

# Antipasti

## Antipasto Italiano

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

24

<b>Calamari Fritti</b>	19	<b>Caprese di Bufala</b>	25
Crispy Fried Calamari, Cucchini, Sweet Peppers, & Spicy Tomato Sauce		Imported Fresh Buffalo Mozzarella with Beefsteak Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze	
<b>Bruschetta</b>	13	<b>Insalata di Mare</b>	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	
<b>Cocktail di Gamberi</b>	26	<b>Dirty Oysters</b>	19
Traditional Shrimp Cocktail		Blue Point Oysters, Lime Juice, Crème Fraiche, Shallots, Orange & Green Caviar	
<b>Carpaccio di Manzo</b>	23	<b>Prosciutto e Melone</b>	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	
<b>Baked Cherrystones</b>	20	<b>Torre di Capri</b>	25
Baked Clams, Chorizo, Jalapeno & Cilantro Lime Butter		Lightly Breaded, Crispy Eggplant, Tomato & Buffalo Mozzarella Stack, Spicy Olive Tapenade	
<b>Zucchini Blossoms</b>	18	<b>Imported Burrata a Prosciutto</b>	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	
<b>Gamberoni alla Griglia</b>	27	<b>Polpo alla Griglia</b>	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	
<b>Zuppa di Muscoli</b>	24	<b>Gamberi alla Veneziana</b>	27
Sautéed Mussels, Cherry Tomatoes & Garlic Butter		Jumbo Shrimp, Sautéed with White Wine, Garlic & Butter Over Polenta	
<b>Zuppa di Vongole</b>	25		
Sautéed Clams, Cherry Tomatoes & Garlic Butter			

## Insalate

### Cesare

Romaine, Croutons, Shaved Parmesan & Traditional Cesare Dressing

17

<b>Della Casa</b>	12	<b>La Nostra</b>	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	
<b>BB &amp; Gorgonzola</b>	19	<b>Barbabietole</b>	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	
<b>Insalata Arcobaleno</b>	19	<b>Chopped Antipasto</b>	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	
<b>Nantucket</b>	18	<b>Quarto di Lattuga</b>	18
Boston Lettuce & Red Leaf Lettuce, Red Onion, Blue Cheese, Pine Nuts & Maple Raspberry Vinaigrette		Iceberg Wedge, Bacon, Sliced Almonds, Tangy Gorgonzola Dressing	

## Zuppa

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

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## Specialita Della Casa

			half/full
<b>Gnocchi</b>	26	<b>Penne alla Caprese</b>	15/25
House Made Potato Dumpling with Tomato Sauce or Basil Pesto Sauce		Fresh Mozzarella, Basil, Fresh Tomato, Garlic & Extra Virgin Olive Oil Sauce	
<b>Ravioli di Vitello</b>	29	<b>Rigatoni alla Vodka</b>	17/27
Braised Veal Ravioli with Mushrooms & Fresh Thyme Sauce and Touch of Cream		Traditional Vodka Sauce with Pancetta	
<b>Fusilli Puttanesca</b>	25	<b>Pappardelle Carmine's</b>	33
Capers, Anchovies, Fresh Tomatoes, Garlic & olivata Olives in a Tomato Sauce		House Made Wide Pasta, In Garlic & Extra Virgin Olive Oil, Cervellata Sausage, Broccoli Rabe, Grape Tomatoes, White Wine Sauce	
<b>Melanzane alla Parmigiana</b>	25	<b>Piatto della Nonna</b>	31
Baked Eggplant, Mozzarella & Parmesan Cheese, Tomato Sauce, Spaghetti Marinara — Or Eggplant Rollatini		Meatball, Sausage & Pork Chop, Served over Spaghetti Marinara	

