

Antipasti

Antipasto Italiano 24

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

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 Breadcrumb Stuffed & 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	27
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	18
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	20	Italian Wedding	12
Maine Lobster Bisque, Brandy		Traditional Wedding Soup with Mini Meatballs	
Zuppa di Lenticchie Umbria	12	Pasta e Fagioli	12
Green lentils, Carrots, Celery, Onion, Garlic, and Fresh Herbs		Pasta with Prosciutto & Cannellini Beans	

Specialita Della Casa

Gnocchi House Made Potato Dumpling with Tomato Sauce or Basil Pesto Sauce	22	Penne alla Caprese Fresh Mozzarella, Basil, Fresh Tomato, Garlic & Extra Virgin Olive Oil Sauce	21
Ravioli di Vitello Braised Veal Ravioli with Mushrooms & Fresh Thyme Sauce and Touch of Cream	29	Rigatoni alla Vodka Traditional Vodka Sauce with Pancetta	21
Fusilli Puttanesca Capers, Anchovies, Fresh Tomatoes, Garlic & Kalamata Olives in a Tomato Sauce	25	Pappardelle Carmine's House Made Wide Pasta, In Garlic & Extra Virgin Olive Oil, Cervellata Sausage, Broccoli Rabe, Grape Tomatoes, White Wine Sauce	27
Melanzane alla Parmigiana Baked Eggplant, Mozzarella & Parmesan Cheese, Tomato Sauce, Spaghetti Marinara — Or Eggplant Rollatini	21	Piatto della Nonna Meatball, Sausage & Pork Chop, Served over Spaghetti Marinara	29

Classico

House Made Spaghetti House Made Meatballs or Italian Sausage or both, Marinara	21	Spaghetti Carbonara Tossed with Pancetta & Egg Yolk in a Parmigano Cream Sauce	21
Bucatini Amatriciana Bucatini, Tossed with Guanciale, Onions & White Wine, Traditional Tomato Sauce	25	Spaghetti Bolognese Tossed in Traditional Bolognese Sauce	21
Ravioli Spinaci e Ricotta Raviolis Filled with Ricotta & Spinach, Butter Sage Sauce	25	Fettuccini Alfredo Fettuccini, Parmigiano Butter Cream Sauce	18
Pappardelle al Ragu di Short Rib House Made Wide Pasta, Tossed with Short Rib Ragu & Mushrooms, Shaved Reggiano Parmesan	28	Pappardelle Tomato Basil House Made Flat Wide Pasta, Tomato, Basil, Cream & Fresh Mozzarella	21

Lasagne alla Bolognese

Traditional Meat Lasagna, Tomato Sauce, Bechamel & Melted Mozzarella

23

Pasta Di Mare

Linguine Clams Littleneck Clams, White Wine Sauce with Parsley, Scallions, Red Pepper Flakes, Garlic & Extra Virgin Olive Oil	27	Paglia e Fieno Gamberi e Asparagi Fresh White & Green Tagliolini Pasta, Shrimp & Asparagus & Crushed Red Pepper Flakes, Grape Tomatoes, Garlic & White Wine Sauce	31
Ravioli Aragosta Fresh House Made Lobster Ravioli, Grape Tomatoes in Lobster Bisque Sauce	39	Linguine Scungili Sautéed Scungili, Spicy Fra Diavolo Tomato Sauce	28
Linguine allo Scoglio Mussels, Clams, Calamari, Jumbo Shrimp, Bay Scallops and Garlic, Tomato Sauce	39	Spaghetti Aragosta Squid Ink Spaghetti, Fresh Maine Lobster Meat, Spicy Fra Diavolo Sauce	39
Farfalle Vodka Salmone e Piselli Salmon, Cherry Tomatoes, Green Peas & Vodka Cream Sauce	28		

 Gluten Free or Whole Wheat Pasta Available Upon Request

Risotti

Risotto alla Milanese

Imported Carnaroli Rice, Slowly Cooked with Chicken Stock, Saffron & Veal Marrow

22

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

*Consuming raw or undercooked meats, poultry, seafood, eggs may increase your risk of foodborne illness especially with certain medical conditions.

