
Choice of Appetizer

BRUSCHETTA CROSTINI

Ciabatta Crostini, Diced Tomatoes in Balsamic, Fresh Basil & Extra Virgin Olive Oil

CALAMARI FRITTI

Crispy Fried Calamari, Fried Sweet Peppers & Zucchini, Spicy Tomato Sauce

DIRTY OYSTERS

4 Blue Point Oysters Topped with Lime Juice, Sour Cream, Shallots, Red & Black Caviar

PROSCIUTTO E MELONE

Thinly Sliced Prosciutto & Melone

CAPRESE DI BUFALA

Imported Fresh Buffalo Mozzarella with Beefsteak Tomatoes & Fresh Basil

SOUP

Italian Wedding, Pasta e Fagioli, Lentil
~ Zuppa Del Giorno ~

COCKTAIL DI GAMBERI

2 Jumbo Shrimp, Chilled & Served with Cocktail Sauce

INSALATA DELLA CASA

Organic Mixed Baby Greens, Tomatoes, Red Onions, Balsamic Dressing

INSALATA CESARE

Romaine, Reggiano Parmesan, Croutons, Caesar Dressing

INSALATA NANTUCKET

Boston Lettuce & Red Leaf Lettuce, Red Onion, Blue Cheese, Pine Nuts & Maple Raspberry Vinaigrette

Choice of Entrée

MARSALA, PICCATA OR PARMIGIANA

Choice of Chicken or Veal, Marsala or Piccata with Mashed Potatoes & Roasted Vegetables

~ Parmigiana with Spaghetti Marinara ~

SALMONE SENAPE

Fresh Salmon Fillet, Brandy Dijon Mustard Sauce, Garlic Sautéed Spinach

PAPPARDELLE SHORT RIB RAGU

House Made Wide Noodle Tossed with Short Rib Ragù & Mushrooms Finished with Shaved Reggiano Parmesan

SPAGHETTI BOLOGNESE

Tossed in Traditional Bolognese Sauce

PAPPARDELLE TOMATO BASIL

House Made Flat Wide Noodle, Tomato, Basil, Cream & Fresh Mozzarella

COSTOLETTA DI MAIALE

Pan Roasted Pork Chop, Madeira Wine Reduction & Touch of Horseradish

BISTECCA PIZZAIOLA

Hangar Steak, Sautéed Mushrooms, Garlic, Onions, Bell Peppers, & Tomato Sauce Served with Mashed Potatoes

LASAGNE AL FORNO

Classic Lasagna with Bolognese Sauce, Béchamel & Parmigiano Cheese

FARFALLE VODKA SALMONE

Farfalle Pasta, Salmon, Shallots, Cherry Tomatoes, Green Peas & Vodka Cream Sauce

SPAGHETTI CARBONARA

Tossed with Pancetta Bacon, Egg Yolk & Creamy Parmesan Cheese

MELANZANE ALLA PARMIGIANA

Eggplant, Mozzarella, Tomato Sauce, Served over Spaghetti

STUFFED PORK CHOP

Pork Chop Stuffed with Gorgonzola, Caramelized Onions, Pears, Apples, Sage, Seasoned Breadcrumbs, Pear & Caramelized Onion Demi. Served with Mashed Potatoes

STUFFED CHICKEN

Breaded Chicken Breast, Stuffed with Ricotta, Arugula, Eggplant, Prosciutto & Garlic. Topped with a Sherry Wine Reduction, Served with Sautéed Spinach

Additional \$15

VEAL CHOP CHOICE OF MILANESE OR PARMIGIANA

Pounded, your choice of Milanese with Tricolore Salad, OR Parmigiana with Spaghetti Marinara

BRANZINO

Fresh Whole Branzino Deboned Tableside, or Branzino Fillet, Sautéed Spinach & Mashed Potatoes

SWORDFISH

Simply Grilled, Served with Sautéed Escarole & Beans

SPAGHETTI ARAGOSTA

Squid Ink Spaghetti, Fresh Maine Lobster Meat Tossed in Spicy Fra Diavolo Sauce

SURF & TURF

Filet Mignon and Two Grilled Jumbo Shrimp, Sautéed Broccoli di Rapa

PRIME FILET MIGNON

10oz Prime Filet Mignon Steak, Mashed Potatoes & Baby Vegetables

PRIME NY STRIP STEAK

14oz Boneless Prime NY Strip Steak, Mashed Potatoes & Baby Vegetables

Choice of Dessert

CANNOLI, TIRAMISU OR PROFITEROLES

ADD A BOTTLE OF CARMINE'S PRIVATE LABEL WINE \$25.00

Pinot Grigio, Chardonnay, Merlot, Pinot Noir, Chianti, Montepulciano, Cabernet Sauvignon