

# INSALATE

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

<b>VGF INSALATA CASA</b> Field Greens, Red Onion, Kalamatta Olives, Tomato, Carrots, Cucumber, Balsamic 12	<b>VGF TRI COLORE</b> Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar 13
<b>V INSALATA CAESAR</b> Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons 15	<b>INSALATA TOSCANA</b> Arugula, White Beans, Italian Tuna, Red Onion, Heirloom Cherry Tomatoes, EVOO 14
<b>GF INSALATA CAPRESE</b> Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze 15	<b>GF INSALATA DI MARE</b> Fresh Chilled Seafood Salad, Calamari, Shrimp, Octopus, Scallops, Celery, Fennel, Garlic & Lemon Dressing 24
<b>VGF INSALATA ARUGULA</b> Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan 13	<b>VGF INSALATA MEDITERRANEAN</b> Arugula, Raddichio, Fennel, Dried Apricot, Pear, Candied Walnuts, Gorgonzola Crumble, Citrus Dressing 21
<b>VGF INSALATA NANTUCKET</b> Field Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette 15	<b>VGF INSALATA DI BIETOLE</b> Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing 21
<b>GF CHOPPED ANTIPASTO SALAD</b> Arugula, Iceberg, Imported Provolone, Soppresata, Genoa salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette 21	<b>GF INSALATA WEDGE</b> Iceberg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese Dressing & Balsamic Glaze 15

# ANTIPASTI E ZUPPA

## AFFETTATO MISTO

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

23

— Served with Housemade Focaccia —

<b>CALAMARI FRITTI</b> Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro 17	<b>MEATBALLS &amp; RICOTTA</b> Carmine's Famous Beef Meatballs Served with Marinara & Whipped Ricotta 15
<b>ZUCCHINI FRITTI</b> Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch 12	<b>V BRUSCHETTA CAPRESE</b> Toasted Ciabatta Bread, Topped with Diced Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction 14
<b>CALAMARI FRA DIAVOLO</b> Tender Calamari Flash Fried with Hot Cherry Peppers 18	<b>V STUFFED MUSHROOMS</b> Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème 15
<b>GF SHRIMP COCKTAIL</b> Served with House Made Cocktail Sauce 19	<b>V EGGPLANT STACK</b> Breaded Eggplant Layered with Mozzarella Cheese & Topped with Marinara, Pesto and Balsamic Glaze 19
<b>MOZZARELLA MARINARA</b> Lightly Breaded & Fried Served with Pesto and Marinara 16	<b>V EGGPLANT ROLLATINI</b> Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara 17
<b>GF CARMINE'S FIRE ROASTED WINGS</b> 8 or 16 Served Original with Grilled Onions, Medium or Hot 19/32	<b>GAMBERI DELLO CHEF</b> Pan Seared Jumbo Shrimp, Shallots, Champagne-Truffle Sauce & Polenta 19
<b>SALSICCIA RAPINI</b> Sliced Italian Sausage, Fresh Garlic, Sautéed Broccoli Rabe 18	<b>GF MUSSELS OR CLAMS</b> Fresh Mussels, Sautéed with Garlic White Wine or San Marzano Tomato Sauce 19
<b>BANG-BANG SHRIMP</b> Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce 18	<b>CLAMS POSITANO</b> Fresh Littleneck Clams, Sautéed with Garlic, Spicy Chorizo, Fresh Parsley & Topped with Toasted Breadcrumbs 22
<b>GF BEEF CARPACCIO</b> Thin Sliced Raw Beef Carpaccio, Served with Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing 18	<b>GF OCTOPUS ADRIATICO</b> Tender Grilled Octopus, Served on a Bed of Arugula with Heirloom Cherry Tomato & White Bean Salad 22
<b>PASTA FAGIOLI SOUP, LENTIL SOUP (V) OR ZUPPA DEL GIORNO</b> 9	

