

Insalate

Salads: add anchovies \$2, white anchovies \$3, chicken \$6, shrimp \$9, seared tuna \$12, salmon \$15

INSALATA CASA V GF	12
Field Greens, Red Onion, Kalamata Olives, Tomato, Carrots, Cucumber, Balsamic	
INSALATA CAESAR V	15
Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons	
INSALATA CAPRESE GF	15
Fresh Mozzarella, Sliced Tomato, Fresh Basil, EVOO & Balsamic Glaze	
INSALATA ARUGULA V GF	13
Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan, White Balsamic	
INSALATA NANTUCKET V GF	15
Mixed Field Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vinaigrette	

INSALATA TRI COLORE V GF	13
Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar	
INSALATA WEDGE GF	15
Iceberg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Blue Cheese & Balsamic Glaze	
INSALATA MEDITERRANEAN V GF	21
Arugula, Raddichio, Fennel, Dried Apricot, Red Wine-Soaked Pear, Candied Walnuts, Gorgonzola Crumble, Citrus Dressing	
INSALATA DI BIETOLE V GF	21
Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistaccios, Goat Cheese, Citrus Dressing	

CHOPPED ANTIPASTO SALAD **GF**

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

21

Antipasti e Zuppa

Appetizers & Soups

AFFETTATO MISTO	23
Selection of Imported Meats & Cheese, Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Local Honey & Candied Nuts	
* Served with Housemade Focaccia	
CALAMARI FRITTI	17
Lightly Dusted Tender Calamari & Zucchini, Crispy Fried & House Made Pomodoro	
ZUCCHINI FRITTI V	12
Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch	
CARMINE'S FIRE ROASTED WINGS GF	19/32
8 or 16 Served Original with Grilled Onions, Medium, Hot or Honey Garlic	
CALAMARI FRA DIAVOLO	18
Tender Calamari Flash Fried with Hot Cherry Peppers	
MEATBALLS & RICOTTA	15
Carmine's Famous Beef or Turkey Meatballs Served with Marinara & Whipped Ricotta	
STUFFED MUSHROOMS V	15
Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème	
EGGPLANT STACK V	19
Breaded Eggplant Layered with Mozzarella Cheese & Topped with Marinara, Pesto and Balsamic Glaze	
CLAMS POSITANO	22
Fresh Littleneck Clams, Sautéed with Garlic, Spicy Chorizo, Fresh Parsley & Topped with Toasted Breadcrumbs	

BRUSCHETTA CAPRESE V	14
Toasted Ciabatta Bread, Topped with Diced Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction	
SHRIMP COCKTAIL GF	19
Served with House Made Cocktail Sauce	
BEEF CARPACCIO GF	18
Thin Sliced Raw Beef Carpaccio, Served with Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing	
MOZZARELLA MARINARA	16
Lightly Breaded & Fried Served with Pesto & Marinara	
BANG-BANG SHRIMP	18
Fresh Shrimp, Hand Breaded & Tossed in a Spicy Sweet House Sauce	
EGGPLANT ROLLATINI V	17
Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara	
SALSICCIA RAPINI	18
Sliced Italian Sausage, Fresh Garlic, Sautéed Broccoli Rabe	
GAMBERI DELLO CHEF	19
Pan Seared Jumbo Shrimp, Shallots, Champagne-Truffle Sauce & Polenta	
MUSSELS OR CLAMS GF	21
Fresh Mussels or Clams, Sautéed with Garlic & Red Pepper Flakes, White Wine or San Marzano Tomato Sauce	

PASTA FAGIOLI SOUP, LENTIL SOUP (V) OR ZUPPA DEL GIORNO

Mozzarella Bar

Served with Housemade Foccacia, Add Prosciutto \$3

STRACCIATELLA 15
Creamy Mozzarella & Cherry Tomatoes,
over Arugula

BURRATA 17
Creamy Burrata, Red & Gold Beets, Red
Wine-Soaked Pear & Arugula

Coal Fired Pizza

Served Medium 14" or Large 16"

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

MARGHERITA PIZZA 17/21
Our Traditional Cheese Pizza with Fresh Basil

WHITE PIZZA 20 / 24
Mozzarella, Ricotta, Parmesan, Fresh Garlic

GARDEN PIZZA 21 / 25
Broccoli, Zucchini, Mushrooms, Roasted Red
Peppers, Garlic, Mozzarella

BBQ CHICKEN 21 / 25
Grilled Chicken, BBQ Drizzle, Red Onion,
Mozzarella

PESTO PIZZA 20 / 24
Housemade Pesto, Mozzarella, Mushrooms,
Cherry Tomatoes

PROSCIUTTO & HOT HONEY PIZZA 23/28
Prosciutto Di Parma, Mozzarella, Ricotta,
Parmesan, Oregano & Drizzled with
Cayenne Hot Pepper Honey

CARMINE PIZZA 19 / 23
Tomato Sauce, Mozzarella, Sausage &
Fresh Basil

CAPRESE PIZZA 20 / 24
Fresh Mozzarella, Sliced Tomato, Fresh
Basil, EVOO & Balsamic Glaze

