheese Pizza with Fresh Basil

🍷 WHITE PIZZA Mozzarella, Ricotta, 20 / 23
Parmesan, Fresh Garlic

🍷 GARDEN PIZZA Broccoli, 21 / 24
Zucchini, Mushrooms, Roasted Red Peppers, Garlic, Mozzarella

BBQ CHICKEN Chicken, BBQ, Red 20 / 23
Onion, Mozzarella

🍷 PESTO PIZZA Housemade Pesto, 20 / 23
Mozzarella, Mushrooms, Cherry Tomatoes

🍷 CAPRESE PIZZA Fresh 20 / 23
Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze

CARMINE PIZZA Tomato Sauce, 19 / 22
Mozzarella, Sausage & Fresh Basil

PROSCIUTTO & HOT HONEY PIZZA 21 / 25
Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey

🍷 SOTTOBOSCO PIZZA Tomato 24 / 27
Sauce, Fresh Mozzarella, Assorted Wild Mushrooms, Caramelized Onions & Truffle Oil

🍷 FLORENCE PIZZA Artichoke, 20 / 23
Spinach, Fresh Tomato, Mozzarella

🍷 QUATTRO FORMAGGI PIZZA 20 / 23
Fresh Mozzarella, Gorgonzola, Provolone & Ricotta

ARUGULA PIZZA Prosciutto, Cherry 21 / 24
Tomato, Reggiano Parmesan, Balsamic Reduction, EVOO

SCAMPI PIZZA Shrimp, Mozzarella, 21 / 24
Italian Herbs, Extra Virgin Olive Oil

MEAT LOVERS PIZZA Tomato 21 / 24
Sauce, Housemade Meatballs, Sausage, Pepperoni

POLLO PIZZA Chicken, Goat Cheese, 21 / 24
Mozzarella, Roasted Red Peppers & Balsamic Glaze Drizzle

VONGOLE 'CLAM' PIZZA Whole 22 / 26
Belly Clams, Pecorino Cheese, Fresh Garlic, EVOO
— New Haven Style

FLATBREADS

🍷 PESTO FLATBREAD Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes 13

MEATBALL & RICOTTA FLATBREAD House Made Meatball & Ricotta Cheese 13

🍷 SPINACH & ARTICHOKE FLATBREAD Spinach, Artichoke, Mozzarella Cheese 13

PROSCIUTTO & HOT HONEY FLATBREAD Prosciutto Di Parma, Mozzarella, Ricotta, 14
Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey

PIZZA TOPPINGS

MEAT & SEAFOOD TOPPINGS Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball 2/3
— Prosciutto or Chicken 4/5 Chopped Clams, Shrimp, Anchovies 3/4

CHEESE TOPPINGS Fresh Mozzarella, Ricotta, Goat, Feta, Bleu 3/4
— Stracciatella, Burrata 4/5

🍷 GF VEGETABLE TOPPINGS Mushrooms, Broccoli, Spinach, Zucchini, Red Onion, Pineapple, 2/3
Caramelized Onion, Banana Peppers, Fresh Garlic, Black Olives, Kalamata Olives, Green Olives, Artichokes, Breaded Eggplant, Roasted Red or Green Peppers, Hot Cherry Peppers, Fresh Jalapenos
— Sundried Tomatoes or Broccoli Rabe (3/4)

