

Antipasti

Antipasto Assortito 24

Assorted house specialty antipasto platter for two

Carpaccio di Manzo* 23

Thinly sliced raw New York with arugula and parmigiano

Burrata 22

Fresh mozzarella surrounding fresh cream and mozzarella shreds served with seasonal vegetables

Prosciutto Con Melone 20

Imported Parma prosciutto with seasonal melon

Gamberoni Provinciale 26

Large sautéed prawns, tomatoes and wild mushrooms

Calamari Affogati 20

Tender squid, simmered with garlic, tomatoes, olives and capers

Spinaci Soffritti 11

Fresh spinach sautéed with lemon and garlic

Zuppe & Insalate

Zuppa Fagioli & Scarola Sm 13 Lg 15

Tuscan bean, pasta and escarole

Zuppa Di Cavolo Sm 13 Lg 15

Cream of cauliflower gratinée

Caramelized Onion Soup 23

Beef tenderloin, Gruyere, parmesan, baguette crouton

Insalata Cesare* 18

Carmine's classic Caesar salad

Insalata Mista 15

Seasonal greens with il Terrazzo vinaigrette

Insalata Campagnola 16

Seasonal greens with goat cheese and candied walnuts

Insalata Caprese 19

Mozzarella di Bufala with basil, seasonal tomatoes and extra virgin olive oil

Insalata Di Manzo* 35

Grilled N.Y. steak with romaine, gorgonzola, crispy onions, tomatoes and horseradish dressing

Insalata Di Pollo Suprema 27

Grilled chicken breast, provolone, celery, candied walnuts, baby greens and vinaigrette

Insalata Portofino 26

Albacore tuna, romaine lettuce, tomatoes, olives, capers, anchovies and Tuscan beans

Pasta

Fettuccine Al Pesto Con Gamberi 29

Tossed with pesto and Gulf prawns

Linguine Alle Vongole 28

Fresh Manila clams, chiles, garlic, parsley and olive oil

Capellini Di Mare 29

Angel hair pasta tossed with fresh tomatoes, prawns, mussels and clams

Spaghettoni Ortolano 24

With arugula, goat cheese, tomatoes and pinenuts

Pennette Con Salmone 29

Tossed with fresh King salmon, asparagus and vodka cream sauce

Ravioli Di Capriolo 28

Filled with venison and spinach, mushroom and veal sauce

Cannelloni Fiorentina 26

Pasta tubes with veal, ricotta, spinach and salsa rosa

Gnocchi Sorrentina 25

Potato dumplings tossed with mozzarella, basil and tomato sauce

Rigatoni Bolognese 29

House ground veal, pork and beef with tomatoes, herbs and red wine

Papardelle all' Aragosta 40

Papardelle pasta, Lobster cream sauce, Calabrian chillis and fresh lobster meat

Pesce & Carne

Costata Di Maiale Impanata* 28

Bone in pork chop breaded with fresh herbs, parmigiano and spaghettoni marinara

Scaloppine Di Vitello 36

Thinly sliced veal sautéed with capers and lemon

Pollo Alla Griglia 26

Marinated grilled chicken breast with arugula salad

Animelle Con Prosciutto & Piselli 29

Veal sweetbreads sautéed with prosciutto and peas

Bistecca Al Pepe* 37

New York steak pan seared with Madagascar peppercorn sauce and shoestring potatoes

La Parmigiana Di Melanzane 26

Eggplant, parmigiana style

Cloppino Napoletano 34

Prawns, mussels, clams and fish simmered in tomato broth

Grilled King Salmon Battuto* MP

Fresh herbs and extra virgin olive oil with asparagus risotto

Cappuccino Latte Espresso Coffee 7

** Eating raw or uncooked meats, poultry, seafood and eggs could result in the risk of foodborne illnesses*