VONGOLE 'CLAM' PIZZA 22 / 27
Whole Belly Clams, Pecorino Cheese, Fresh
Garlic, Extra Virgin Olive Oil

* 'New Haven Style'

SOTTOBOSCO PIZZA 26/29
Tomato Sauce, Fresh Mozzarella, Assorted
Wild Mushrooms, Caramelized Onions &
Truffle Oil

PIZZA ALLA VODKA 22 / 27
Imported Burrata Cheese, Mozzarella,
Pancetta Bacon, Flambeed Vodka Cream
Sauce, Fresh Basil

FLORENCE PIZZA 20 / 24
Artichoke, Spinach, Fresh Tomato,
Mozzarella

ARUGULA PIZZA 23/27
Prosciutto, Cherry Tomato, Reggiano
Parmesan, Balsamic Reduction, EVOO

QUATTRO FORMAGGI PIZZA 20 / 24
Fresh Mozzarella, Gorgozola, Provolone &
Ricotta

MEAT LOVERS PIZZA 21 / 25
Tomato Sauce, Housemade Meatballs,
Sausage, Pepperoni

SHRIMP SCAMPI PIZZA 23/28
Shrimp, Mozzarella, Italian Herbs, Extra
Virgin Olive Oil

POLLO PIZZA 23/28
Chicken, Goat Cheese, Mozzarella, Roasted
Red Peppers & Balsamic Glaze

Pinsa Romana Flatbreads

Pinsa Dough is a centuries-old Roman recipe, a blend of non-GMO "zero" wheat, rice, soy, and sourdough flours, No artificial preservatives or added sugars.

100% Vegan - 70% Gluten Free - 85% less fat - 50% less calories than regular pizza!

MARGHERITA PINSA

Fresh Mozzarella, Tomato Sauce & Fresh Basil

12

SPINACH & ARTICHOKE PINSA 15
Spinach, Artichoke, Mozzarella Cheese

PROSCIUTTO & HOT HONEY PINSA 17
Prosciutto Di Parma, Mozzarella, Ricotta,
Parmesan, Oregano & Drizzled with
Cayenne Hot Pepper Honey

PESTO PINSA 16
House made Pesto, Mozzarella, Mushrooms,
Cherry Tomatoes

MEATBALL & RICOTTA PINSA 17
House Made Meatball & Ricotta Cheese

Pizza Toppings - Create your Own Pie!

MEAT & SEAFOOD TOPPINGS 2/3
Italian Sausage, Bacon, Pepperoni, Salami, Ham, Meatball
* Prosciutto or Chicken 4/5 Chopped Clams, Shrimp, Anchovies 3/4

CHEESE TOPPINGS 3/4
Fresh Mozzarella, Ricotta, Goat, Feta, Bleu
* Stracciatella, Burrata 4/5

VEGETABLE TOPPINGS 2/3
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)

Paste e Risotti

Pasta & Risotto

Gluten Free (\$3) or Whole Wheat Penne Available Upon Request

CARMINE'S LASAGNA

Tradional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella

23

RIGATONI ALLA VODKA 16 / 23

Pancetta, Flambeed in a Vodka Tomato Cream Sauce

PENNE CAPRESE 16/23

Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & EVOO

SPAGHETTI AGLIO E OLIO 15/21

Broccoli, Garlic & Extra Virgin Olive Oil

PENNE ALLA PUTTANESCA 16/23

Tossed with Garlic, Onions, Capers, Olives & Anchovies, Marinara Sauce

PENNE PRIMAVERA 16/23

Fresh Seasonal Vegetables, Tossed with Garlic & Extra Virgin Olive Oil

FETTUCCINE ALFREDO 15/21

Fresh Fettuccine Pasta, Parmesan Cream Sauce

RAVIOLI MARINARA 20

Traditional Cheese Ravioli, Marinara

PENNE CON POLLO 17/24

Grilled Chicken, Arugula, Cherry tomatoes, Goat Cheese & Toasted Pine Nuts in a Mushroom Demi Reduction

PENNE SALSICCIA 16/23

Sliced Italian Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara

HOMEMADE GNOCCHI 24

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

BUCATINI AMATRICIANA 24

Imported Bucatini Pasta, Tossed with Onions, Bacon & White Wine, Traditional Tomato Sauce

SPAGHETTI & MEATBALLS 21

Meatballs & Tomato Sauce

SPAGHETTI & SAUSAGE 21

Italian Sausage & Tomato Sauce

EGGPLANT PARMIGIANA 21

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

PAPPARDELLE BOLOGNESE 17/24

Classic Northern Italian Beef Sauce, San Marzano Tomato, Tossed with Wide Fettucini

BAKED PENNE 15 / 21

Penne Baked with Ricotta & Mozzarella, Topped with Marinara

SPAGHETTI CARBONARA 17/24

Tossed with Bacon, Green Peas, Egg Yolk & Creamy Parmesan

RISOTTO PORCINI 34

Imported Carnaroli Rice, Tossed with Porcini Mushrooms, Parmesan Cheese & Truffle Oil

PAPPARDELLE ALLA BARESE 26

Italian Sausage, Garlic, Sundried Tomatoes, Broccoli Rabe, Extra Virgin Olive Oil

