

# Appetizers

## Baked Cherrystones

Cherrystones on the half shell baked with stuffing, seasoned butter, marinara sauce, and mozzarella cheese 12.99

## Shrimp Aglio\*\*

Pan seared shrimp with garlic, white wine, garlic butter, parsley and chili pepper flakes, grilled house ciabatta 12.99

## Mussels Fra Diavolo\*\*

Spicy San Marzano marinara sauce, grilled house ciabatta 11.99

## Calamari Balsamico

Fried calamari rings & tentacles, roasted red peppers, artichoke hearts, scallions, balsamic glaze 13.99

## Sautéed Stuffed Mushrooms

Fresh sliced mushrooms sautéed with seasoned butter, chopped garlic and breadcrumbs 8.99

## Garlic Bread

Half of a loaf of Italian bread baked with fresh garlic, mozzarella cheese and olive oil 7.99

## 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 10.99

### Quinoa Salad\*

Chick peas, apples, mixed greens, feta cheese, almonds, maple vinaigrette 10.99

### Caesar Salad\*\*

Romaine hearts, garlic croutons, Parmigiano-Reggiano 9.99

### Autumn Salad\*

Baby kale, roasted squash, candied walnuts, feta cheese, apple cider vinaigrette 10.99

### Caprese Salad\*

Sliced fresh mozzarella and tomatoes with basil and Balsamic vinegar 10.99

*Add Ons:*

8 oz. Salmon (12.99) (12) Shrimp (12.99)

8 oz. Chicken (7.99) 8 oz. Steak Tips (14.99)

## Meat & Cheese Board\*\*

Served with fig jam, marinated olives, pickled vegetables, crostini, Italian cured meats & cheeses 18.99

## Extra Large Meatball

Made with ground beef, veal and pork, over a soft parmigiano-reggiano polenta, topped with San Marzano marinara sauce 12.99

## Rolled Eggplant

Pan fried eggplant rolled with baby spinach & ricotta cheese, baked with San Marzano marinara sauce 12.99

## Risotto Balls

Stuffed with Prosciutto di Parma, peas & mozzarella, served with San Marzano marinara, parmigiano-reggiano, basil 10.99

## Flatbreads & Pizzas

### Carmine's Classic

Fresh basil, mozzarella cheese, mixed cherry tomatoes  
Flatbread 9.99 Pizza 12.99

### Tuscan Chicken

Roasted red pepper pesto, grilled chicken, red onion, fresh mozzarella cheese, cranberry balsamic reduction  
Flatbread 12.99 Pizza 15.99

### Hawaiian BBQ

BBQ chicken, bacon, shredded mozzarella cheese, red onion, pineapple  
Flatbread 12.99 Pizza 15.99

### Vegetarian

Honey lemon whipped ricotta cheese, mozzarella, caramelized onions, roasted bell peppers, asparagus tips, mushrooms, roasted squash, arugula, finished with rosemary evoo  
Flatbread 12.99 Pizza 15.99

### Fig

Fig jam, arugula, parmesan-reggiano, prosciutto, mozzarella, balsamic glaze  
Flatbread 12.99 Pizza 15.99

### Buffalo Chicken

Buffalo chicken, bacon, roasted garlic puree, mozzarella & gorgonzola cheese, scallions, cherry tomatoes, blue cheese dressing  
Flatbread 12.99 Pizza 15.99

### Andouille

Andouille sausages, cherry tomatoes, kalamata olives, red onion, roasted garlic, mozzarella, arugula, pesto  
Flatbread 12.99 Pizza 15.99

**Gluten Free Dough Available 6.99**

# Sandwiches

Available 11am - 4pm

## Trattoria Burger

Short rib, brisket & chuck, fresh mozzarella, basil, lettuce, tomato, balsamic vinegar, evoo  
brioche roll 13.99

## Carmines Burger

Short rib, brisket & chuck, cheese, bacon, lettuce, tomato,  
brioche roll 12.99

## Meatball Sandwich

Mini meatballs, topped with San Marzano marinara sauce,  
ciabatta bread 10.99

## Chicken Parm

Breaded chicken cutlet, San Marzano marinara, mozzarella,  
parmigiano-reggiano, ciabatta bread 11.99

