



# Summer Three Course Menu

❖ 3 Courses for \$38 per person ❖

ADD A BOTTLE OF CARMINE'S PRIVATE LABEL WINE — \$25.00

Pinot Grigio, Chardonnay, Merlot, Pinot Noir, Chianti, Montepulciano, Cabernet Sauvignon

~ Valid only with 3 course menu ~

## *Insalate & Antipasti*

*choice of one of the following*

### **INSALATA CASA**

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

### **CALAMARI FRITTI**

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

### **INSALATA CAESAR**

Crisp Romaine, Caesar Dressing, Shaved  
Parmesan & Ciabatta Croutons

### **MOZZARELLA CAPRESE**

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

## *Main Course*

*Choice of one*

### **LASAGNE**

Traditional Meat Lasagna, Tomato Sauce,  
Bechamel & Melted Mozzarella

### **SPAGHETTI & MEATBALLS**

Homemade Italian Beef Meatballs &  
Carmine's Marinara Sauce

### **SHRIMP SCAMPI**

Pan Seared Shrimp in a White Wine Lemon  
Butter Scampi Sauce over Linguine

### **EGGPLANT OR CHICKEN PARMESAN**

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

### **SALMONE CRUDO**

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

### **CHICKEN PICCATA**

Pan Seared Chicken, Capers, Lemon Butter,  
White Wine, Mashed Potatoes & Vegetables

### **CHICKEN MARSALA**

Pan Seared Chicken Breast Finished with a  
Marsala Wine Mushroom Reduction, Served  
with Mashed Potatoes & Roasted Vegetables

### **CHICKEN FRANCESE**

Chicken Breast Dipped in Flour & Egg,  
Sautéed with White Wine & Butter Lemon  
Sauce, Mashed Potatoes & Roasted Vegetables

### **RIGATONI ALLA VODKA**

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

### **RAVIOLI AURORA**

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

## *Dolce*

*choice of one*

**TIRAMISÙ, CANNOLI OR GELATO**