



TWO COURSE DINNER

\$29 PER PERSON

✦ Choice of Appetizer ✦

SOUP

Pasta e Fagioli, Lentil or Zuppa del Giorno

INSALATA CASA

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

INSALATA ARUGULA

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

INSALATA CESARE

Romaine, Reggiano Parmesan, Ciabatta
Croutons, Caesar Dressing

INSALATA NANTUCKET

Boston Lettuce & Red Leaf Lettuce, Red
Onion, Blue Cheese, Pine Nuts & Maple
Raspberry Vinaigrette

Choice of Entrée

POLLO FRANCESE, MARSALA OR PARMIGIANA

Chicken Francese, Marsala with Mashed Potatoes & Roasted Vegetables
~ Parmigiana with Spaghetti Marinara ~

RIGATONI ALLA VODKA

Rigatoni, Fresh Tomato, Pancetta Bacon,
Flambéed in a Tomato Vodka Cream Sauce

PAPPARDELLE BOLOGNESE

Pappardelle Tossed in Classic Bolognese
Meat Sauce

RAVIOLI MARINARA

Traditional Cheese Ravioli, Marinara

POLLO PIZZAIOLA

Chicken Breast Sautéed with Garlic, Olives
& Capers, Topped with Pomodoro Sauce,
Served with Mashed Potatoes & Roasted
Vegetables

STUFFED CHICKEN

Pounded Breaded Chicken Breast Stuffed
with Spinach, Sundried Tomatoes,
Gorgonzola & Parmesan Cheese, Smoked
Paprika Cream Sauce, Champagne Risotto

CARMINE'S LASAGNA

Traditional Meat Lasagna, Tomato Sauce,
Bechamel & Melted Mozzarella

EGGPLANT PARMIGIANA

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

GNOCCHI

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

HOUSE MADE SPAGHETTI

House Made Meatballs or Italian Sausage
or both, Marinara

PIATTO DELLA NONNA

Meatball, Italian Sausage & Pork
Tenderloin over Spaghetti Marinara

✦ Add Dessert \$7 ✦

CANNOLI, TIRAMISU, GELATO

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

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