



❖ Lunch Served Daily from 11am-4pm ❖

Insalate e Zuppa

PASTA FAGIOLI, LENTIL, ZUPPA DEL GIORNO 7

Add Anchovies \$2, Chicken \$5, Salmon \$9, Shrimp \$8, Seared Tuna \$12

❖ TRI COLORE — 10

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

❖ INSALATA CAESAR — 11

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

INSALATA TOSCANA — 12

Arugula, White Beans, Italian Tuna, Red Onion, Heirloom Cherry Tomatoes, Extra Virgin Olive Oil

❖ INSALATA MEDITERRANEAN 15

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

CHOPPED ANTIPASTO — 14

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

INSALATA WEDGE — 11

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

❖ INSALATA DI BIETOLE — 15

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

INSALATA DI MARE — 18

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

Burgers, Sandwiches & Wraps

FARMHOUSE BURGER — 14

Grassfed Beef, Bleu Cheese Crumbles, Sautéed Mushrooms, Beer Battered Onion Ring

BRUNCH BURGER — 13

Yellow American, Fried Egg, Applewood Smoked Bacon, Grilled Onions & Ketchup

NAPA BURGER — 13

Goat Cheese, Arugula, House Made Honey Mustard

~ served with hand cut french fries, substitute sweet potato fries or side salad \$1 ~

PARMIGIANA — 9

Breaded Chicken or Eggplant Topped with Melted Mozzarella & Marinara, Served on a Toasted Baguette

SAUSAGE PEPPER & ONION — 9

Italian Sausage, Roasted Red Peppers & Onions, Marinara, Toasted Baguette

PANINO E BISTECCA — 14

Thin Sliced Rib Eye, Sautéed with Onions & Mushrooms and Smoked Mozzarella, Toasted Baguette

PROSCIUTTO & MOZZARELLA 9

Prosciutto, Fresh Mozzarella, Arugula, Balsamic Glaze, Toasted Baguette

CHICKEN AVOCADO CLUB — 12

Grilled Chicken, Avocado, Applewood Smoked Bacon, Mayo, Tomato, Melted Mozzarella, Toasted Baguette

BLACKENED MAHI WRAP — 12

Blackened Mahi, Romaine, Tomato, Capers, Avocado & Chipotle Aioli

Antipasti

CALAMARI FRITTI — 11

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

POLPETTE & RICOTTA — 10

Beef or Turkey Meatballs with Tomato Sauce & Ricotta

VONGOLE OR COZZE — 12

Fresh Littleneck Clams or Mussels, Sautéed with Garlic, White Wine & Red Pepper Flakes or San Marzano Tomato Sauce

Pasta

❖ Spaghetti, Penne, Rigatoni, Capellini, Fettuccine ❖

❖ Gluten Free & Whole Wheat Penne Available Upon Request \$3 ❖

❖ AGLIO E OLIO — 12

Garlic, Oil & Broccoli

VEGAN ❖ POMODORO — 12

Traditional Tomato Sauce

ALLA VODKA — 14

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

❖ ALFREDO — 14

Reggiano Parmesan Cream Sauce

BOLOGNESE — 14

Slow Braised, Beef Ragu

MEATBALLS — 14

Traditional Tomato Sauce with Beef Meatballs

LINGUINE E VONGOLE O COZZE — 16

Linguine with Littleneck Clams or Mussels, Sautéed with Garlic White Wine and Red Pepper Flakes or Red San Marzano Tomato Sauce

Polla e Pesce

CHICKEN PARMESAN, MARSALA, PICCATO OR FRANCESE — 14

Served with Mashed Potatoes & Vegetables, Chicken Parmesan Served with Spaghetti

SALMONE — 18

Grilled Salmon Served with Sautéed Spinach OR Pan Seared Salmon Topped with a Whole Grain Dijon Mustard Sauce & Served with Spinach

Pizza

🍷 LUNCH MARGHERITA PIZZA — 8

Personal Size Traditional Pizza with Fresh Basil

~ additional toppings \$1 each ~

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

Crafted with Hand Stretched Dough & Cooked Well Done in our 900 Degree Oven Creating a Crispy Well Done Crust

🍷 MARGHERITA — 12/15

Traditional Cheese Pizza with Fresh Basil

🍷 WHITE — 16/19

Mozzarella, Ricotta, Parmesan, Fresh Garlic

🍷 PESTO — 17/20

Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes

MEAT LOVERS — 17/20

Tomato Sauce, Housemade Meatballs, Sausage, Pepperoni

ARUGULA — 17/20

Prosciutto, Cherry Tomato, Reggiano Parmesan, Balsamic Reduction, Extra Virgin Olive Oil

SCAMPI — 18/22

Shrimp, Mozzarella, Italian Herbs, Extra Virgin Olive Oil

CARMINE — 14/17

Tomato Sauce, Mozzarella, Sausage & Fresh Basil

🍷 SOTTOBOSCO — 19/23

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

🍷 GARDEN — 16/19

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

🍷 QUATTRO FORMAGGI — 16/19

Fresh Mozzarella, Gorgonzola, Provolone & Ricotta

VONGOLE — 19/23

Chopped Clams, Pecorino Cheese, Fresh Garlic, Extra Virgin Olive Oil

Pizza Toppings

CARNE 'MEAT' TOPPINGS — 2/3

Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball

~ Prosciutto or Chicken 4/5 ~

FORMAGGI 'CHEESE' TOPPINGS — 3/4

Fresh Mozzarella, Ricotta, Goat, Feta, Bleu

~ Stracciatella, Burrata, Buffalo Mozzarella 4/5 ~

PESCE 'SEAFOOD' TOPPINGS — 3/4

Chopped Clams, Shrimp, Anchovies

🍷 VEGAN VERDURE 'VEGETABLE' TOPPINGS — 2/3

Mushrooms, Broccoli, Spinach, Red Onion, Pineapple, Caramelized Onion, Pepperoncini, Fresh Garlic, Black Olives, Kalamata Olives, Green Olives, Artichokes, Breaded Eggplant, Roasted Red Peppers, Green Peppers, Cherry Peppers, Fresh Jalapenos

~ Sundried Tomatoes or Broccoli Rabe (3/4) ~

Flamm-Kuchen

🌟 Tarte Flambé is a Dish Composed of Thin Bread Dough, Covered in Creme Fraiche, The Name Itself Means 'Baked in The Flames' 🌟

BLACK FOREST — 18

Creme Fraiche, Speck & Onions

MISTO — 20

Creme Fraiche, Wild Porcini Mushrooms, Speck, Onions, Truffle Oil

Cocktails & Beer

🍷 CARMINE'S RED OR WHITE SANGRIA! — 8

House Recipe Batched Daily, Italian Red or White Wine, Seasonal Muddled Berries & Fresh Citrus

APEROL SPRITZ — 11

Aperol Apertivo Liqueur, Prosecco, Soda, Orange Wedge

BARRY'S VODKA LEMONADE — 10

Tito's Vodka, Fresh Squeezed Lemon Juice & Soda

CARMINE'S MULE — 11

Grey Goose, Fever Tree Ginger Beer, Fresh Lime

DRAFT BEER

Peroni, Stella Artois, Yuengling, Goose IPA, Der Chancellor, Shock Top, Bud Lite, IPGA

BOTTLED BEER

Budwieser, Bud Lite, Michelob Ultra, Corona Extra, Corona Light, Heinekens, Heinekens Light, Miller Lite, Coors Light