PASTE E RISOTTI

GF GLUTEN FREE (\$3) OR WHOLE WHEAT PENNE AVAILABLE UPON REQUEST

CARMINE'S LASAGNE Traditional Meat 23 Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella	SPAGHETTI & MEATBALLS Meatballs & Tomato Sauce 17
FETTUCCHINE ALFREDO Parmesan 15/20 Cream Sauce	SPAGHETTI & SAUSAGE Italian Sausage & Tomato Sauce 17
RIGATONI ALLA VODKA Pancetta 15 / 19 Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce — Add Grilled Chicken	RAVIOLI MARINARA Traditional Cheese 23 Ravioli, Marinara
BAKED PENNE Penne Baked with 15 / 20 Ricotta & Mozzarella, Topped with Marinara	RAVIOLI AURORA Spinach & Ricotta 23 Stuffed Ravioli, Tossed in a Pink Cream Sauce
SPAGHETTI CARBONARA Tossed 17/22 with Bacon, Green Peas, Egg Yolk & Creamy Parmesan	RAVIOLI DI ZUCCA Butternut Squash 24 Stuffed Ravioli, Tossed with Butter and Fresh Sage, Topped with Walnuts & Crumbled Amaretto Cookies
PAPPARDELLE BOLOGNESE Classic 15/23 Northern Italian Sauce of Veal & Beef, San Marzano Tomato, Tossed with Wide Fettucini	HOMEMADE GNOCCHI Delicate 23 Pillows of Homemade Potato Gnocchi Tossed in a San Marzano Tomato, Gorgonzola Cream OR Pesto Cream Sauce
PENNE SALSICCIA Sliced Italian 15/23 Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara	AMATRICIANA Imported Calamarata 23 Pasta 'Short Rigatoni', Tossed with Onions, Bacon & White Wine, Traditional Tomato Sauce
PENNE CON POLLO Grilled Chicken, 15/23 Arugula, Cherry tomatoes, Goat Cheese & Toasted Pine Nuts in a Mushroom Demi Reduction	PIATTO DELLA NONNA Meatball, 29 Italian Sausage & Pork Tenderloin, With Marinara Served Over Spaghetti
PENNE CAPRESE Fresh 15/21 Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & EVOO	PAPPARDELLE ALLA BARESE Tossed 25 with Garlic, Italian Sausage, Sundried Tomatoes, Broccoli Rabe, Extra Virgin Olive Oil
VEGAN PENNE PRIMAVERA Fresh 15/21 Seasonal Vegetables, Tossed with Garlic & Extra Virgin Olive Oil	PAPPARDELLE SHORT RIB Wide 29 Fettuccine Tossed With Slow Braised Short Rib & Porcini Mushrooms
VEGAN PENNE ALLA PUTTANESCA 15/ 21 Tossed with Garlic, Onions, Capers, Olives & Anchovies, Spicy Marinara Sauce	EGGPLANT PARMIGIANA Lightly 19 Fried Eggplant, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti
VEGAN SPAGHETTI AGLIO E OLIO 14/19 Broccoli, Garlic & Extra Virgin Olive Oil	PASTA "SAN GIOVESE" Tossed with 26 Assorted Mushrooms, Crumbled Italian Sausage, Onions, Spinach in San Giovese Red Wine Cream Sauce & Topped with Stracciatella Cheese
VEGAN PASTA MEDITERRANEO Whole 24 Wheat Penne, Garlic & Oil, Kalamata Olives, Artichoke, Capers, Sundried Tomatoes, Spinach & Crumbled Goat Cheese	GF RISOTTO PORCINI Imported 28 Carnaroli Rice, Tossed with Porcini Mushrooms, Parmesan Cheese & Truffle Oil

PASTA DI MARE

PAPPARDELLE FRA DIAVOLO Wide 29 Fettuccini, Garlic, Jumbo Shrimp & Spicy San Marzano Sauce	FETTUCCHINI SALMONE Tossed with 24 Shallots, Brandy, Asparagus, Diced Salmon Ragu, Chopped Tomato, Pink Cream Sauce
RAVIOLI D' ASTICE Homemade Maine 29 Lobster Ravioli, Tossed with Shallots, Diced Shrimp & Tomato in Scampi Sauce	LINGUINE SCAMPI Pan Seared Shrimp 24 in a Garlic Scampi Sauce over Linguine
LINGUINE CLAMS OR MUSSELS 23 Middleneck Clams or Mussels, White Wine or San Marzano Tomato Sauce	PACCHERI SCOGLIO Tossed with 33 Garlic, Mussels, Clams, Calamari, Jumbo Shrimp, San Marzano Tomato Sauce

PESCE E CARNE

GF NY STRIP Grilled NY Strip Steak, Served with Mashed Potato & Roasted Vegetables 32	GF BRANZINO ACQUA PAZZA Imported Mediterranean Sea Bass Fillet, Topped with Blistered Cherry Tomato Sauce, Served with Mashed Potatoes & Roasted Vegetables 33
GF FILET MIGNON Chefs Cut Filet, Grilled & Topped with Gorgonzola Cream. Served with Mashed Potato & Roasted Vegetables 33	YELLOWTAIL FRANCESE Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce. Served with Mashed Potatoes & Roasted Vegetables 28
RIBEYE FILET AU POIVRE Tender Grilled Rib-Eye Filet, With Fresh Green Peppercorn Brandy Served with Mashed Potatoes & Roasted Vegetables 35	SALMONE CRUDO Pan Seared Fillet of Salmon, Topped with Cilantro Tomato Crudo Sauce, Served over Sautéed Spinach & Fregola Pasta 28
PORK CHOP Bone in Grilled Pork Chop, Topped with Oven Roasted Peppers & Onions Served with Sautéed Broccoli Rabe & Roasted Potatoes 18	

