

Antipasto

Served Family Style

CALAMARI FRITTI

Fried Calamari, Sweet Peppers, Tomato Sauce

ANTIPASTO ITALIANO

Assorted Imported Artisan Italian Cheeses And Cold Cuts

FLAT BREAD

Mozzarella Cheese, Carmine's Tomato Sauce & Fresh Basil

Insalata

Choice of:

DELLA CASA

Organic Mixed Baby Greens, Tomatoes, Red Onion, Balsamic Vinaigrette

CESARE

Classic Cesare Salad, Tossed with our Traditional Caesar Dressing, Croutons, Reggiano Parmigiano Shavings

Main Course

Choice Of:

POLLO FRANCESE

Egg Battered Chicken, Lemon Butter, White Wine, Mashed Potatoes, Seasonal Vegetables

SPAGHETTI BOLOGNESE

Spaghetti Tossed in the Classic Bolognese Meat Sauce

SALMONE SENAPE

Fresh Salmon Fillet, Brandy-Dijon Mustard Sauce Served With Sauteed Spinach

RIGATONI ALLA VODKA

Rigatoni Pasta, Prosciutto, Tomato-Vodka Cream Sauce

Dessert

Choice Of: Tiramisu or Cannoli Coffee & Soda

\$65 per person excluding tax & 20% gratuity



Antipasto

Served Family Style:

MOZZARELLA CAPRESE

Fresh sliced Mozzarella di Bufala and Fresh Tomato

ASSORTED FLAT BREADS

Fresh Baked Flat Breads, Chef's Choice

CALAMARI FRITTI

Fried Calamari, Sweet Peppers, Tomato Sauce



Choice of:

NANTUCKET

Boston and Red Leaf Lettuce, Red Onions, Blue Cheese Crumbles Toasted Pine Nuts and Maple Raspberry Vinaigrette CESARE

Classic Cesare Salad, tossed with our Traditional Caesar Dressing Croutons and Parmigiano Shavings



Choice Of:

POLLO MARSALA

All Natural Chicken Breast Sautéed with Shallots, Mushrooms, In a Marsala Wine Sauce

VITELLO SALTIMBOCCA

Veal Scaloppini Topped With Prosciutto, Shallots, Sherry Wine Sage Sauce

BISTECCA ALLA GRIGLIA

Grilled NY Strip, Sautéed Mushrooms, Garlic Mashed Potatoes

DENTICE "FRANCESE"

Egg Battered Fresh Yellowtail Snapper Filet Sautéed With Lemon Butter and White Wine

RAVIOLI al FORMAGGIO

Cheese Filled Raviolis, Touch of Cream, Parmigiano Cheese

Dessert

Choice of: Tiramisu, Ricotta Cheesecake Coffee, Tea, Soda

\$75 per person + tax & 20% gratuity





Served Family Style

CALAMARI FRITTI

Fried calamari served with Carmine's Marinara Sauce

ASSORTED FLAT BREADS

Fresh Baked Flat Breads, Chef's Choice

ANTIPASTO ITALIANO

Assorted Imported Artisan Italian Cheeses and Salami



Choice of:

NANTUCKET

Boston and Red Leaf Lettuce, Red Onions, Blue Cheese Crumbles, Toasted Pine Nuts and Maple Raspberry Vinaigrette

CESARE

Classic Cesare Salad, tossed with our Traditional Caesar Dressing, Croutons and Parmigiano Shavings

Main Course

Choice Of

VEAL MARSALA

Veal Marsala Sautéed with Shallots, Mushrooms, In A Marsala Wine Sauce

POLLO "FRANCESE"

All Natural Chicken Breast, Egg Battered, sautéed with white Wine, Butter and Lemon Sauce

FILET MIGNON 8oz

Certified Angus Filet, Rosemary Potatoes, Seasonal Vegetables

BISTECCA ALLA GRIGLIA

Grilled NY Strip, Sautéed Mushrooms, Garlic Mashed Potatoes

DENTICE "FRANCESE"

Egg Battered Fresh Yellowtail Snapper Filet, Sautéed with Lemon Butter and White Wine

RAVIOLI DI VITELLO

Braised Veal Ravioli with a Mushroom Thyme sauce

Dessert

Tiramisu, Ricotta Cheesecake

Coffee, Tea, Soda

\$80 per person excluding tax & 20% gratuity