
INSALATE

Salads

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

❖ GF **INSALATA CASA — 8**

Field Greens, Red Onion, Kalamatta Olives, Tomato, Carrots, Cucumber, Balsamic

❖ **INSALATA CAESAR — 9**

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

GF **INSALATA CAPRESE — 12**

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

❖ GF **INSALATA ARUGULA — 11**

Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan

❖ GF **INSALATA NANTUCKET — 11**

Field Greens, Crumbled Bleu Cheese, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette

GF **CHOPPED ANTIPASTO SALAD — 14**

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

❖ GF **TRI COLORE — 10**

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

INSALATA TOSCANA — 12

Arugula, White Beans, Italian Tuna, Red Onion, Heirloom Cherry Tomatoes, EVOO

GF **INSALATA DI MARE — 18**

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

❖ GF **INSALATA MEDITERRANEAN 15**

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

❖ GF **INSALATA DI BIETOLE — 15**

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

GF **INSALATA WEDGE — 11**

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

ANTIPASTI

Appetizers

AFFETTATO MISTO — 22

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

~ Served with Housemade Focaccia ~

CALAMARI FRITTI — 14

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

ZUCCHINI FRITTI — 8

Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch

CALAMARI FRA DIAVOLO — 14

Tender Calamari Flash Fried with Hot Cherry Peppers

SHRIMP COCKTAIL — 17

Served with House Made Cocktail Sauce

GF **FIRE ROASTED WINGS — 12/22**

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

SALSICCIA RAPINI — 14

Sliced Italian Sausage, Fresh Garlic, Sautéed Broccoli Rabe

BANG-BANG SHRIMP — 14

Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce

GF **BEEF CARPACCIO — 15**

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

MEATBALLS & RICOTTA — 11

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

❖ **BRUSCHETTA CAPRESE — 11**

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

❖ **STUFFED MUSHROOMS — 12**

Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème

❖ **EGGPLANT STACK — 15**

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

❖ **EGGPLANT ROLLATINI — 12**

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

GAMBERI DELLO CHEF — 14

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

GF **MUSSELS OR CLAMS — 16**

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

CLAMS POSITANO — 16

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

MOZZARELLA BAR

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

❖ **STRACCIATELLA 13**

Creamy Mozzarella & Heirloom Cherry Tomatoes On a Bed of Arugula

❖ **BURRATA — 15**

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

ZUPPA

PASTA FAGIOLI SOUP, LENTIL SOUP (V) OR ZUPPA DEL GIORNO 7

PASTE E RISOTTI

Classic & Specialty Pastas & Risotto

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

CARMINE'S LASAGNE | 22

Traditional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella

~ Carmine's Family Recipe ~

SPAGHETTI & MEATBALLS | 15

Meatballs & Tomato Sauce

SPAGHETTI & SAUSAGE | 15

Italian Sausage & Tomato Sauce

RAVIOLI MARINARA | 21

Traditional Cheese Ravioli, Marinara

V RAVIOLI AURORA | 22

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

V RAVIOLI DI ZUCCA | 23

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

V HOMEMADE GNOCCHI | 20

Delicate Pillows of Homemade Potato Gnocchi Tossed in a San Marzano Tomato, Gorgonzola Cream OR Pesto Cream Sauce

AMATRICIANA | 21

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

PIATTO DELLA NONNA | 27

Meatball, Italian Sausage & Pork Tenderloin, With Marinara Served Over Spaghetti

~ Grandma's Dish ~

PAPPARDELLE ALLA BARESE | 23

Tossed with Garlic, Italian Sausage, Sundried Tomatoes, Broccoli Rabe, Extra Virgin Olive Oil

PAPPARDELLE SHORT RIB | 28

Wide Fettuccine Tossed With Slow Braised Short Rib & Porcini Mushrooms

V EGGPLANT PARMIGIANA | 17

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

V GF RISOTTO PORCINI | 26

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

V VEGAN PASTA MEDITERRANEO | 22

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

~ Vegan Option Made with out Goat Cheese ~

V FETTUCCINE ALFREDO | 13/18

Parmesan Cream Sauce

~ Half or Full Portion ~

RIGATONI ALLA VODKA | 13/18

Pancetta Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce

~ Half or Full Portion ~

V BAKED PENNE | 13/18

Penne Baked with Ricotta & Mozzarella, Topped with Marinara

~ Half or Full Portion ~

SPAGHETTI CARBONARA | 16/20

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

~ Half or Full Portion ~

PAPPARDELLE BOLOGNESE | 14/21

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

~ Half or Full Portion ~

PENNE SALSICCIA | 14/21

Sliced Italian Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara

~ Half or Full Portion ~

PENNE CON POLLO | 14/21

Grilled Chicken, Arugula, Cherry tomatoes, Goat Cheese & Toasted Pine Nuts in a Mushroom Demi Reduction