POLLO E VITELLO

PARMIGGIANA Lightly Breaded Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti 23/27	SCARPARELLO Bone in Roasted Chicken, Sliced Italian Sausage, Hot Cherry Peppers, Kalamatta Olives & Roasted Potatoes in a Rosemary Lemon Sauce 24
MARSALA Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served with Mashed Potato & Roasted Vegetables 23/27	GF CACCIATORE Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes 24
FRANCESE Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Roasted Vegetables 23/27	SALTIMBOCCA Chicken or Veal Topped with Sage, Prosciutto & Fresh Mozzarella in a White Wine Sauce, Served over Wilted Spinach 24/30
PICCATA Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potato & Roasted Vegetables 23/27	POLLO AL LIMONE Chicken Breast 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Garlic Spinach 23
MILANESE Chicken or Veal Lightly Crusted, Served over Tri Colore Salad & Topped with Chopped Tomatoes & Balsamic Glaze 23/27	POLLO PIZZAIOLA Chicken Breast Sautéed with Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables 23
SCALOPPINE PORCINI Veal Scaloppine, Sautéed with Garlic, Porcini Mushrooms, Truffle Oil, White Wine Sauce Served with Champagne Risotto 29	GF BATTUTA DI POLLO Pounded Thin & Grilled Chicken Breast, Served over Insalata Tri Colore 23

CONTORNI

V SPAGHETTI POMODORO 7	GF GARLIC MASHED POTATOES 7
VGF CHAMPAGNE RISOTTO 9	VGF ROASTED POTATOES 7
VGF ROASTED VEGETABLES 7	ITALIAN SAUSAGE 10
VGF GRILLED ASPARAGUS 7	POLPETTE 'MEATBALLS' 2PC Beef or Turkey 10
V VEGAN BRUSSELS SPROUTS 9	V VEGAN GARLIC SAUTÉED SPINACH 7
VGF BROCCOLI RABE 8	VGF BROCCOLI 7

PIATTI

VEGAN PLATES

GF VEGAN ESCAROLE & BEANS Sautéed Escarole, Cannelloni Beans, Fresh Chopped Tomatoes & Garlic 13	
GF VEGAN CHOPPED ANTIPASTO Arugula, Iceberg, Sliced Avocado, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Peppercorn & Red Wine Vinaigrette 14	
VEGANO PIZZA Vegan Mozzarella, Tomato Sauce, Fresh Basil & Oregano — Gluten Free & Cauliflower Crust Available \$3 15/18	
GF ZUCCHINI NOODLES Zucchini Noodles, Sautéed with Roasted Butternut Squash, Cherry Tomatoes, Olive Oil & Garlic 19	

FAMILY STYLE SALADS

SERVES 2-3

FS INSALATA CASA Field Greens, Cucumber, Carrots, Onions, Olives, Balsamic 18	FS INSALATA CAESAR Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons 20
INSALTA CAPRESE Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze 28	INSALATA ARUGULA Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan 24
FS INSALATA NANTUCKET Field Greens, Crumbled Bleu Cheese, Dried Cranberries, Pine Nuts, Raspberry Vinaigrette 24	FS CHOPPED ANTIPASTO SALAD Arugula, Iceberg, Imported Provolone, Soppresata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette 29

FAMILY STYLE APPETIZERS

ITALIAN SAMPLER Crispy Mozzarella Marinara, Calamari & Zucchini Fritti, Stuffed Mushrooms, Eggplant Rollatini, Italian Sausage & Meatballs 27	FS MUSSELS OR CLAMS Sautéed Mussels or Littleneck Clams, Garlic White Wine Sauce or Pomodoro 25
FS POLPETTE RICOTTA Italian Style Beef or Turkey Meatballs with Tomato Sauce & Whipped Ricotta 20	BRUSCHTTA CROSTINI Toasted Ciabatta Bread, Topped with Diced Tomato, Fresh Mozzarella, Basil & Balsamic Reduction 16
FS CALAMARI FRITTI Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro 20	FS STUFFED MUSHROOMS Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème 20

FAMILY STYLE PASTAS

FS SPAGHETTI & MEATBALLS Homemade Meatballs & Tomato Sauce 30	FS PENNE CAPRESE Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & Extra Virgin Olive Oil 30
FS RIGATONI ALLA VODKA Pancetta Bacon, Fresh Tomato, Flambeed in a Vodka Cream Sauce 29	RIGATONI BOLOGNESE Classic Northern Italian Sauce of Veal & Beef, San Marzano Tomato 32
FS PENNE SALSICCIA Sliced Italian Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara 30	FETTUCCHINE ALFREDO Wide Fettuccine Tossed in Parmesan Cream Sauce 30

FAMILY STYLE ENTRÉES

FS PARMIGGIANA Lightly Breaded Eggplant, Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti 32/35/40	FS PICCATA Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served over Spaghetti 35/40
FS MARSALA Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served over Spaghetti 35/40	FS PIZZAIOLA Pan Seared Chicken, Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables 35
FS FRANCESE Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served over Spaghetti 35/40	GF FS CACCIATORE Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes 35
FS POLLO AL LIMONE Pan Seared Chicken 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Spinach 35	FS POLLO SCARPARIELLO Bone in Roasted Chicken, Italian Sausage, Hot Peppers, Olives and Roasted Potatoes in a Rosemary Lemon Sauce 35