## MOZZARELLA BAR

SERVED WITH HOUSEMADE FOCCACIA, ADD PROSCIUTTO \$3

**V STRACCIATELLA** Creamy Mozzarella 15  
& Heirloom Cherry Tomatoes On a Bed of Arugula

**V 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!

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

**V MARGHERITA PIZZA** Our 17/21  
Traditional Cheese Pizza with Fresh Basil

**V WHITE PIZZA** Mozzarella, Ricotta, 20 / 24  
Parmesan, Fresh Garlic

**V GARDEN PIZZA** Broccoli, 21 / 25  
Zucchini, Mushrooms, Roasted Red Peppers, Garlic, Mozzarella

**BBQ CHICKEN** Grilled Chicken, BBQ 21 / 25  
Drizzle, Red Onion, Mozzarella

**V PESTO PIZZA** Housemade Pesto, 20 / 24  
Mozzarella, Mushrooms, Cherry Tomatoes

**V CAPRESE PIZZA** Fresh 20 / 24  
Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze

**CARMINE PIZZA** Tomato Sauce, 19 / 23  
Mozzarella, Sausage & Fresh Basil

**PROSCIUTTO & HOT HONEY PIZZA** 23/28  
Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey

**PIZZA ALLA VODKA** Imported 22 / 27  
Burrata Cheese, Mozzarella, Pancetta Bacon, Flambeed Vodka Cream Sauce, Fresh Basil

**V SOTTOBOSCO PIZZA** Tomato 26/29  
Sauce, Fresh Mozzarella, Assorted Wild Mushrooms, Caramelized Onions & Truffle Oil

**V FLORENCE PIZZA** Artichoke, 20 / 24  
Spinach, Fresh Tomato, Mozzarella

**V QUATTRO FORMAGGI PIZZA** 20 / 24  
Fresh Mozzarella, Gorgonzola, Provolone & Ricotta

**ARUGULA PIZZA** Prosciutto, Cherry 23/27  
Tomato, Reggiano Parmesan, Balsamic Reduction, EVOO

**SCAMPI PIZZA** Shrimp, Mozzarella, 23/28  
Italian Herbs, Extra Virgin Olive Oil

**MEAT LOVERS PIZZA** Tomato 21 / 25  
Sauce, Housemade Meatballs, Sausage, Pepperoni

**POLLO PIZZA** Chicken, Goat Cheese, 23/28  
Mozzarella, Roasted Red Peppers & Balsamic Glaze Drizzle

**VONGOLE 'CLAM' PIZZA** Whole 22 / 27  
Belly Clams, Pecorino Cheese, Fresh Garlic, EVOO  
— New Haven Style

## PINSA ROMANA FLATBREADS

PINSA DOUGH IS A CENTURIES-OLD ROMAN RECIPE, A BLEND OF NON-GMO "ZERO" WHEAT, RICE, SOY, AND SOURDOUGH FLOURS, NO ARTIFICIAL PRESERVATIVES OR ADDED SUGARS.

100% VEGAN - 70% GLUTEN FREE - 85% LESS FAT - 50% LESS CALORIES THAN REGULAR PIZZA!

**MARGHERITA PINSA ROMANA** Fresh Mozzarella, Tomato Sauce & Fresh Basil LG 15

**V SPINACH & ARTICHOKE PINSA** Spinach, Artichoke, Mozzarella Cheese LG 15

**V PESTO PINSA** House made Pesto, Mozzarella, Mushrooms, Cherry Tomatoes LG 16

**MEATBALL & RICOTTA PINSA** House Made Meatball & Ricotta Cheese LG 17

**PROSCIUTTO & HOT HONEY PINSA** Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, LG 17  
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