~ Half or Full Portion ~

V PENNE CAPRESE | 13/18

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

~ Half or Full Portion ~

V VEGAN PENNE PRIMAVERA | 13/18

Fresh Seasonal Vegetables, Tossed with Garlic & Extra Virgin Olive Oil

~ Half or Full Portion ~

V VEGAN PENNE ALLA PUTTANESCA | 13/18

Tossed with Garlic, Onions, Capers, Olives & Anchovies in a Spicy Marinara Sauce

~ Half or Full Portion ~

V VEGAN SPAGHETTI AGLIO E OLIO | 12/16

Broccoli, Garlic & Extra Virgin Olive Oil

~ Half or Full Portion ~

PASTA "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 ~

PASTA DI MARE

Seafood Pastas

PAPPARDELLE FRA DIAVOLO | 28

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

RAVIOLI D' ASTICE | 28

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

LINGUINE CLAMS OR MUSSELS | 21

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

FETTUCCINI SALMONE | 23

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

LINGUINE SCAMPI | 23

Pan Seared Shrimp in a Garlic Scampi Sauce over Linguine

PACCHERI SCOGLIO | 32

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

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 — 12/15

Our Traditional Cheese Pizza with Fresh Basil

V WHITE PIZZA — 16/19

Mozzarella, Ricotta, Parmesan, Fresh Garlic

V GARDEN PIZZA — 16/19

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

BBQ CHICKEN — 17/20

Chicken, BBQ, Red Onion, Mozzarella

V PESTO PIZZA — 17/20

Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes

V CAPRESE PIZZA

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

CARMINE PIZZA — 14/17

Tomato Sauce, Mozzarella, Sausage & Fresh Basil

PROSCIUTTO & HONEY PIZZA — 17/20

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

V SOTTOBOSCO PIZZA — 21 / 26

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

V FLORENCE PIZZA — 17/20

Artichoke, Spinach, Fresh Tomato, Mozzarella

V QUATTRO FORMAGGI PIZZA — 16/19

Fresh Mozzarella, Gorgonzola, Provolone & Ricotta

ARUGULA PIZZA — 17/20

Prosciutto, Cherry Tomato, Reggiano Parmesan, Balsamic Reduction, EVOO

SCAMPI PIZZA — 18/22

Shrimp, Mozzarella, Italian Herbs, Extra Virgin Olive Oil

MEAT LOVERS PIZZA — 17/20

Tomato Sauce, Housemade Meatballs, Sausage, Pepperoni

POLLO PIZZA — 17/20

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

VONGOLE 'CLAM' PIZZA — 19/23

Whole Belly Clams, Pecorino Cheese, Fresh Garlic, EVOO
~ New Haven Style ~

FLATBREADS

V PESTO FLATBREAD — 12

Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes

MEATBALL & RICOTTA FLATBREAD — 11

House Made Meatball & Ricotta Cheese

V SPINACH & ARTICHOKE FLATBREAD — 11

Spinach, Artichoke, Mozzarella Cheese

PROSCIUTTO & HOT HONEY FLATBREAD — 13

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

PIZZA TOPPINGS

MEAT & SEAFOOD TOPPINGS — 2/3

Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball
~ Prosciutto or Chicken 4/5 Chopped Clams, Shrimp, Anchovies ~

CHEESE TOPPINGS — 3/4

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

V GF VEGETABLE TOPPINGS — 2/3

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

PESCE E CARNE

Fish & Meat

GF NY STRIP | 32

Grilled NY Strip Steak, Served with Mashed Potato & Roasted Vegetables

GF FILET MIGNON | 32

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

RIBEYE FILET AU POIVRE | 32

Tender Grilled Rib-Eye Filet, With Fresh Green Peppercorn Brandy Served with Mashed Potatoes & Roasted Vegetables

PORK CHOP | 16

Bone in Grilled Pork Chop, Topped with Oven Roasted Peppers & Onions Served with Sautéed Broccoli Rabe & Roasted Potatoes

GF BRANZINO ACQUA PAZZA | 33

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

YELLOWTAIL FRANCESE | 27

Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon 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