If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, you should eat oysters fully cooked

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	32
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	29	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, Crostini	39	'Aragosta' Maine Lobster Broiled or Steamed 1.5lb \$85 or 2lb Maine Lobster \$95 — Add Lump Crab Meat Stuffing 15	

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

Parmigiana

Lightly Breaded Chicken or Veal, Tomato Sauce & Fresh Mozzarella, Served with Spaghetti Marinara
Reg 18 / Lg 26 / Veal 34

Francese Chicken or Veal Sautéed in a White Wine Butter-Lemon Sauce, Served with Mashed Potatoes & Baby Vegetables	26/34	Pollo Cacciatore alla Romana Half Chicken, Sautéed wth Garlic, Onions, Bell Peppers, Kalamata Olives & Mushrooms, Fresh Rosemary, White Wine, Touch of Tomato Sauce	26
Marsala Chicken or Veal, sautéed in a Marsala Wine Mushroom Sauce, served with Mashed Potatoes & Baby Vegetables	26/34	Pollo Scarpariello Half Roasted Chicken, Sliced Italian Sausage, Hot Cherry Peppers, Onions, Bell Peppers & Roasted Potatoes in a Rosemary Lemon Sauce	26
Piccata Chicken or Veal Sautéed with Capers in White Wine Lemon-Butter Sauce, Served with Mashed Potatoes & Baby Vegetables	26/34	Pollo Arrosto Half Herb Roasted Chicken, Rosemary Roasted Potatoes, Sautéed Broccoli & Demi-Glace Sauce	26
Milanese Chicken or Veal Lightly Breaded and Fried, Served over Tri Colore Salad & Chopped Tomatoes & Shaved Parmesan	26/34	Battuta di Pollo Pounded Thin Grilled All-Natural Chicken Breast, Served with Insalata Tri Colore and Shaved Parmesan	26
Saltimbocca alla Romana Chicken or Veal topped with Fresh Sage, Prosciutto & Provolone with Sautéed Spinach	26/34		

Contorni

Asparagus	11	Baby Vegetables	11
Broccoli	11	Sautéed Mushrooms	11
Broccoli di Rabe	11	Sautéed Spinach	11
Broccoli di Rabe with Sausage	20	Mashed Potatoes	11
Carmine's Italian Sausage	12	Roasted Potatoes	11
Carmine's Italian Meatballs	14	Sautéed Escarole & Cannellini Beans	11

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 Boneless N.Y. Strip 14 oz.	99	Dry Aged Bone-In Ribeye 20 oz.	99
Australian A7 Wagyu Filet Mignon 10 oz. 90			
Prime Porterhouse 27 oz.	65	Prime Boneless Ribeye 14 oz.	49
Prime Filet Mignon 9 oz. Center Cut	49	Prime Bone-In Ribeye 22 oz.	65
Prime Skirt Steak 9 oz.	40	Australian Rack of Lamb Choice of Half Rack or Rib Lamb Chops, Mint Sauce, String Beans & Roasted Potatoes	49
Prime Boneless N.Y. Strip 14 oz.	55	Rib Veal Chop 14oz. Grilled, Center Cut Rib Veal Chop, Served with Roasted Potatoes & Sautéed Broccoli Rabe	69
Prime Bone-In New York Strip 16 oz.	55		

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

La Nostra Pizzeria

	medium / large		medium / large
Margherita Pizza Tomato Sauce, Mozzarella & Fresh Basil	16 / 22	Arugula Pizza Prosciutto di Parma, Cherry Tomatoes, Mozzarella, Shaved Reggiano Parmesan, Arugula, Extra Virgin Olive Oil	22 / 27
Pepperoni Pizza Tomato Sauce, Pepperoni, Mozzarella	18 / 24	Nonna 'Grandma' Pizza Tomato Sauce, Fresh Mozzarella & Basil	22 / 27
Abruzzese Pizza Tomato Sauce, Mozzarella Cheese, Black Olives, Hot Salami & Prosciutto	22 / 27	Florence Pizza Artichoke Hearts, Spinach, Fresh Tomatoes, Mozzarella	22 / 27
Scampi Pizza Scampi Sauce, Shrimp, Mozzarella, Garlic & Extra Virgin Olive Oil	22 / 27	Vegetali Pizza Tomato Sauce, Spinach, Green & Red Peppers, Mushrooms, Onions, Black Olives, Mozzarella	22 / 27
Meat Lovers Pizza Tomato Sauce, Italian Meatballs, Pepperoni, Italian Sausage, Mozzarella	22 / 27	Salami Pizza Tomato Sauce, Pepperoni, Salami, Onions, Mozzarella	22 / 27
Vongole Pizza Chopped Clams, Parmesan, Garlic, Extra Virgin Olive Oil, Italian Herbs	22 / 27		

GF Gluten Free or Cauliflower Crust Available upon request, Additional Toppings \$2.50 ea

Pinsa Romana

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.

Individual Margherita Pinsa

Fresh Mozzarella, Tomato Sauce & Fresh Basil

12

Napoli Pinsa Beefsteak Tomatoes, Mozzarella Cheese & Fresh Basil	14	Milano Pinsa Italian Sausage, Bell Peppers, Mozzarella Cheese & Marinara	14
Roma Pinsa Sliced Roast Beef, Horseradish, Caramelized Onions, Crumbled Gorgonzola	15	Parma Pinsa Arugula, Prosciutto di Parma, Shredded Reggiano Parmesan Cheese	15

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1-25

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