



Lunch Served Daily from 11am-4pm

GF V Indicates items that are gluten free, Indicates items that are vegetarian

INSALATE E ZUPPA

PASTA FAGIOLI, LENTIL, ZUPPA DEL GIORNO 9

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

Add Anchovies \$2, Chicken \$6, Shrimp \$8, Salmon \$12, Seared Tuna \$12

ANTIPASTI

<b>CALAMARI FRITTI</b> \$17 Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & Served with House Made Pomodoro	<b>BANG-BANG SHRIMP</b> \$18 Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce	<b>POLPETTE RICOTTA</b> \$15 Beef or Turkey Meatballs with Tomato Sauce & Ricotta
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CG BURGERS

Certified Angus Burger OR All Natural Turkey Burger Served with hand cut French Fries substitute sweet potato fries or side casa salad for \$2

<b>FARMHOUSE BURGER</b> \$18 Crumbled Bleu Cheese, Sautéed Mushrooms, Beer Battered Onion Ring	<b>BRUNCH BURGER</b> \$18 Yellow American, Fried Egg, Applewood Smoked Bacon, Grilled Onions & Ketchup	<b>NAPA BURGER</b> \$18 Goat Cheese, Arugula, House Made Honey Mustard
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Try our Burgers 'South Beach Style' Wrapped in Lettuce!

SANDWICHES & WRAPS

Served with Mixed Greens & Balsamic Vinaigrette

<b>PARMIGIANA SUB</b> \$14 Breaded Chicken or Eggplant Topped with Melted Mozzarella & Marinara, Served on a Toasted Baguette	<b>PROSCIUTTO &amp; MOZZARELLA</b> \$13 Prosciutto, Fresh Mozzarella, Arugula, Balsamic Glaze, Toasted Baguette
<b>SAUSAGE PEPPER &amp; ONION SUB</b> \$12 Italian Sausage, Roasted Red Peppers & Onions, Marinara, Toasted Baguette	<b>CHICKEN AVOCADO CLUB OR WRAP</b> \$15 Grilled Chicken, Avocado, Applewood Smoked Bacon, Mayo, Tomato, Melted Mozzarella, Toasted Baguette or Spinach Wrap
<b>MEATBALL PARMESAN SUB</b> \$13 Italian Style Beef or Turkey Meatballs Topped with Melted Mozzarella & Marinara on a Toasted Baguette	<b>BLACKENED MAHI WRAP</b> \$16 Blackened Mahi, Romaine, Tomato, Capers, Avocado & Chipotle Aioli
<b>PANINO E BISTECCA</b> \$16 Thin Sliced Rib Eye, Sautéed with Onions & Mushrooms and Smoked Mozzarella, Toasted Baguette	<b>BANG BANG SHRIMP WRAP</b> \$16 Bang Bang Shrimp, Spicy House Sauce, Romaine Lettuce, Onion, Spinach Wrap

## PASTA

*Choice of Spaghetti, Penne, Rigatoni, Capellini, Fettuccine*

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

<b>V AGLIO E OLIO</b> Spaghetti with Garlic, Oil & Broccoli	\$14	<b>V ALFREDO</b> Reggiano Parmesan Cream Sauce	\$15
<b>VEGAN V POMODORO</b> Traditional Tomato Sauce	\$13	<b>BOLOGNESE</b> Slow Braised, Beef Ragù	\$15
<b>ALLA VODKA</b> Pancetta Bacon, Fresh Tomato, Flambéed in a Vodka Cream Sauce	\$15	<b>MEATBALLS</b> Traditional Tomato Sauce with Beef Meatballs	\$15
<b>PIATTO DELLA NONNA</b> One Meatball, One Italian Sausage & Pork Tenderloin, With Marinara Served Over Spaghetti	\$22	<b>LINGUINE E VONGOLE O COZZE</b> Linguine with Littleneck Clams or Mussels, Sautéed with Garlic White Wine and Red Pepper Flakes or Red San Marzano Tomato Sauce	\$18

## POLLO E PESCE

### CHICKEN PARMESAN, MARSALA, PICCATA OR FRANCESE

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

### SALMONE

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

\$21

## COAL FIRED PIZZA

**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*

### **V LUNCH MARGHERITA PIZZA \$10**

Personal Size Traditional Pizza with Fresh Basil

– Additional Toppings \$1.25/\$2 Each, Gluten Free Crust Available –

### **V MARGHERITA PIZZA 17/21**

Our Traditional Cheese Pizza with Fresh Basil

<b>V WHITE PIZZA</b> Mozzarella, Ricotta, Parmesan, Fresh Garlic	20 / 24	<b>CARMINE PIZZA</b> Tomato Sauce, Mozzarella, Sausage & Fresh Basil	19 / 23
<b>V PESTO PIZZA</b> Housemade Pesto, Mozzarella, Mushrooms, Cherry Tomatoes	20 / 24	<b>V GARDEN PIZZA</b> Broccoli, Zucchini, Mushrooms, Roasted Red Peppers, Garlic, Mozzarella	21 / 25
<b>V SOTTOBOSCO PIZZA</b> Tomato Sauce, Fresh Mozzarella, Assorted Wild Mushrooms, Caramelized Onions & Truffle Oil	26/29	<b>PROSCIUTTO &amp; HOT HONEY PIZZA</b> Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey	23/28
<b>MEAT LOVERS PIZZA</b> Tomato Sauce, Housemade Meatballs, Sausage, Pepperoni	21 / 25	<b>FLORENCE PIZZA</b> Artichoke, Spinach, Fresh Tomato, Mozzarella	20 / 24
<b>ARUGULA PIZZA</b> Prosciutto, Cherry Tomato, Reggiano Parmesan, Balsamic Reduction, EVOO	23/27	<b>V QUATTRO FORMAGGI PIZZA</b> Fresh Mozzarella, Gorgonzola, Provolone & Ricotta	20 / 24
<b>POLLO PIZZA</b> Chicken, Goat Cheese, Mozzarella, Roasted Red Peppers & Balsamic Glaze Drizzle	23/28	<b>V CAPRESE PIZZA</b> Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze	20 / 24
<b>SCAMPI PIZZA</b> Shrimp, Mozzarella, Italian Herbs, Extra Virgin Olive Oil	23/28	<b>VONGOLE 'CLAM' PIZZA</b> Whole Belly Clams, Pecorino Cheese, Fresh Garlic, EVOO – New Haven Style	22 / 27

## PIZZA TOPPINGS

<b>CHEESE TOPPINGS</b> Fresh Mozzarella, Ricotta, Goat, Feta, Bleu – Stracciatella, Burrata 4/5	3/4	<b>VEGAN VEGETABLE TOPPINGS</b> 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)	2/3
<b>MEAT &amp; SEAFOOD TOPPINGS</b> Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball – Prosciutto or Chicken 4/5 Chopped Clams, Shrimp, Anchovies 3/4	2/3		

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