POLLO E VITELLO

Chicken & Veal

PARMIGGIANA | 20/24

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

MARSALA | 20/24

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

FRANCESE | 20/24

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

PICCATA | 20/24

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

MILANESE | 20/24

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

SCALOPPINE PORCINI | 28

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

SCARPARELLO | 23

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

GF CACCIATORE | 23

Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes

SALTIMBOCCA | 23/28

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

GF POLLO AL LIMONE | 21

Pan Seared Chicken 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Spinach

GF POLLO PIZZAIOLA | 21

Pan Seared Chicken, Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables

GF BATTUTA DI POLLO | 19

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

CONTORNI

Side Dishes

V VEGAN SPAGHETTI POMODORO | 7

V GF CHAMPAGNE RISOTTO | 9

V GF ROASTED POTATOES | 7

V VEGAN GRILLED ASPARAGUS | 7

V VEGAN BROCCOLI RABE | 7

V VEGAN BRUSSELS SPROUTS | 9

ITALIAN SAUSAGE | 9

~ 2pc with Marinara ~

POLPETTE 'MEATBALLS' | 9

~ 2pc beef meatballs or turkey meatballs ~

V VEGAN GARLIC SAUTÉED SPINACH | 7

V VEGAN BROCCOLI | 7

~ with garlic ~

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, Pepperoncini & 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

FAMILY STYLE MENU

FAMILY STYLE SALADS

Serves 2-3

INSALATA CASA | 18

Field Greens, Cucumber, Carrots, Onions,
Olives, Balsamic

INSALTA CAPRESE | 28

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

INSALATA NANTUCKET | 24

Field Greens, Crumbled Bleu Cheese, Dried
Cranberries, Pine Nuts, Raspberry
Vinaigrette

INSALATA CAESAR | 20

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

INSALATA ARUGULA | 24

Arugula, Oven Roasted Red Peppers,
Cucumbers & Shaved Reggiano Parmesan

CHOPPED ANTIPASTO SALAD | 29

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

FAMILY STYLE APPETIZERS

Serves 2-3

ITALIAN SAMPLER | 27

Crispy Mozzarella Marinara, Calamari &
Zucchini Fritti, Stuffed Mushrooms,
Eggplant Rollatini, Italian Sausage &
Meatballs

POLPETTE RICOTTA | 20

Italian Style Beef or Turkey Meatballs with
Tomato Sauce & Whipped Ricotta

CALAMARI FRITTI | 20

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

MUSSELS OR CLAMS | 25

Sautéed Mussels or Littleneck Clams, Garlic
White Wine Sauce or Pomodoro

BRUSCHETTA CROSTINI | 16

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

STUFFED MUSHROOMS | 20

Vegetable Stuffed Mushroom Caps Topped
with Béchamel Crème

FAMILY STYLE PASTAS

Serves 2-3

SPAGHETTI & MEATBALLS | 30

Homemade Meatballs & Tomato Sauce

RIGATONI ALLA VODKA | 29

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

PENNE SALSICCIA | 30

Sliced Italian Sausage, Onions, Roasted Red
Peppers, Fresh Mozzarella & Marinara

PENNE CAPRESE | 30

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

RIGATONI BOLOGNESE | 32

Classic Northern Italian Sauce of Veal &
Beef, San Marzano Tomato

FETTUCCINE ALFREDO | 30

Wide Fettuccine Tossed in Parmesan Cream
Sauce

FAMILY STYLE ENTRÉES

Serves 2-3

PARMIGIANA | 32/35/40

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

MARSALA | 35/40

Chicken or Veal Sautéed with Mushrooms
& Marsala Wine, Served over Spaghetti

FRANCESE | 35/40

Chicken or Veal Sautéed in a White Wine
Butter-Lemon Sauce, Served over Spaghetti

POLLO AL LIMONE | 35

Pan Seared Chicken 'Scampi Style' In a
White Wine Lemon Garlic Sauce, Served
Over Sautéed Spinach

PICCATA | 35/40

Chicken or Veal Sautéed with Capers in
White Wine Lemon-Butter Sauce, Served
over Spaghetti

POLLO PIZZAIOLA | 35

Pan Seared Chicken, Garlic, Olives &
Capers, Topped with Pomodoro Sauce,
Served with Mashed Potatoes & Roasted
Vegetables

GF POLLO CACCIATORE | 35

Bone in Roasted Chicken, Peppers, Onions,
Mushrooms, Capers, Marinara over Roasted
Potatoes

POLLO SCARPARELLO | 35

Bone in Roasted Chicken, Italian Sausage,
Hot Peppers, Olives and Roasted Potatoes in
a Rosemary Lemon Sauce