**V 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**

<b>CARMINE'S LASAGNA</b> Traditional Meat 23 Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella	<b>SPAGHETTI &amp; MEATBALLS</b> Meatballs & Tomato Sauce 21
<b>V FETTUCCINE ALFREDO</b> Parmesan 15/21 Cream Sauce	<b>SPAGHETTI &amp; SAUSAGE</b> Italian Sausage & Tomato Sauce 21
<b>RIGATONI ALLA VODKA</b> Pancetta 15 / 21 Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce — Add Grilled Chicken	<b>RAVIOLI MARINARA</b> Traditional Cheese 23 Ravioli, Marinara
<b>V BAKED PENNE</b> Penne Baked with 15 / 21 Ricotta & Mozzarella, Topped with Marinara	<b>V RAVIOLI AURORA</b> Spinach & Ricotta 23 Stuffed Ravioli, Tossed in a Pink Cream Sauce
<b>SPAGHETTI CARBONARA</b> Tossed 17/27 with Bacon, Green Peas, Egg Yolk & Creamy Parmesan	<b>V RAVIOLI DI ZUCCA</b> Butternut Squash 27 Stuffed Ravioli, Tossed with Butter and Fresh Sage, Topped with Walnuts & Crumbled Amaretto Cookies
<b>PAPPARDELLE BOLOGNESE</b> Classic 17/27 Northern Italian Sauce of Veal & Beef, San Marzano Tomato, Tossed with Wide Fettucini	<b>V HOMEMADE GNOCCHI</b> Delicate 24 Pillows of Homemade Potato Gnocchi Tossed in a San Marzano Tomato, Gorgonzola Cream OR Pesto Cream Sauce
<b>PENNE SALSICCIA</b> Sliced Italian 16/23 Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara	<b>AMATRICIANA</b> Imported Calamarata 24 Pasta 'Short Rigatoni', Tossed with Onions, Bacon & White Wine, Traditional Tomato Sauce
<b>PENNE CON POLLO</b> Grilled Chicken, 17/27 Arugula, Cherry tomatoes, Goat Cheese & Toasted Pine Nuts in a Mushroom Demi Reduction	<b>PIATTO DELLA NONNA</b> Meatball, 29 Italian Sausage & Pork Tenderloin, With Marinara Served Over Spaghetti
<b>V PENNE CAPRESE</b> Fresh 16/23 Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & EVOO	<b>PAPPARDELLE ALLA BARESE</b> Tossed 26 with Garlic, Italian Sausage, Sundried Tomatoes, Broccoli Rabe, Extra Virgin Olive Oil
<b>V VEGAN PENNE PRIMAVERA</b> Fresh 16/23 Seasonal Vegetables, Tossed with Garlic & Extra Virgin Olive Oil	<b>PAPPARDELLE SHORT RIB</b> Wide 32 Fettuccine Tossed With Slow Braised Short Rib & Porcini Mushrooms
<b>V VEGAN PENNE ALLA PUTTANESCA</b> 16/23 Tossed with Garlic, Onions, Capers, Olives & Anchovies, Spicy Marinara Sauce	<b>V EGGPLANT PARMIGIANA</b> Lightly 21 Fried Eggplant, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti
<b>V VEGAN SPAGHETTI AGLIO E OLIO</b> 15/21 Broccoli, Garlic & Extra Virgin Olive Oil	<b>PASTA "SAN GIOVESE"</b> Tossed with 27 Assorted Mushrooms, Crumbled Italian Sausage, Onions, Spinach in San Giovese Red Wine Cream Sauce & Topped with Stracciatella Cheese
<b>V VEGAN PASTA MEDITERRANEO</b> Whole 25 Wheat Penne, Garlic & Oil, Kalamata Olives, Artichoke, Capers, Sundried Tomatoes, Spinach & Crumbled Goat Cheese	<b>V GF RISOTTO PORCINI</b> Imported 34 Carnaroli Rice, Tossed with Porcini Mushrooms, Parmesan Cheese & Truffle Oil

## PASTA DI MARE

<b>PAPPARDELLE FRA DIAVOLO</b> Wide 29 Fettuccini, Garlic, Jumbo Shrimp & Spicy San Marzano Sauce	<b>FETTUCCINI SALMONE</b> Tossed with 29 Shallots, Brandy, Asparagus, Diced Salmon Ragu, Chopped Tomato, Pink Cream Sauce
<b>RAVIOLI D' ASTICE</b> Homemade Maine 35 Lobster Ravioli, Tossed with Shallots, Diced Shrimp & Tomato in Scampi Sauce	<b>LINGUINE SCAMPI</b> Pan Seared Shrimp 25 in a Garlic Scampi Sauce over Linguine
<b>LINGUINE CLAMS OR MUSSELS</b> Middleneck Clams or Mussels, White Wine or San Marzano Tomato Sauce	<b>PACCHERI SCOGLIO</b> Tossed with 37 Garlic, Mussels, Clams, Calamari, Jumbo Shrimp, San Marzano Tomato Sauce

