

Insalate

CASA <small>(V)GF</small>12
Mixed Greens, Red Onion, Kalamata Olives, Tomato, Carrots, Cucumber, Balsamic
CAESAR <small>(V)</small>13
Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan, Ciabatta Croutons
WEDGE <small>GF</small>15
Iceberg, Crumbled Blue Cheese, Red Onion, Diced Tomatoes, Apple Wood Smoked Bacon, Shaved Toasted Almonds, Balsamic Glaze, Bleu Cheese Dressing

TRI COLORE <small>(V)GF</small>13
Arugula, Radicchio, Endive, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar
CAPRESE <small>GF</small>15
Fresh Mozzarella, Tomato, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze
BIETOLE <small>(V)GF</small>21
Roasted Gold & Red Beets, Arugula, Fennel, Orange Segments, Mint Candied Pistachios, Goat Cheese, Citrus Dressing

ARUGULA <small>(V)GF</small>14
Arugula, Oven Roasted Red Peppers, Cucumbers & Shaved Reggiano Parmesan, White Balsamic
NANTUCKET <small>(V)GF</small>15
Mixed Greens, Crumbled Bleu Cheese, Red Onion, Dried Cranberries, Toasted Pine Nuts, Raspberry Vin
CHOPPED ANTIPASTO SALAD <small>GF</small>21
Arugula, Iceberg, Imported Provolone, Soppressata, Genoa Salami, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini, Red Wine Vinaigrette

ADD ANCHOVIES \$3 CHICKEN \$7, SHRIMP \$12 SEARED TUNA \$13, SALMON \$15

Antipasti e Zuppa

BRUSCHETTA CAPRESE <small>(V)</small>13
Toasted Ciabatta, Diced Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction
BURRATA <small>(V)</small>17
Creamy Burrata, Sliced Tomato, Arugula, Evvo, Balsamic Glaze, House Made Focaccia * Add Prosciutto \$3
*BEEF CARPACCIO <small>GF</small>18
Thin Sliced Raw Beef Carpaccio, Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing
SHRIMP COCKTAIL <small>GF</small>19
House Made Cocktail Sauce
EGGPLANT STACK <small>(V)</small>18
Breaded Eggplant Layered with Mozzarella Cheese, Pesto, Balsamic Glaze
FRIED MOZZARELLA16
Lightly Breaded & Fried Served with Pesto & Marinara

CARMINE'S FAMOUS ROASTED WINGS <small>GF</small>19/32
8 or 16, Your Choice: 'Original Style' with Grilled Onions, Medium, Hot or Honey Garlic
MEATBALLS & RICOTTA15
Carmine's Famous Beef or Turkey Meatballs, Marinara & Whipped Ricotta
BANG-BANG SHRIMP18
Tossed in a Spicy Sweet Secret Sauce
EGGPLANT ROLLATINI <small>(V)</small>17
Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Melted Mozzarella & Marinara
GAMBERI DELLO CHEF19
Pan Seared Jumbo Shrimp, Shallots, Champagne-Truffle Sauce over Polenta
MUSSELS OR CLAMS <small>GF</small>22
Fresh Mussels or Clams, Sautéed with Garlic & Red Pepper Flakes, White Wine or San Marzano Tomato Sauce

CALAMARI FRITTI17
Lightly Dusted Tender Calamari & Zucchini, Crispy Fried, Pomodoro
ZUCCHINI FRITTI <small>(V)</small>12
Hand Breaded & Fried Zucchini, Buttermilk Ranch
SALSICCIA RAPINI15
Sliced Italian Sausage, Garlic, Sautéed Broccoli Rabe
CALAMARI FRA DIAVOLO18
Flash Fried, Hot Cherry Peppers, Spicy Marinara
STUFFED MUSHROOMS <small>(V)</small>15
Vegetable Stuffed Mushroom Caps, Béchamel Crème
AFFETTATO MISTO23
Imported Meats & Cheese, Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Honey & Candied Nuts, Housemade Focaccia

PASTA FAGIOLI SOUP, LENTIL SOUP (V) OR ZUPPA DEL GIORNO 10

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, 50% Less Calories Than Regular Pizza!

MARGHERITA PINSA15
Fresh Mozzarella, Tomato Sauce & Fresh Basil
MEATBALL & RICOTTA PINSA17
Meatball & Ricotta Cheese
PESTO PINSA <small>(V)</small>16
Pesto, Mozzarella, Mushrooms, Cherry Tomatoes

PROSCIUTTO & HOT HONEY PINSA17
Prosciutto Di Parma, Mozzarella, Ricotta, Parmesan, Oregano & Drizzled with Cayenne Hot Pepper Honey
SPINACH & ARTICHOKE PINSA <small>(V)</small>16
Spinach, Artichoke, Mozzarella Cheese

