

Antipasti

Antipasto Italiano

Imported Reggiano Parmesan, Gorgonzola Dolce, Prosciutto Di Parma, Salami, Soppresata, Olives, Roasted Red Peppers & Cornichons

24

Calamari Fritti	19	Caprese di Bufala	25
Crispy Fried Calamari, Zucchini, Sweet Peppers, & Spicy Tomato Sauce		Imported Fresh Buffalo Mozzarella with Beefsteak Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze	
Bruschetta	13	Insalata di Mare	27
Diced Tomatoes, Fresh Basil & Extra Virgin Olive Oil, Ciabatta Crostini		Calamari, Shrimp, Octopus, Scallops, Celery, Fennel, Diced Tomatoes, Italian Parsley, Arugula, Garlic & Lemon Dressing	
Cocktail di Gamberi	26	Dirty Oysters	19
Traditional Shrimp Cocktail		6 Blue Point Oysters, Lime Juice, Crème Fraiche, Shallots, Orange & Green Caviar	
Carpaccio di Manzo	23	Prosciutto e Melone	23
Thin Sliced Raw Beef Carpaccio, Served with Arugula, Shaved Parmesan, Extra Virgin Olive Oil & Lemon Dressing		Thinly Sliced Prosciutto Di Parma & Cantaloupe Melon over Arugula	
Baked Cherrystones	20	Torre di Capri	25
Baked Clams, Chorizo, Jalapeno & Cilantro Lime Butter		Lightly Breaded, Crispy Eggplant, Tomato & Buffalo Mozzarella Stack, Kalamata Olive Tapenade	
Zucchini Blossoms	18	Imported Burrata a Prosciutto	25
Zucchini Blossoms Stuffed with Mozzarella, Ricotta, Parmesan & Fresh Basil. Tempura Style, with Sautéed Diced Tomatoes, Garlic Olive Oil, Basil & Baby Arugula Salad		Fresh Burrata, Baby Arugula, Roasted Red Peppers, Figs, Heirloom Tomatoes & Balsamic Glaze of Modena	
Gamberoni alla Griglia	27	Polpo alla Griglia	25
Grilled Jumbo Shrimp Over Hearts of Palm, Roasted Corn & Baby Arugula, in a Lemon Olive Oil Dressing		Grilled Portuguese Octopus, Baby Arugula, Red Onions, Grape Tomatoes & Cannellini Beans, Lemon Vinaigrette	
Zuppa di Muscoli	24	Gamberi alla Veneziana	26
Sautéed Mussels, Cherry Tomatoes & Garlic Butter		Jumbo Shrimp, Sautéed with White Wine, Garlic & Butter Over Polenta	
Zuppa di Vongole	25		
Sautéed Clams, Cherry Tomatoes & Garlic Butter			

Insalate

Cesare

Romaine, Croutons, Shaved Parmesan & Traditional Cesare Dressing

17

Della Casa	12	La Nostra	18
Organic Mixed Baby Lettuce, Grape Tomatoes, Red Onion, Radish & Carrots with Balsamic Vinaigrette		Arugula, Roasted Red Peppers, Hearts of Palm, Artichokes, Avocado, Shaved Parmesan Cheese & Balsamic Vinaigrette	
BB & Gorgonzola	19	Barbabietole	18
Boston Butter Lettuce, Pears, Toasted Walnuts, Gorgonzola Dolce & Gorgonzola Balsamic Dressing		Roasted Red Beets, Spinach, Raddichio, Hearts of Palm, Warm Goat Cheese with Balsamic Vinaigrette	
Insalata Arcobaleno	19	Chopped Antipasto	20
Frisee Lettuce, Radicchio, Belgian Endive, Baby Arugula, Sun Dried Tomatoes, Dried Apricot, Crumbled Goat Cheese & Lemon Dijon Vinaigrette		Arugula, Iceberg, Soppresata, Capocollo, Genoa Salami, Imported Provolone, Green Olives, Tomatoes, Roasted Red Peppers, Garbanzo Beans, Cucumber, Red Wine Vinaigrette	
Nantucket	18	Quarto di Lattuga	17
Boston Lettuce & Red Leaf Lettuce, Red Onion, Blue Cheese, Pine Nuts & Maple Raspberry Vinaigrette		Iceberg Wedge, Bacon, Sliced Almonds, Tangy Gorgonzola Dressing	

