

# Appetizers

## Baked Cherrystones

Cherrystones on the half shell baked with stuffing, seasoned butter, marinara sauce, and mozzarella cheese 11.99

## Shrimp Aglio\*\*

Pan seared shrimp with garlic, white wine, garlic butter, parsley and chili pepper flakes, grilled house ciabatta 11.99

## Mussels Fra Diavolo\*\*

Spicy San Marzano marinara sauce, grilled house ciabatta 10.99

## Calamari Balsamico

Fried calamari rings & tentacles, roasted red peppers, artichoke hearts, scallions, balsamic glaze 12.99

## Sauteed Stuffed Mushrooms

Fresh sliced mushrooms sautéed with seasoned butter, chopped garlic and breadcrumbs 7.99

## Garlic Bread

Half of a loaf of Italian bread baked with fresh garlic, mozzarella cheese and olive oil 6.99

## Soup

### Pasta e Fagioli

carrot, celery, onion, cannellini bean, tomato, ditalini pasta, prosciutto, parmesan 4.99

## Salads

### Arugula Salad\*

Baby arugula, feta cheese, cranberries, toasted almonds, red onions, balsamic vinaigrette 8.99

### Quinoa Salad\*

Chick peas, apples, mixed greens, feta cheese, almonds, maple vinaigrette 8.99

### Caesar Salad\*\*

Romaine hearts, garlic croutons, Parmigiano-Reggiano 8.99

### Autumn Salad\*

Baby kale, roasted squash, candied walnuts, feta cheese, apple cider vinaigrette 8.99

### Caprese Salad\*

Sliced fresh mozzarella and tomatoes with basil and Balsamic vinegar 8.99

#### Add Ons:

8 oz. Salmon (11.99) (12) Shrimp (11.99)  
8 oz. Chicken (5.99) 8 oz. Steak Tips (11.99)

## Meat & Cheese Board\*\*

Served with fig jam, marinated olives, pickled vegetables, crostini, Italian cured meats & cheeses 16.99

## Extra Large Meatball

Made with ground beef, veal and pork, over a soft parmigiano-reggiano polenta, topped with San Marzano marinara sauce 11.99

## Rolled Eggplant

Pan fried eggplant rolled with baby spinach & ricotta cheese, baked with San Marzano marinara sauce 11.99

## Risotto Balls

Stuffed with Prosciutto di Parma, peas & mozzarella, served with San Marzano marinara, parmigiano-reggiano, basil 9.99

## Flatbreads & Pizzas

### Carmines Classic

Fresh basil, mozzarella cheese, mixed cherry tomatoes  
Flatbread 8.99 Pizza 10.99

### Tuscan Chicken

Roasted red pepper pesto, grilled chicken, red onion, fresh mozzarella cheese, cranberry balsamic reduction  
Flatbread 11.99 Pizza 13.99

### Hawaiin BBQ

BBQ chicken, bacon, shredded mozzarella cheese, red onion, pineapple  
Flatbread 11.99 Pizza 13.99

### Vegetarian

Honey lemon whipped ricotta cheese, mozzarella, caramelized onions, roasted bell peppers, asparagus tips, mushrooms, roasted squash, arugula, finished with rosemary evoo  
Flatbread 11.99 Pizza 13.99

### Fig

Fig jam, arugula, parmesan-reggiano, prosciutto, mozzarella, balsamic glaze  
Flatbread 11.99 Pizza 13.99

### Buffalo Chicken

Buffalo chicken, bacon, roasted garlic puree, mozzarella & gorgonzola cheese, scallions, cherry tomatoes, blue cheese dressing  
Flatbread 11.99 Pizza 13.99

### Andouille

Andouille sausages, cherry tomatoes, kalamata olives, red onion, roasted garlic, mozzarella, arugula, pesto  
Flatbread 11.99 Pizza 13.99

Gluten Free Dough Available 3.99

# Entrees

## **Bolognese\*\***

Braised veal, pork & beef, simmered in a San Marzano tomato ragu, parmigiano-reggiano tossed with tagliatelle 15.99

