Lunch Served Daily from 11am-4pm



GFO *Indicates items that are gluten free, Indicates items that are vegetarian*

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COAL FIRED PIZZA RISTORANTE		ADS 4	
GF CHICKEN AVOCADO SALAD	\$18	BUFFALO CHICKEN SALAD	\$17
Grilled Chicken, Field Greens, Sliced Avocado,		Buffalo Chicken Tenders, Romaine, Tomato, Red	
Applewood Smoked Bacon, Tomato, Cucumber, Onion & White Balsamic Dressing		Onion, Ranch Dressing	400
<u> </u>	41 =	COCONUT SALMON SALAD Coconut Crusted Salmon with Sweet Thai Chili	\$23
CARMINE'S NAPA CHICKEN SALAD Our Signature Chicken Salad with Grapes, Celery &	\$15	Sauce, Mixed Greens, Pineapple Chunks, Cherry	
Mayo, Served on a Bed of Mixed Greens	X	Tomato, Red Onion & Avocado, White Balsamic	
- Also available as a wrap		Dressing	
Certified Angus Burger OR All-Na	tural Turk	ey Burger Served with Hand Cut French Fries 🖪	
BURGE		h Style' Wrapped in Lettuce!	
FARMHOUSE BURGER	\$18	NAPA BURGER	\$18
Crumbled Bleu Cheese, Sautéed Mushrooms, Bee		Goat Cheese, Arugula, House Made Honey Mustarc	
Battered Onion Ring		PHILLY BURGER	\$18
BRUNCH BURGER	\$18	White American Cheese with Grilled Peppers & Oni	
Yellow American, Fried Egg, Applewood Smoked		CRAFT YOUR OWN BURGER	\$15
Bacon, Grilled Onions & Ketchup		CG Prime Single Burger, Your Choice of Toppings	
FAVORITE BURGER	\$18		
Prosciutto, Melted Brie, Red Onion Remoulade			
substitute sweet potato fries	s, garlic p	armesan fries or side casa salad for \$3	
SANDV	VICHI	ES & WRAPS —	
		samic Vinaigrette, sub fries for \$3	
		IA SUB \$17	
		Mozzarella & Marinara, Served on a Toasted Baguette	
		13 Veal Parmigiana \$18 –	
CHICKEN AVOCADO CLUB OR WRAP	\$15	ITALIAN SUB	\$15
Grilled Chicken, Avocado, Applewood Smoked		Ham, Genoa Salami, Capicola, Pepperoni,	
Bacon, Mayo, Tomato, Melted Mozzarella, Toasted		Provolone, Lettuce, Tomato, Red Onion, Oil &	
Baguette or Spinach Wrap		Vinegar	
CHICKEN CEASER WRAP	\$15	STEAK TIDBIT SANDWICH	\$16
Grilled Chicken, Romaine, Reggiano Parmesan,		Marinated Steak Tips with Melted Mozzarella	
Ceaser Dressing, Spinach Wrap		Cheese, Served Open Faced on Toasted Garlic	
BANG BANG SHRIMP WRAP	\$16	Bread with Tangy BBQ Dipping Sauce BLACKENED MAHI WRAP	da <
Bang Bang Shrimp, Spicy House Sauce, Romaine Lettuce, Onion, Spinach Wrap		Blackened Mahi, Romaine, Tomato, Capers,	\$16
BUFFALO CHICKEN WRAP	41	Avocado & Chipotle Aioli	
Buffalo Chicken Tenders, Pepperjack Cheese,	\$16	SAUSAGE PEPPER & ONION SUB	\$15
Lettuce, Tomato, Onion, Ranch Dressing		Italian Sausage, Roasted Red Peppers & Onions,	\$13
THE MARIA SANDWICH	\$17	Marinara, Toasted Baguette	
Chicken Milanese, Fresh Mozzarella, Avocado,	\$17	BISTECCA PANINO	\$16
Jalapeno, Red Onion, Tomato, Balsamic Glaze,		Thin Sliced Rib Eye, Sautéed with Onions &	ΨΙΟ
Mayo, Toasted Baguette		Mushrooms and Smoked Mozzarella, Toasted	
		Baguette	
LUNCH	DAS	TA & MAINS -	
		Rigatoni, Capellini, Fettuccine	
		enne Available Upon Request \$3	
O AGLIO E OLIO	\$14	O ALFREDO	\$14
Garlic, Oil & Broccoli		Reggiano Parmesan Cream Sauce	
POMODORO POMODORO	\$13	BOLOGNESE	\$15
Traditional Tomato Sauce		Slow Braised, Beef Ragu	

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O AGLIO E OLIO	\$14
Garlic, Oil & Broccoli	
POMODORO POMODORO	\$13
Traditional Tomato Sauce	
O CAPRESE	\$15
Fresh Mozzarella, Cherry Tomatoes, Fre Garlic & EVOO	esh Basil,
ALLA VODKA	\$16
Pancetta Bacon, Fresh Tomato, Flambe	eed in a
Vodka Cream Sauce	
LINGUINE E VONGOLE O COZZE	\$18

Linguine with Littleneck Clams or Mussels, Sautéed with Garlic White Wine and Red Pepper Flakes or

MEATBALLS \$15 Traditional Tomato Sauce with Beef Meatballs **\$22** Grilled Salmon OR Pan Seared Salmon Topped with a Whole Grain Dijon Mustard Sauce & Served with Sautéed Spinach CHICKEN PARMESAN, MARSALA, PICCATA \$18

OR FRANCESE

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

COAL FIRED PIZZA

Gluten Free, Cauliflower Crust

O LUNCH MARGHERITA PIZZA \$12

Additional Toppings \$1.25/\$2 Each

Red San Marzano Tomato Sauce