Zuppa

Lobster Bisque	16	Italian Wedding	11
Maine Lobster Bisque, Brandy		Traditional Wedding Soup with Mini Meatballs	
Zuppa di Lenticchie Umbria	11	Pasta e Fagioli	11
Green lentils, Carrots, Celery, Onion, Garlic, and Fresh Herbs		Pasta with Prosciutto & Cannellini Beans	

Specialita Della Casa

Gnocchi	26	Penne alla Caprese	half/full 15/25
House Made Potato Dumpling with Tomato Sauce or Basil Pesto Sauce		Fresh Mozzarella, Basil, Fresh Tomato, Garlic & Extra Virgin Olive Oil Sauce	
Ravioli di Vitello	29	Rigatoni alla Vodka	17/27
Braised Veal Ravioli with Mushrooms & Fresh Thyme Sauce and Touch of Cream		Traditional Vodka Sauce with Pancetta	
Fusilli Puttanesca	25	Pappardelle Carmine's	31
Capers, Anchovies, Fresh Tomatoes, Garlic & Kalamata Olives in a Tomato Sauce		House Made Wide Pasta, In Garlic & Extra Virgin Olive Oil, Cervellata Sausage, Broccoli Rabe, Grape Tomatoes, White Wine Sauce	
Melanzane alla Parmigiana	25	Piatto della Nonna	31
Baked Eggplant, Mozzarella & Parmesan Cheese, Tomato Sauce, Spaghetti Marinara — Or Eggplant Rollatini		Meatball, Sausage & Pork Chop, Served over Spaghetti Marinara	

Classico

Lasagne alla Bolognese	27	Spaghetti Carbonara	half/full 17/29
Traditional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella		Tossed with Pancetta & Egg Yolk in a Parmigiano Cream Sauce	
Bucatini Amatriciana	28	Spaghetti Bolognese	17/27
Bucatini, Tossed with Guanciale, Onions & White Wine, Traditional Tomato Sauce		Tossed in Traditional Bolognese Sauce	
House Made Spaghetti	28	Fettuccini Alfredo	15/25
House Made Meatballs or Italian Sausage or both, Marinara		Fettuccini with Parmigiano Butter Cream Sauce	
Ravioli Spinaci e Ricotta	28	Pappardelle al Ragù di Short Rib	33
Raviolis Filled with Ricotta & Spinach, Butter Sage Sauce		House Made Wide Pasta, Tossed with Short Rib Ragù & Mushrooms, Shaved Reggiano Parmesan	

Pasta Di Mare

Linguine Clams	half 18/ full 29	Paglia e Fieno Gamberi e Asparagi	33
Littleneck Clams, White Wine Sauce with Parsley, Scallions, Red Pepper Flakes, Garlic & Extra Virgin Olive Oil		Fresh White & Green Tagliolini Pasta, Shrimp & Asparagus & Crushed Red Pepper Flakes, Grape Tomatoes, Garlic & White Wine Sauce	
Ravioli Aragosta	39	Pappardelle Fra Diavolo	33
Fresh House Made Lobster Ravioli, Grape Tomatoes in Lobster Bisque Sauce		House Made Wide Pasta, Sautéed Shrimp, Toasted Garlic & Fra Diavolo Tomato Sauce	
Linguine allo Scoglio	39	Linguine Scungili	31
Mussels, Clams, Calamari, Jumbo Shrimp, Bay Scallops and Garlic, Tomato Sauce		Sautéed Scungili, Spicy Fra Diavolo Tomato Sauce	
Farfalle Vodka Salmone e Piselli	28	Spaghetti Aragosta	39
Salmon, Cherry Tomatoes, Green Peas & Vodka Cream Sauce		Half Maine Lobster in a Lightly Spicy Tomato Sauce	