## Classico

			half/full
<b>Bucatini Amatriciana</b>	28	<b>Spaghetti Carbonara</b>	17/29
Bucatini, Tossed with Guanciale, Onions & White Wine, Traditional Tomato Sauce		Tossed with Pancetta & Egg yolk in a Parmigiano Cream Sauce	
<b>House Made Spaghetti</b>	28	<b>Spaghetti Bolognese</b>	17/27
House Made Meatballs or Italian Sausage or both, Marinara		Tossed in Traditional Bolognese Sauce	
<b>Ravioli Spinaci e Ricotta</b>	28	<b>Fettuccini Alfredo</b>	15/25
Raviolis Filled with Ricotta & Spinach, Butter Sage Sauce		Fettuccini, Parmigiano Butter Cream Sauce	
<b>Pappardelle al Ragu di Short Rib</b>	35	<b>Pappardelle Tomato Basil</b>	27
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

<b>Linguine Clams</b>	half 18/ full 29	<b>Paglia e Fieno Gamberi e Asparagi</b>	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	
<b>Ravioli Aragosta</b>	39	<b>Linguine Scungili</b>	33
Fresh House Made Lobster Ravioli, Grape Tomatoes in Lobster Bisque Sauce		Saut ed Scungili, Spicy Fra Diavolo Tomato Sauce	
<b>Linguine allo Scoglio</b>	39	<b>Spaghetti Aragosta</b>	39
Mussels, Clams, Calamari,umbo Shrimp, Bay Scallops and Garlic, Tomato Sauce		Squid Ink Spaghetti, Fresh Maine Lobster Meat, Spicy Fra Diavolo Sauce	
<b>Farfalle Vodka Salmone e Piselli</b>	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

<b>Risotto Al Porcini</b>	36	<b>Risotto Gamberi Zafferano</b>	36
Imported Carnaroli Rice, Porcini Mushrooms & Truffle Oil		Imported Carnaroli Rice, Garlic, Shrimp, Arugula & Saffron	
<b>Risotto Al Frutti Di Mare</b>	38	<b>Risotto Primavera e Pesto</b>	31
Imported Carnaroli Rice With Calamari, Shrimp, Clams, Mussels in a Light Tomato Sauce		Imported Carnaroli Rice, Fresh Seasonal Vegetables & Pesto Sauce	

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## Pesce

<b>Dentice Francese</b>	39	<b>Dover Sole</b>	49
Pan Sautéed Yellowtail Snapper Fillet, White Wine Lemon Butter Sauce, Sautéed Spinach		Pan Seared Dover Sole , Meuniere Style, Sautéed Spinach & Mashed Potatoes	
<b>Dentice Rughetta</b>	39	— Deboned Tableside	
Pan Sautéed Yellowtail Snapper Fillet, Fresh Tomato, Mushrooms, Arugula, White Wine & Lemon Sauce over Linguine		<b>Salmone Al Granchio</b>	39
<b>Dentice Livornese</b>	39	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		<b>Pesce Spada Griglia</b>	39
<b>Salmone Senape</b>	39	Grilled Swordfish, Aromatic Fresh Herb Oil, Over Sautéed Escarole, Cannellini Beans & Fresh Tomato	
Grilled Fresh Salmon Fillet with Dijon Mustard Sauce, Sautéed Spinach		<b>Chilean Sea Bass</b>	49
<b>Zuppa di Pesce</b>	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, Crostini		<b>'Aragosta' Maine Lobster</b>	MP
		Broiled or Steamed 1.5lb or 2lb Maine Lobster	
		— Add Lump Crab Meat Stuffing 8	

## Carmine's Favorites

### Veal Osso Bucco

Slow Braised Veal Shank, Served over Risotto Milanese  
49

### Lamb Shank

Slow Pan Seared Colorado Lamb Shank, Served over Wild Mushroom Risotto  
48

### Short Rib al Vino Chianti

Slow Braised Boneless Short Ribs in a Chianti Wine Reduction, Mushrooms, Crispy Onions, Served over Risotto Parmigiano  
44

