

Antipasti

Antipasto Italiano

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

24

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

Insalate

Cesare

Romaine, Croutons, Shaved Parmesan & Traditional Cesare Dressing

17

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

Zuppa

Lobster Bisque Maine Lobster Bisque, Brandy	20	Italian Wedding Traditional Wedding Soup with Mini Meatballs	12
Zuppa di Lenticchie Umbria Green lentils, Carrots, Celery, Onion, Garlic, and Fresh Herbs	12	Pasta e Fagioli Pasta with Prosciutto & Cannellini Beans	12

Specialita Della Casa

			half/full
Gnocchi	26	Penne alla Caprese	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

			half/full
Bucatini Amatriciana	28	Spaghetti Carbonara	17/29
Bucatini, Tossed with Guanciale, Onions & White Wine, Traditional Tomato Sauce		Tossed with Pancetta & Egg Yolk in a Parmigiano Cream Sauce	
House Made Spaghetti	28	Spaghetti Bolognese	17/27
House Made Meatballs or Italian Sausage or both, Marinara		Tossed in Traditional Bolognese Sauce	
Ravioli Spinaci e Ricotta	28	Fettuccini Alfredo	15/25
Raviolis Filled with Ricotta & Spinach, Butter Sage Sauce		Fettuccini, Parmigiano Butter Cream Sauce	
Pappardelle al Ragu di Short Rib	33	Pappardelle Tomato Basil	26
House Made Wide Pasta, Tossed with Short Rib Ragu & Mushrooms, Shaved Reggiano Parmesan		House Made Flat Wide Pasta, Tomato, Basil, Cream & Fresh Mozzarella	

Lasagne alla Bolognese

Traditional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella
27

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	Linguine Scungili	31
Fresh House Made Lobster Ravioli, Grape Tomatoes in Lobster Bisque Sauce		Sautéed Scungili, Spicy Fra Diavolo Tomato Sauce	
Linguine allo Scoglio	39	Spaghetti Aragosta	39
Mussels, Clams, Calamari, Jumbo Shrimp, Bay Scallops and Garlic, Tomato Sauce		Squid Ink Spaghetti, Fresh Maine Lobster Meat, Spicy Fra Diavolo Sauce	
Farfalle Vodka Salmone e Piselli	28		
Salmon, Cherry Tomatoes, Green Peas & Vodka Cream 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	38	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
39

Pesce

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

Pollo e Vitello

Proudly Serving Harvestland Purdue All Natural & Antibiotic Free Chicken

Veal Osso Bucco

Slow Braised Veal Shank, Served over Risotto Milanese
48

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

Contorni

Asparagus 11	Mashed Potatoes 11	Sautéed Spinach 11
Broccoli 11	Broccoli di Rabe 11	Baby Vegetables 11
Mushrooms 11	Broccoli di Rabe with Sausage 20	Carmine's Italian Meatballs 12
Roasted Potatoes 11	Escarole & Cannellini Beans 11	Carmine's Italian Sausage 12

From Our Butcher Shop

The Finest Selection of Prime Center Cut Dry-Aged Steaks The Old-World, Artisan Way of Aging Beef - Minimum of 30 Days

Dry Aged Porterhouse

\$80.00

— 24 oz —

Dry Aged Boneless NY Strip

\$70.00

— 16 oz —

Dry Aged Kansas City

\$75.00

— 20 oz —

Dry Aged Bone in Ribeye

\$90.00

— 22 oz —

Dry Aged Tomahawk Ribeye

'For Two'

\$130

— 28 oz —

Prime Filet Mignon

70

— 10 oz Center Cut

Prime Bone-In Ribeye

65

— 28 oz

Boneless N.Y. Strip

55

— 14 oz Prime

Boneless Ribeye

55

— 14 oz Prime

Australian Rack of Lamb

49

Choice of Half Rack or Rib Lamb Chops

— Served with Mint Sauce

Prime Skirt Steak

42

Australian A7 Wagyu Filet Mignon

90

— 10 oz

Japanese A5 Wagyu Ribeye

130

— 12 oz

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

Short Rib al Vino Chianti 36

Slow Braised Boneless Short Ribs, Chianti Wine Reduction & Mushrooms, Crispy Onions & Mashed Potatoes

La Pizzeria

medium/large

Gf Gluten Free or Cauliflower Crust Available upon request

Margherita Pizza

21 / 27

Tomato Sauce, Mozzarella & Fresh Basil

Abruzzese Pizza

25 / 28

Tomato Sauce, Mozzarella Cheese, Black Olives, Hot Salami & Prosciutto

Pepperoni Pizza

25 / 28

Tomato Sauce, Pepperoni, Mozzarella

Scampi Pizza

25 / 28

Scampi Sauce, Shrimp, Mozzarella, Garlic & Extra Virgin Olive Oil

Meat Lovers Pizza

25 / 28

Tomato Sauce, Italian Meatballs, Pepperoni, Italian Sausage, Mozzarella

Vongole Pizza

25 / 28

Chopped Clams, Parmesan, Garlic, Extra Virgin Olive Oil, Italian Herbs

Arugula Pizza

25 / 28

Prosciutto di Parma, Cherry Tomatoes, Mozzarella, Shaved Reggiano Parmesan, Arugula, Extra Virgin Olive Oil

Nonna 'Grandma' Pizza

25 / 28

Tomato Sauce, Fresh Mozzarella & Basil

Florence Pizza

25 / 28

Artichoke Hearts, Spinach, Fresh Tomatoes, Mozzarella

Salami Pizza

25 / 28

Tomato Sauce, Pepperoni, Salami, Onions, Mozzarella

Vegetali Pizza

25 / 28

Tomato Sauce, Spinach, Green & Red Peppers, Mushrooms, Onions, Black Olives, Mozzarella

Margherita Pinsa Romana

Fresh Mozzarella, Tomato Sauce & Fresh Basil

LG 15

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 - 85% less fat - 50% less calories than regular pizza.

Napoli Pinsa

15

Beefsteak Tomatoes, Mozzarella Cheese & Fresh Basil

Roma Pinsa

17

Sliced Roast Beef, Horseradish, Caramelized Onions, Crumbled Gorgonzola

Milano Pinsa

16

Italian Sausage, Bell Peppers, Mozzarella Cheese & Marinara

Parma Pinsa

17

Arugula, Prosciutto di Parma, Shredded Reggiano Parmesan Cheese

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