# Entrees

## Bolognese\*\*

Braised veal, pork & beef, simmered in a San Marzano tomato  
ragu, parmigiano-reggiano tossed with tagliatelle 17.99  
w/meatballs 23.99

## Carbonara\*\*

Pancetta, peas, linguini pasta, egg cream sauce 13.99  
w/chicken 18.99 w/shrimp 21.99 w/steak tips 26.99

## Scampi\*\*

Tomatoes, baby spinach, white wine, garlic butter, parmigiano-  
reggiano, linguini pasta 13.99  
w/chicken 18.99 w/shrimp 21.99

## Rigatoni alla Vodka\*\*

San Marzano marinara sauce, touch of cream, parmigiano-  
reggiano 13.99  
w/chicken 18.99 w/shrimp 21.99 w/meatballs 16.99

## Fettuccini Alfredo\*\*

Fettuccine served in a creamy alfredo sauce sprinkled with  
parmesan cheese 13.99  
w/chicken 18.99 w/shrimp 21.99

## Cacciatore\*\*

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

## Marsala\*\*

Herb roasted mushrooms, asparagus tips, marsala wine demi,  
parmigiano risotto  
w/chicken 18.99 w/veal 26.99

## Exquisito\*\*

Freshly breaded cutlet sautéed in Marsala wine with butter, salami  
and fresh mozzarella cheese, linguini pasta  
w/chicken 18.99 w/veal 26.99

## Parmigiana

Breaded cutlet, San Marzano marinara, mozzarella, rigatoni  
w/chicken 18.99 w/veal 26.99 w/eggplant 15.99

## Four Cheese Baked Lasagna

Ricotta, parmigiano-reggiano, mozzarella & goat cheese  
with San Marzano meat sauce 16.99  
w/ meatballs 21.99

## Linguini & Clams\*\*

Sautéed littlenecks, flat italian parsley, garlic,  
finished in a white wine butter sauce 23.99

## Frutti di Mare\*\*

Pan seared scallop, shrimp, braised littlenecks,  
P.E.I. mussels, calamari, spicy San Marzano marinara sauce,  
natural sea broth, linguini pasta 28.99

## Scallop & Shrimp Tagliatelle\*\*

Pan seared scallops & shrimp sautéed with cherry tomatoes,  
garlic, chili peppers, spinach and parsley finished with rich lobster  
sauce tossed with tagliatelle pasta 25.99

## Pan Seared Scallops\*

New Bedford sea scallops with a butternut squash, asparagus tips  
& pancetta risotto, sage beurre blanc sauce 27.99

## Prosciutto Wrapped Cod\*\*

Prosciutto Di Parm wrapped cod, gnocchi, roasted tomato,  
preserved lemon & arugula, finished with a  
scampi butter sauce 23.99

## Grilled Salmon\*

Grilled asparagus with fingerling potatoes, baby spinach and  
blistered cherry tomatoes, finished with evoo 25.99

## Braised Pork Shank\*

Braised pork shank served over parmigiano-reggiano polenta  
22.99

## New York Sirloin

House cut parmigiano-reggiano truffle fries, grilled asparagus,  
cognac au poivre sauce 28.99

## Grilled Steak Tips

marinated certified angus beef tips, potato wedges,  
grilled asparagus, bourbon glaze, 27.99

## Filet Mignon\*\*

8 oz grilled filet, truffle purses, sautéed spinach,  
fried leeks, truffle butter 38.99

*Steak Add Ons:*

*scallops (18), shrimp (10)*

## Sides

*baby kale 5.99 | grilled asparagus 6.99 | seasonal veg 5.99*

*parmigiano-reggiano risotto 5.99 | polenta 5.99*

*parmesan truffle fries 7.99*

\* GLUTEN FRIENDLY \*\* GLUTEN FRIENDLY AVAILABLE - \$6.99

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.