## Pollo e Vitello

Proudly Serving Harvestland Purdue All-Natural & Antibiotic Free Chicken

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

## Contorni

<b>Asparagus</b>	11	<b>Baby Vegetables</b>	11
<b>Broccoli</b>	11	<b>Sautéed Mushrooms</b>	11
<b>Broccoli di Rabe</b>	11	<b>Sautéed Spinach</b>	11
<b>Broccoli di Rabe with Sausage</b>	20	<b>Mashed Potatoes</b>	11
<b>Carmines Italian Sausage</b>	12	<b>Roasted Potatoes</b>	11
<b>Carmines Italian Meatballs</b>	14	<b>Sautéed Escarole &amp; Cannellini Beans</b>	11

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## 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

<b>Dry Aged Boneless N.Y. Strip</b> 14 oz. 85		<b>Australian A7 Wagyu Filet Mignon</b> 10 oz. 90	
<b>Dry Aged Bone-In Ribeye</b> 20 oz. 95		<b>Japanese A5 Wagyu Ribeye</b> 12 oz. 130	
<b>Prime Filet Mignon</b> 49 9oz. Center Cut		<b>Prime Porterhouse</b> 65 25 oz.	
<b>Prime Bone-In Ribeye</b> 65 22 oz.		<b>Prime Skirt Steak</b> 40 9 oz.	
<b>Prime Boneless Ribeye</b> 49 14 oz.		<b>Australian Rack of Lamb</b> 49 Choice of Half Rack or Rib Lamb Chops, Mint Sauce, String Beans & Roasted Potatoes	
<b>Prime Boneless N.Y. Strip</b> 55 14 oz.		<b>Lamb Loin Chops all Abruzzese</b> 45 Colorado Lamb Loin Chops, Rosemary-Garlic Marinade, String Beans & Roasted Potatoes	

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

## La Pizzeria

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

medium/large

<b>Margherita Pizza</b> 21 / 27 Tomato Sauce, Mozzarella & Fresh Basil	<b>Arugula Pizza</b> 25 / 29 Prosciutto di Parma, Cherry Tomatoes, Mozzarella, Shaved Reggiano Parmesan, Arugula, Extra Virgin Olive Oil
<b>Abruzzese Pizza</b> 25 / 29 Tomato Sauce, Mozzarella Cheese, Black Olives, Hot Salami & Prosciutto	<b>Nonna 'Grandma' Pizza</b> 25 / 29 Tomato Sauce, Fresh Mozzarella & Basil
<b>Pepperoni Pizza</b> 25 / 29 Tomato Sauce, Pepperoni, Mozzarella	<b>Florence Pizza</b> 25 / 29 Artichoke Hearts, Spinach, Fresh Tomatoes, Mozzarella
<b>Scampi Pizza</b> 25 / 29 Scampi Sauce, Shrimp, Mozzarella, Garlic & Extra Virgin Olive Oil	<b>Salami Pizza</b> 25 / 29 Tomato Sauce, Pepperoni, Salami, Onions, Mozzarella
<b>Meat Lovers Pizza</b> 25 / 29 Tomato Sauce, Italian Meatballs, Pepperoni, Italian Sausage, Mozzarella	<b>Vegetali Pizza</b> 25 / 29 Tomato Sauce, Spinach, Green & Red Peppers, Mushrooms, Onions, Black Olives, Mozzarella
<b>Vongole Pizza</b> 25 / 29 Chopped Clams, Parmesan, Garlic, Extra Virgin Olive Oil, Italian Herbs	

## 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.

### Margherita Pinsa Romana

Fresh Mozzarella, Tomato Sauce & Fresh Basil

LG 15

<b>Milano Pinsa</b> 16 Italian Sausage, Bell Peppers, Mozzarella Cheese & Marinara	<b>Napoli Pinsa</b> 15 Beefsteak Tomatoes, Mozzarella Cheese & Fresh Basil
<b>Parma Pinsa</b> 17 Arugula, Prosciutto di Parma, Shredded Reggiano Parmesan Cheese	<b>Roma Pinsa</b> 17 Sliced Roast Beef, Horseradish, Caramelized Onions, Crumbled Gorgonzola

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