Coal Fired Pizzas

TO ENSURE BEST EXPERIENCE, PIZZAS WILL BE SERVED AS READY

MARGHERITA <small>(V)</small>18/22
Our Traditional Cheese Pizza with Fresh Basil
ARUGULA24/28
Prosciutto, Cherry Tomato, Reggiano Parmesan, Balsamic Glaze & evoo Drizzle
CARMINE20 / 24
Tomato Sauce, Sausage, Mozzarella, Fresh Basil
GARDEN <small>(V)</small>21 / 25
Broccoli, Zucchini, Mushrooms, Roasted Red Peppers, Garlic, Mozzarella
ALLA VODKA22 / 26
Imported Burrata Cheese, Pancetta Bacon, Vodka Cream Sauce, Mozzarella Fresh Basil
CAPRESE <small>(V)</small>21 / 25
Fresh Mozz, Sliced Tomato, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze

PROSCIUTTO & HOT HONEY24/28
Prosciutto Di Parma, Ricotta, Parmesan, Oregano, Mozzarella, Hot Honey Drizzle
SOTTOBOSCO <small>(V)</small>26/29
Fresh Mozz, Tomato Sauce, Wild Mushrooms, Caramelized Onions & Truffle Oil
SCAMPI24/28
Shrimp, Italian Herbs, Extra Virgin Olive Oil, Mozzarella
FLORENCE <small>(V)</small>20 / 24
Artichoke, Spinach, Fresh Tomato, Mozzarella
BBQ CHICKEN22 / 26
Grilled Chicken, Red Onion, Mozzarella, BBQ Drizzle
MEAT LOVERS22 / 26
Tomato Sauce, Meatball, Sausage, Pepperoni, Mozzarella

QUATTRO FORMAGGI <small>(V)</small>22 / 26
Fresh Mozz, Gorgonzola, Provolone & Ricotta
WHITE <small>(V)</small>20 / 24
Ricotta, Parmesan, Fresh Garlic, Mozzarella
PESTO <small>(V)</small>20 / 24
Housemade Pesto, Mushrooms, Cherry Tomatoes, Mozzarella
POLLO24/28
Grilled Chicken, Goat Cheese, Roasted Red Peppers, Mozzarella, Balsamic Glaze Drizzle
VONGOLE 'NEW HAVEN STYLE'23 / 28
Whole Belly Clams, Pecorino Cheese, Fresh Garlic, Extra Virgin Olive Oil

12" GLUTEN FREE OR CAULIFLOWER CRUST \$3 SUB VEGAN CHEESE \$3

ALL PIZZAS COOKED WELL DONE MEDIUM 14" LARGE 16"

Vegan Piatti

VEGANO ESCAROLE & BEANS14
Sautéed Escarole, Cannellini Beans, Fresh Chopped Tomatoes & Garlic
ZUCCHINI NOODLES19
Zucchini Noodles, Roasted Butternut Squash, Cherry Tomatoes, Olive Oil & Garlic

VEGANO PIZZA19/23
Vegan Mozzarella, Tomato Sauce, Fresh Basil & Oregano
VEGANO CHOPPED ANTIPASTO19
Arugula, Iceberg, Avocado, Green Olives, Tomato, Red Onion, Roasted Red Peppers, Garbanzo Beans, Pepperoncini & Red Wine Vinaigrette

Paste e Risotti

CARMINE'S LASAGNA	23
Traditional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella	
EGGPLANT PARMIGIANA	21
Lightly Fried Eggplant, Covered with Tomato Sauce & Mozzarella, Served with Spaghetti	
RIGATONI ALLA VODKA	23
Pancetta, Flambeed in a Vodka Tomato Cream Sauce	
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	
PAPPARDELLE BOLOGNESE	23
Classic Northern Italian Beef Sauce, San Marzano Tomato, Tossed with Wide Fettucini	

BUCATINI CACIO E PEPPE	
Bucatini Pasta, Tossed in a Lightly Smoked Pecorino Cream Sauce with Hand Crushed Peppercorns	
* Truffle Style Add +4 *	
26	
PENNE CAPRESE	21
Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Garlic & Extra Virgin Olive Oil	
PENNE CON POLLO	23
Grilled Chicken, Arugula, Cherry Tomatoes, Goat Cheese & Toasted Pine Nuts in a Mushroom Demi Reduction	
PENNE SALSICCIA	24
Sliced Italian Sausage, Onions, Roasted Red Peppers, Fresh Mozzarella & Marinara	
RAVIOLI MARINARA	20
Cheese Ravioli, House Made Marinara	
SPINACH RAVIOLI	22
Spinach & Ricotta Stuffed Ravioli, Tossed in a Pink Cream Sauce	

PAPPARDELLE ALLA BARESE	26
Italian Sausage, Garlic, Sundried Tomatoes, Broccoli Rabe, Extra Virgin Olive Oil	
PENNE PRIMAVERA	21
Fresh Seasonal Vegetables, Tossed with Garlic & Extra Virgin Olive Oil	
FETTUCCINE ALFREDO	21
Fresh Fettuccine Pasta, Parmesan Cream Sauce	
BAKED PENNE	20
Penne Baked with Ricotta & Mozzarella, Topped with Marinara	
SPAGHETTI CARBONARA	24
Bacon, Green Peas, Egg Yolk & Creamy Parmesan	
RISOTTO GAMBERI	29
Pan Seared Jumbo Shrimp, Imported Carneroli Saffron Risotto	