## PESCE E CARNE

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<b>GF NY STRIP</b> Grilled NY Strip Steak, Served with Mashed Potato & Roasted Vegetables 37	<b>GF BRANZINO ACQUA PAZZA</b> Imported Mediterranean Sea Bass Fillet, Topped with Blistered Cherry Tomato Sauce, Served with Mashed Potatoes & Roasted Vegetables 35
<b>GF FILET MIGNON</b> Chefs Cut Filet, Grilled & Topped with Gorgonzola Cream. Served with Mashed Potato & Roasted Vegetables 38	<b>YELLOWTAIL FRANCESE</b> Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce. Served with Mashed Potatoes & Roasted Vegetables 36
<b>SALMONE CRUDO</b> Pan Seared Fillet of Salmon, Topped with Cilantro Tomato Crudo Sauce, Served over Sautéed Spinach & Fregola Pasta 29	

## POLLO E VITELLO

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<b>PARMIGGIANA</b> Lightly Breaded Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti 26/29	<b>SCARPARELLO</b> Bone in Roasted Chicken, Sliced Italian Sausage, Hot Cherry Peppers, Kalamatta Olives & Roasted Potatoes in a Rosemary Lemon Sauce 28
<b>MARSALA</b> Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served with Mashed Potato & Roasted Vegetables 26/29	<b>GF CACCIATORE</b> Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes 28
<b>FRANCESE</b> Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Roasted Vegetables 26/29	<b>SALTIMBOCCA</b> Chicken or Veal Topped with Sage, Prosciutto & Fresh Mozzarella in a White Wine Sauce, Served over Wilted Spinach 27/31
<b>PICCATA</b> Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potato & Roasted Vegetables 26/29	<b>POLLO AL LIMONE</b> Chicken Breast 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Garlic Spinach 26
<b>MILANESE</b> Chicken or Veal Lightly Crusted, Served over Tri Colore Salad & Topped with Chopped Tomatoes & Balsamic Glaze 26/29	<b>POLLO PIZZAIOLA</b> Chicken Breast Sautéed with Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables 26
<b>SCALOPPINE PORCINI</b> Veal Scaloppine, Sautéed with Garlic, Porcini Mushrooms, Truffle Oil, White Wine Sauce Served with Champagne Risotto 32	<b>GF BATTUTA DI POLLO</b> Pounded Thin & Grilled Chicken Breast, Served over Insalata Tri Colore 26

— GF

## CONTORNI

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<b>V SPAGHETTI POMODORO</b> 8	<b>GF GARLIC MASHED POTATOES</b> 8
<b>V GF CHAMPAGNE RISOTTO</b> 10	<b>V GF ROASTED POTATOES</b> 8
<b>V GF ROASTED VEGETABLES</b> 8	<b>ITALIAN SAUSAGE</b> 10
<b>V GF GRILLED ASPARAGUS</b> 8	<b>'MEATBALLS' 2PC</b> Beef or Turkey 10
<b>V VEGAN BRUSSELS SPROUTS</b> 10	<b>V VEGAN GARLIC SAUTÉED SPINACH</b> 8
<b>V GF BROCCOLI RABE</b> with garlic 9	<b>V GF BROCCOLI</b> with garlic 8

## VEGAN PIATTI

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<b>GF VEGAN ESCAROLE &amp; BEANS</b> Sautéed Escarole, Cannelloni Beans, Fresh Chopped Tomatoes & Garlic 13	
<b>GF VEGAN CHOPPED ANTIPASTO</b> Arugula, Iceberg, Sliced Avocado, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette 14	
<b>VEGANO PIZZA</b> Vegan Mozzarella, Tomato Sauce, Fresh Basil & Oregano 17/22 — Gluten Free & Cauliflower Crust Available \$3	
<b>GF ZUCCHINI NOODLES</b> Zucchini Noodles, Sautéed with Roasted Butternut Squash, Cherry Tomatoes, Olive Oil & Garlic 19	