

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 11	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 14	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 14	GF INSALATA DI MARE Fresh Chilled Seafood Salad, Calamari, Shrimp, Octopus, Scallops, Celery, Fennel, Garlic & Lemon Dressing 22
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 18
VGF INSALATA NANTUCKET Field Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette 14	VGF INSALATA DI BIETOLE Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing 19
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 19	GF INSALATA WEDGE Iceberg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese Dressing & Balsamic Glaze 14

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 —

CALAMARI FRITTI Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro 17	MEATBALLS & RICOTTA Carmine's Famous Beef Meatballs Served with Marinara & Whipped Ricotta 14
ZUCCHINI FRITTI Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch 12	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 18	V STUFFED MUSHROOMS Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème 14
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 18
MOZZARELLA MARINARA Lightly Breaded & Fried Served with Pesto and Marinara 15	V EGGPLANT ROLLATINI Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara 16
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 18
SALSICCIA RAPINI Sliced Italian Sausage, Fresh Garlic, Sautéed Broccoli Rabe 17	GF MUSSELS OR CLAMS Fresh Mussels, Sautéed with Garlic White Wine or San Marzano Tomato Sauce 19
BANG-BANG SHRIMP Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce 18	CLAMS POSITANO Fresh Littleneck Clams, Sautéed with Garlic, Spicy Chorizo, Fresh Parsley & Topped with Toasted Breadcrumbs 22
GF BEEF CARPACCIO Thin Sliced Raw Beef Carpaccio, Served with Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing 18	GF OCTOPUS ADRIATICO Tender Grilled Octopus, Served on a Bed of Arugula with Heirloom Cherry Tomato & White Bean Salad 22
PASTA FAGIOLI SOUP, LENTIL SOUP (V) OR ZUPPA DEL GIORNO 8	

MOZZARELLA BAR

SERVED WITH HOUSEMADE FOCACCIA, ADD PROSCIUTTO \$3

- ✔ **STRACCIATELLA** Creamy Mozzarella 15 & 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!

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

- ✔ **MARGHERITA PIZZA** Our 17/20 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 21 / 24 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** 23/27 Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey
- PIZZA ALLA VODKA** Imported 22 / 26 Burrata Cheese, Mozzarella, Pancetta Bacon, Flambeed Vodka Cream Sauce, Fresh Basil
- ✔ **SOTTOBOSCO PIZZA** Tomato 26/29 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 23/26 Tomato, Reggiano Parmesan, Balsamic Reduction, EVOO
- SCAMPI PIZZA** Shrimp, Mozzarella, 22/25 Italian Herbs, Extra Virgin Olive Oil
- MEAT LOVERS PIZZA** Tomato 21 / 24 Sauce, Housemade Meatballs, Sausage, Pepperoni
- POLLO PIZZA** Chicken, Goat Cheese, 23/27 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 19
V FETTUCCINE ALFREDO Parmesan 15/20 Cream Sauce	SPAGHETTI & SAUSAGE Italian 20 Sausage & Tomato Sauce
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
V BAKED PENNE Penne Baked with 15 / 20 Ricotta & Mozzarella, Topped with Marinara	V RAVIOLI AURORA Spinach & Ricotta 23 Stuffed Ravioli, Tossed in a Pink Cream Sauce
SPAGHETTI CARBONARA Tossed 17/26 with Bacon, Green Peas, Egg Yolk & Creamy Parmesan	V RAVIOLI DI ZUCCA Butternut Squash 27 Stuffed Ravioli, Tossed with Butter and Fresh Sage, Topped with Walnuts & Crumbled Amaretto Cookies
PAPPARDELLE BOLOGNESE Classic 17/26 Northern Italian Sauce of Veal & Beef, San Marzano Tomato, Tossed with Wide Fettucini	V 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, 17/26 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
V PENNE CAPRESE Fresh 16/22 Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & EVOO	PAPPARDELLE ALLA BARESE Tossed 25 with Garlic, Italian Sausage, Sundried Tomatoes, Broccoli Rabe, Extra Virgin Olive Oil
V VEGAN PENNE PRIMAVERA Fresh 16/22 Seasonal Vegetables, Tossed with Garlic & Extra Virgin Olive Oil	PAPPARDELLE SHORT RIB Wide 32 Fettuccine Tossed With Slow Braised Short Rib & Porcini Mushrooms
V VEGAN PENNE ALLA PUTTANESCA 16/22 Tossed with Garlic, Onions, Capers, Olives & Anchovies, Spicy Marinara Sauce	V EGGPLANT PARMIGIANA Lightly 19 Fried Eggplant, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti
V VEGAN SPAGHETTI AGLIO E OLIO 15/20 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
V VEGAN PASTA MEDITERRANEO Whole 25 Wheat Penne, Garlic & Oil, Kalamata Olives, Artichoke, Capers, Sundried Tomatoes, Spinach & Crumbled Goat Cheese	V GF RISOTTO PORCINI Imported 34 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	FETTUCCINI SALMONE Tossed with 29 Shallots, Brandy, Asparagus, Diced Salmon Ragu, Chopped Tomato, Pink Cream Sauce
RAVIOLI D' ASTICE Homemade Maine 35 Lobster Ravioli, Tossed with Shallots, Diced Shrimp & Tomato in Scampi Sauce	LINGUINE SCAMPI Pan Seared Shrimp 25 in a Garlic Scampi Sauce over Linguine
LINGUINE CLAMS OR MUSSELS 27 Middleneck Clams or Mussels, White Wine or San Marzano Tomato Sauce	PACCHERI SCOGLIO Tossed with 37 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 37
- GF FILET MIGNON** Chefs Cut Filet, Grilled & Topped with Gorgonzola Cream. Served with Mashed Potato & Roasted Vegetables 38
- SALMONE CRUDO** Pan Seared Fillet of Salmon, Topped with Cilantro Tomato Crudo Sauce, Served over Sautéed Spinach & Fregola Pasta 29