Pasta di Mare

LINGUINE SCAMPI	25
Pan Seared Shrimp in a Garlic Scampi Sauce over Linguine	
PAPPARDELLE FRA DIAVOLO	29
Wide Fettuccini, Garlic, Jumbo Shrimp & Spicy San Marzano Sauce	
RAVIOLI D' ASTICE	32
Homemade Maine Lobster Ravioli, Tossed with Shallots, Diced Shrimp & Tomato in Scampi Sauce	

LINGUINE CLAMS OR MUSSELS	28
Middle Neck Clams or Mussels, Red Pepper Flakes, White Wine or San Marzano Tomato	
FETTUCCINI SALMONE	29
Diced Salmon Ragu, Shallots, Brandy, Asparagus, Chopped Tomato, Pink Cream Sauce	
LINGUINE SCOGLIO	37
Mussels, Clams, Calamari, Jumbo Shrimp, Garlic, San Marzano Tomato Sauce	

Pollo e Vitello

POLLO PARMIGIANA

Lightly Breaded Chicken or Veal, Covered with Tomato Sauce & Mozzarella, Spaghetti Marinara

28/32

PICCATA	28/32
Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Mashed Potatoes & Roasted Vegetables	
MARSALA	28/32
Chicken or Veal Sautéed with Mushrooms & Marsala Wine, Mashed Potato & Roasted Vegetables	
FRANCESE	28/32
Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Mashed Potatoes & Roasted Vegetables	
MILANESE	28/32
Chicken or Veal Lightly Crusted, Served over Tri Colore Salad & Topped with Shredded Parmesan, Balsamic Glaze & Balsamic Dressing	

BATTUTA DI POLLO	28
Pounded Thin & Simply Grilled Chicken Breast, Served over Insalata Tri Colore	
POLLO AL LIMONE	28
Chicken Breast in a Light White Wine Lemon Garlic Sauce, Sautéed Garlic Spinach	
POLLO PIZZAIOLA	28
Chicken Breast Sautéed with Garlic, Olives & Capers, Topped with Pomodoro Sauce, Mashed Potatoes & Roasted Vegetables	
SCALOPPINE PORCINI	33
Veal Scaloppine, Garlic, Porcini Mushrooms, Truffle Oil, White Wine Sauce, Champagne Risotto	

SALTIMBOCCA	28/32
Chicken or Veal Topped with Sage, Prosciutto & Fresh Mozzarella in a White Wine Sauce, Sautéed Spinach	
POLLO ARROSTO	30
Half Herb Roasted Chicken, Lemon Demi, Mashed Potatoes, Sautéed Broccoli Rabe	
POLLO CACCIATORE	30
Bone in Roasted Chicken, Peppers, Onions, Mushrooms, Capers, Marinara, Roasted Potatoes	
POLLO SCARPARELLO	30
Oven Roasted Bone in Chicken, Sliced Italian Sausage, Hot Peppers, Olives & Roasted Potatoes, Rosemary Lemon Demi	

Carne e Pesce

NY STRIP	37
12oz. Grilled NY Strip Steak, Mashed Potato & Roasted Vegetables	
FILET MIGNON	46
Chefs Cut 8oz. Filet, Mashed Potatoes & Grilled Asparagus, Gorgonzola Crust or Mushroom Demi	
BRANZINO PICCATA	35
Imported Mediterranean Sea Bass Fillet, Piccata Style, Mashed Potatoes & Roasted Vegetables	

SALMONE CRUDO	29
Pan Seared Fillet of Salmon, Topped with Cilantro Tomato Crudo Sauce, Sautéed Garlic Spinach & Mashed Potatoes	
YELLOWTAIL FRANCESE	36
Fillet of Yellowtail Snapper, Egg Battered & Sautéed in a White Wine Butter-Lemon Sauce, Mashed Potatoes & Roasted Vegetables	

Contorni

SPAGHETTI POMODORO	9
GRILLED ASPARAGUS	9
GARLIC MASHED POTATOES	8
ROASTED POTATOES	8

CHAMPAGNE RISOTTO	11
GARLIC BROCCOLI RABE	10
GARLIC SAUTÉED BROCCOLI	8
GARLIC SAUTÉED SPINACH	8

ITALIAN SAUSAGE	12
BRUSSELS SPROUTS	10
ROASTED VEGETABLES	11
PARMESAN TRUFFLE FRIES	11

Come Amici Vada, Come Famiglia

'ENTER AS FRIENDS, LEAVE AS FAMILY'

FAMILY OWNED AND OPERATED
EST. 2010

JUPITER, FL