## **Carbonara\*\***

Pancetta, peas, linguini pasta, egg cream sauce 11.99  
chicken 16.99 shrimp 19.99 steak tips 21.99

## **Scampi\*\***

Tomatoes, baby spinach, white wine, garlic butter, parmigiano-reggiano, linguini pasta 11.99  
chicken 16.99 shrimp 19.99

## **Rigatoni alla Vodka\*\***

San Marzano marinara sauce, touch of cream, parmigiano-reggiano 11.99  
chicken 16.99 shrimp 19.99 meatballs 16.99

## **Fettuccini Alfredo\*\***

Fettuccine served in a creamy alfredo sauce sprinkled with parmesan cheese 12.99  
chicken 17.99 shrimp 20.99

## **Cacciatore\*\***

Red bell peppers, onions, mushrooms, tomato sauce tossed with tagliatelle pasta finished with Parmesan cheese 13.99  
chicken 18.99 Italian Sausage 18.99

## **Marsala\*\***

Herb roasted mushrooms, asparagus tips, marsala wine demi, parmigiano risotto  
chicken 16.99 veal 21.99

## **Exquisito\*\***

Freshly breaded cutlet sautéed in Marsala wine with butter, salami and fresh mozzarella cheese, linguini pasta  
chicken 19.99 veal 23.99

## **Parmigiana**

Breaded cutlet, San Marzano marinara, mozzarella, rigatoni  
chicken 16.99 veal 21.99  
eggplant 15.99

## **Four Cheese Baked Lasagna**

Ricotta, parmigiano-reggiano, mozzarella & goat cheese with San Marzano meat sauce 15.99  
add meatballs 4.99

## **Linguini & Clams\*\***

Sautéed littlenecks, flat italian parsley, garlic, finished in a white wine butter sauce 21.99

## **Frutti di Mare\*\***

Pan seared scallop, shrimp, braised littlenecks, P.E.I. mussels, calamari, spicy San Marzano marinara sauce, natural sea broth, linguini pasta 26.99

## **Scallop & Shrimp Tagliatelle\*\***

Pan seared scallops & shrimp sauteed with cherry tomatoes, garlic, chili peppers, spinach and parsley finished with rich lobster sauce tossed with tagliatelle pasta 24.99

## **Pan Seared Scallops\***

New Bedford sea scallops with a butternut squash, asparagus tips & pancetta risotto, sage beurre blanc sauce 25.99

## **Prosciutto Wrapped Cod\*\***

Prosciutto Di Parm wrapped cod, gnocchi, roasted tomato, preserved lemon & arugula, finished with a scampi butter sauce 21.99

## **Baked Haddock\*\***

Served with mashed potatoes, green beans and topped with ritz cracker crumbs 19.99

## **Grilled Salmon\***

Grilled asparagus with fingerling potatoes, baby spinach and blistered cherry tomatoes, finished with evoo 24.99

## **Chicken Speziato\*\***

Airline organic chicken, fingerling potatoes, asparagus, topped with onion rings, finished with a chili pepper sauce 19.99

## **Braised Pork Shank\***

Braised pork shank served over parmigiano-reggiano polenta 21.99

## **New York Sirloin**

House cut parmigiano-reggiano truffle fries, grilled asparagus, cognac au poivre sauce 24.99

## **Grilled Steak Tips**

marinated certified angus beef tips, potato wedges, grilled asparagus, bourbon glaze, 26.99

## **Filet Mignon\*\***

8 oz grilled filet, truffle purses, sautéed spinach, fried leeks, truffle butter 34.99

*Steak Add Ons:*

*scallops (18), shrimp (10)*

## **Sides**

*baby kale, grilled asparagus, seasonal veg,  
parmigiano-reggiano rissoto, polenta,  
parmesan truffle fries*

\* GLUTEN FRIENDLY \*\* GLUTEN FRIENDLY AVAILABLE - \$3.99

18% gratuity added to parties of 8 or more.

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your chance of food borne illness. Before placing your order, please inform us if a guest in your party has a food allergy.