- GF BRANZINO ACQUA PAZZA** Imported Mediterranean Sea Bass Fillet, Topped with Blistered Cherry Tomato Sauce, Served with Mashed Potatoes & Roasted Vegetables 35

- YELLOWTAIL FRANCESE** Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce. Served with Mashed Potatoes & Roasted Vegetables 36

POLLO E VITELLO

- PARMIGGIANA** Lightly Breaded Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti 25/29

- MARSALA** Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served with Mashed Potato & Roasted Vegetables 25/29

- FRANCESE** Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Roasted Vegetables 25/29

- PICCATA** Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potato & Roasted Vegetables 25/29

- MILANESE** Chicken or Veal Lightly Crusted, Served over Tri Colore Salad & Topped with Chopped Tomatoes & Balsamic Glaze 25/29

- SCALOPPINE PORCINI** Veal Scaloppine, Sautéed with Garlic, Porcini Mushrooms, Truffle Oil, White Wine Sauce Served with Champagne Risotto 32

- SCARPARELLO** Bone in Roasted Chicken, Sliced Italian Sausage, Hot Cherry Peppers, Kalamatta Olives & Roasted Potatoes in a Rosemary Lemon Sauce 27

- GF CACCIATORE** Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes 27

- SALTIMBOCCA** Chicken or Veal Topped with Sage, Prosciutto & Fresh Mozzarella in a White Wine Sauce, Served over Wilted Spinach 26/31

- POLLO AL LIMONE** Chicken Breast 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Garlic Spinach 24

- POLLO PIZZAIOLA** Chicken Breast Sautéed with Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables 26

- GF BATTUTA DI POLLO** Pounded Thin & Grilled Chicken Breast, Served over Insalata Tri Colore 24

CONTORNI

- V SPAGHETTI POMODORO** 8
- V GF CHAMPAGNE RISOTTO** 10
- V GF ROASTED VEGETABLES** 8
- V GF GRILLED ASPARAGUS** 8
- V VEGAN BRUSSELS SPROUTS** 10
- V GF BROCCOLI RABE** with garlic 9

- GF GARLIC MASHED POTATOES** 8
- V GF ROASTED POTATOES** 8
- ITALIAN SAUSAGE** 10
- 'MEATBALLS' 2PC** Beef or Turkey 10
- V VEGAN GARLIC SAUTÉED SPINACH** 8
- V GF BROCCOLI** with garlic 8

VEGAN PIATTI

- 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, Pepperoncini & Red Wine Vinaigrette 14

- VEGANO PIZZA** Vegan Mozzarella, Tomato Sauce, Fresh Basil & Oregano 17/22
— Gluten Free & Cauliflower Crust Available \$3

- GF ZUCCHINI NOODLES** Zucchini Noodles, Sautéed with Roasted Butternut Squash, Cherry Tomatoes, Olive Oil & Garlic 19

FAMILY STYLE SALADS

FAMILY STYLE 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 32	FS MUSSELS OR CLAMS Sautéed Mussels or Littleneck Clams, Garlic White Wine Sauce or Pomodoro 28
FS POLPETTE RICOTTA Italian Style Beef or Turkey Meatballs with Tomato Sauce & Whipped Ricotta 22	BRUSCHTTA CROSTINI Toasted Ciabatta Bread, Topped with Diced Tomato, Fresh Mozzarella, Basil & Balsamic Reduction 19
FS CALAMARI FRITTI Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro 32	FS STUFFED MUSHROOMS Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème 25

FAMILY STYLE PASTAS

FS SPAGHETTI & MEATBALLS Homemade Meatballs & Tomato Sauce 36	FS PENNE CAPRESE Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & Extra Virgin Olive Oil 32
FS RIGATONI ALLA VODKA Pancetta Bacon, Fresh Tomato, Flambeed in a Vodka Cream Sauce 34	RIGATONI BOLOGNESE Classic Northern Italian Sauce of Veal & Beef, San Marzano Tomato 34
FS PENNE SALSICCIA Sliced Italian Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara 32	FETTUCCINE ALFREDO Wide Fettuccine Tossed in Parmesan Cream Sauce 32

FAMILY STYLE ENTRÉES

FS PARMIGGIANA Lightly Breaded Eggplant, Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti 35/40/45	FS PICCATA Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served over Spaghetti 40/45
FS MARSALA Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served over Spaghetti 40/45	FS PIZZAIOLA Pan Seared Chicken, Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables 40
FS FRANCESE Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served over Spaghetti 40/45	GF FS CACCIATORE Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara over Roasted Potatoes 40
FS POLLO AL LIMONE Pan Seared Chicken 'Scampi Style' In a White Wine Lemon Garlic Sauce, Served Over Sautéed Spinach 40	FS POLLO SCARPARIELLO Bone in Roasted Chicken, Italian Sausage, Hot Peppers, Olives and Roasted Potatoes in a Rosemary Lemon Sauce 40