RAVIOLI AURORA 22

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

PASTA MEDITERRANEO 25

Whole Wheat Penne, Garlic & Oil, Kalamata Olives, Artichoke, Capers, Sundried Tomatoes, Spinach & Crumbled Goat Cheese

Pasta Di Mare

Seafood Pastas

PAPPARDELLE FRA DIAVOLO 29

Wide Fettuccini, Garlic, Jumbo Shrimp & Spicy San Marzano Sauce

RAVIOLI D' ASTICE 35

Homemade Maine Lobster Ravioli, Tossed with Shallots, Diced Shrimp & Tomato in Scampi Sauce

LINGUINE CLAMS OR MUSSELS 27

Middle neck Clams or Mussels, Red Pepper Flakes, White Wine or San Marzano Tomato Sauce

FETTUCCINI SALMONE 29

Tossed with Shallots, Brandy, Asparagus, Diced Salmon Ragù, Chopped Tomato, Pink Cream Sauce

LINGUINE SCAMPI 25

Pan Seared Shrimp in a Garlic Scampi Sauce over Linguine

LINGUINE SCOGLIO 37

Tossed with Garlic, Mussels, Clams, Calamari, Jumbo Shrimp, San Marzano Tomato Sauce

Carne e Pesce

Meat & Fish

NY STRIP 	37
12oz. Grilled NY Strip Steak, Served with Mashed Potato & Roasted Vegetables	
FILET MIGNON 	46
Chefs Cut 8oz. Filet, House Made Bearnaise, Mashed Potatoes & Grilled Asparagus	
SALMONE CRUDO	29
Pan Seared Fillet of Salmon, Topped with Cilantro Tomato Crudo Sauce, Sautéed Garlic Spinach & Mashed Potatoes	

BRANZINO PICCATA 	35
Imported Mediterranean Sea Bass Fillet, Piccata Style, Mashed Potatoes & Roasted Vegetables	
YELLOWTAIL FRANCESE	36
Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce, Mashed Potatoes & Roasted Vegetables	

Pollo e Vitello

Chicken & Veal




PARMIGGIANA	26/29
Lightly Breaded Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti	
MARSALA	26/29
Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Served with Mashed Potato & Roasted Vegetables	
FRANCESE	26/29
Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Roasted Vegetables	
PICCATA	26/29
Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potato & Roasted Vegetables	
MILANESE	26/29
Chicken or Veal Lightly Crusted, Served over Tri Colore Salad & Topped with Shredded Parmesan, Balsamic Glaze & Balsamic Dressing	
POLLO ARROSTO	28
Half Herb Roasted Chicken, Garlic Mashed Potatoes, Sautéed Broccoli Rabe	
POLLO AL LIMONE	26
Chicken Breast in a Light White Wine Lemon Garlic Sauce, Sautéed Garlic Spinach	

SALTIMBOCCA	27/31
Chicken or Veal Topped with Sage, Prosciutto & Fresh Mozzarella in a White Wine Sauce, Sautéed Spinach	
SCARPARELLO	28
Bone in Roasted Chicken, Sliced Italian Sausage, Hot Cherry Peppers, Kalamata Olives & Roasted Potatoes, Rosemary Lemon Sauce	
CACCIATORE 	28
Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara, Roasted Potatoes	
BATTUTA DI POLLO 	26
Pounded Thin & Grilled Chicken Breast, Served over Insalata Tri Colore	
POLLO PIZZAIOLA	26
Chicken Breast Sautéed with Garlic, Olives & Capers, Topped with Pomodoro Sauce, Served with Mashed Potatoes & Roasted Vegetables	
SCALOPPINE PORCINI	32
Veal Scaloppine, Sautéed with Garlic, Porcini Mushrooms, Truffle Oil, White Wine Sauce Served with Champagne Risotto	

Contorni

Side Dishes

SPAGHETTI POMODORO 	8
CHAMPAGNE RISOTTO  	11
ROASTED VEGETABLES  	9
GRILLED ASPARAGUS  	9
GARLIC BROCCOLI RABE  	9
BRUSSELS SPROUTS 	10

GARLIC MASHED POTATOES  	8
ROASTED POTATOES  	8
GARLIC SAUTÉED BROCCOLI  	8
GARLIC SAUTÉED SPINACH 	8
ITALIAN SAUSAGE	12
BEEF OR TURKEY 'MEATBALLS' 2PC	12

VEGAN Vegan Piatti

VEGAN ESCAROLE & BEANS 	13
Sautéed Escarole, Cannelloni Beans, Fresh Chopped Tomatoes & Garlic	
VEGAN CHOPPED ANTIPASTO 	15
Arugula, Iceberg, Sliced Avocado, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette	
ZUCCHINI NOODLES 	19
Zucchini Noodles, Sautéed with Roasted Butternut Squash, Cherry Tomatoes, Olive Oil & Garlic	
VEGANO PIZZA	18/23
Vegan Mozzarella, Tomato Sauce, Fresh Basil & Oregano	
* Gluten Free & Cauliflower Crust Available \$3	