Gf Gluten Free or Whole Wheat Pasta Available Upon Request

Risotti

Risotto alla Milanese			
Imported Carnaroli Rice, Slowly Cooked with Chicken Stock, Saffron & Veal Marrow			
half 16 / full 28			
Risotto Al Porcini	36	Risotto Gamberi Zafferano	36
Imported Carnaroli Rice, Porcini Mushrooms & Truffle Oil		Imported Carnaroli Rice, Garlic, Shrimp, Arugula & Saffron	
Risotto Al Frutti Di Mare	36	Risotto Primavera e Pesto	31
Imported Carnaroli Rice With Calamari, Shrimp, Clams, Mussels in a Light Tomato Sauce		Imported Carnaroli Rice, Fresh Seasonal Vegetables & Pesto Sauce	

Risotto Aragosta

Imported Carnaroli Rice, Maine Lobster Meat, Asparagus, Grape Tomatoes

Pesce

Dentice Francese	38	Dover Sole	49
Pan Sautéed Yellowtail Snapper Fillet, White Wine Lemon Butter Sauce, Sautéed Spinach		Pan Seared Dover Sole , Meuniere Style, Sautéed Spinach & Mashed Potatoes	
Dentice Rughetta	38	— Deboned Tableside	
Pan Sautéed Yellowtail Snapper Fillet, Fresh Tomato, Mushrooms, Arugula, White Wine & Lemon Sauce over Linguine		Salmone Al Granchio	35
Dentice Livornese	38	Crab Encrusted Salmon Fillet, Lemon White Wine Sauce, Over Sautéed Spinach	
Pan Sautéed Yellowtail Snapper Fillet, Sautéed Onions, Capers, Gaeta Olives & Oregano in a Light Tomato Broth		Pesce Spada Griglia	37
Salmone Senape	33	Grilled Swordfish, Aromatic Fresh Herb Oil, Over Sautéed Escarole, Cannellini Beans & Fresh Tomato	
Grilled Fresh Salmon Fillet with Dijon Mustard Sauce, Sautéed Spinach		Chilean Sea Bass	49
Zuppa di Pesce	39	Pan Seared Chilean Sea Bass, Kalamata Olive Sundried Tomato Pesto, Sautéed Spinach	
Shrimp, Calamari, Mussels, Clams, Bay Scallops, Fish of the Day, in a Light Tomato Broth, With Crostini		'Aragosta' Maine Lobster Broiled or Steamed 1.5lb or 2lb Maine Lobster MP — Add Lump Crab Meat Stuffing 8 —	

Pollo e Vitello

Veal Osso Bucco

Slow Braised Veal Shank, Served over Risotto Milanese
48

Pollo Cacciatore alla Romana	29	Francese	28/34
Half Chicken, Sautéed with Garlic, Onions, Bell Peppers, Kalamata Olives & Mushrooms, Fresh Rosemary, White Wine, Touch of Tomato Sauce		Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Baby Vegetables	
Pollo Scarpariello	29	Parmigiana	28/34
Half Roasted Chicken, Sliced Italian Sausage, Hot Cherry Peppers, Onions, Bell Peppers & Roasted Potatoes in a Rosemary Lemon Sauce		Lightly Breaded and Fried Chicken or Veal, Tomato Sauce & Fresh Mozzarella, Served with Spaghetti Marinara	
Pollo Arrosto	29	Marsala	28/34
Half Herb Roasted Chicken, Fresh Rosemary Demi Glace Sauce, Roasted Potatoes & Sautéed Escarole		Chicken or Veal, sautéed in a Marsala Wine Mushroom Sauce, served with Mashed Potatoes & Baby Vegetables	
Battuta di Pollo	28	Piccata	28/34
Pounded Thin Grilled All-Natural Chicken Breast, Served with Insalata Tri Colore and Shaved Parmesan		Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potatoes & Baby Vegetables	
Saltimbocca alla Romana	28/34	Milanese	28/34
Chicken or Veal topped with Fresh Sage, Prosciutto & Provolone with Sautéed Spinach		Chicken or Veal Lightly Breaded and Fried, Served over Tri Colore Salad & Chopped Tomatoes & Shaved Parmesan	

Butcher Shop

This exquisite selection of USDA Prime Steaks are carefully selected & hand cut by Carmine's two brothers Alfredo & Anthony in our Butcher Shop

Angus Filet Mignon	48	Boneless Ribeye	48
10oz Grilled Center Cut Filet		12oz USDA Prime	
Prime Skirt Steak	42	Bone in Ribeye	58
Grilled USDA Prime		18oz USDA Prime	
Bone in Kansas City	47	Porterhouse	65
14oz USDA Prime		20oz USDA Prime	
Prime Filetto di Ribeye	48	Australian A7 Wagyu Filet Mignon	65
12oz Prime Grilled Ribeye Filet, Madeira Wine Reduction		10oz Grilled	
Boneless N.Y. Strip	48	Japanese Wagyu Ribeye	130
12oz USDA Prime		12oz Grilled	
Australian Rack of Lamb	48	Short Rib al Vino Chianti	36
Choice of Half Rack or Rib Lamb Chops, Served with Mint Sauce		Slow Braised Boneless Short Ribs, Chianti Wine Reduction & Mushrooms, Crispy Onions & Mashed Potatoes	

All Steaks Served with Roasted Potatoes & Baby Vegetables | Choice of Sauce: Marsala Mushroom Sauce, Red Wine Demi Reduction, Green Peppercorn Brandy Sauce

Please inform your server of any food allergies you may have so we may properly address them. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

La Pizzeria

	medium/large
Margherita Pizza Tomato Sauce, Mozzarella & Fresh Basil	19 / 27
Arugula Pizza Prosciutto di Parma, Cherry Tomatoes, Shaved Reggiano Parmesan, Arugula, Extra Virgin Olive Oil	24 / 28
Abruzzese Pizza Tomato Sauce, Mozzarella Cheese, Black Olives, Hot Salami & Prosciutto	24 / 28
Nonna 'Grandma' Pizza Tomato Sauce, Fresh Mozzarella, Fresh Basil	24 / 28
Pepperoni Pizza Tomato Sauce, Pepperoni, Mozzarella	24 / 28
Florence Pizza Artichoke Hearts, Spinach, Fresh Tomatoes & Mozzarella	24 / 28
Scampi Pizza Scampi Sauce, Shrimp, Mozzarella, Garlic & Extra Virgin Olive Oil	24 / 28
Salami Pizza Tomato Sauce, Pepperoni, Salami, Onions, Mozzarella	24 / 28
Meat Lovers Pizza Tomato Sauce, Italian Meatballs, Pepperoni & Italian Sausage	24 / 28
Vegetali Pizza Tomato Sauce, Spinach, Green & Red Peppers, Mushrooms & Black Olives	24 / 28
Vongole Pizza Chopped Clams, Parmesan, Garlic, Extra Virgin Olive Oil, Italian Herbs	24 / 28

 **Gluten Free or Cauliflower Crust Available upon request**

Flatbreads

Napoli Flatbread

Beefsteak Tomatoes, Mozzarella Cheese & Basil

Milano Flatbread

Italian Sausage, Bell Peppers, Mozzarella Cheese & Marinara

Roma Flatbread

Sliced Roast Beef, Horseradish, Caramelized Onions, Crumbled Gorgonzola

Parma Flatbread

Arugula, Prosciutto di Parma, Shredded Reggiano Parmesan Cheese

14

Contorni

Asparagus

10

Broccoli

10

Broccoli di Rabe

10

Mushrooms

10

Baby Vegetables

10

Escarole & Cannellini Beans

10

Mashed Potatoes

10

Roasted Potatoes

10

Sautéed Spinach

10

Broccoli di Rabe with Sausage

17

Carmine's Italian Sausage

10

Carmine's Italian Meatballs

10

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