

APPETIZERS

HOUSE CUT CALAMARI- fresh calamari fried golden brown and served with fresh marinara. \$9.50
CRAB STUFFED ARTICHOKE BOTTOMS- oven roasted, stuffed with seasoned crab meat and finished with roasted red pepper coulis. \$9.50
PRINCE EDWARD ISLAND MUSSELS- sweet Italian sausage, garlic, herbs, fish fume & fresh tomato sauce. \$9.25
SHRIMP ALEXIS - smoked bacon, Dijon mustard, & horseradish served over crispy spinach. \$9.50
CARMINE'S CAESAR \$6.95
HOUSE MADE MOZZARELLA- stuffed with imported prosciutto ham and basil pesto. \$8.50
CARPACCIO OF SMOKED TUNA- with cucumber- wasabi aioli dressing. \$9.50
BRUSCHETTA ALLA CARMINE'S- tomato, olives, garlic, olive oil and Balsamic vinegar on our grilled Tuscan bread. \$7.25
WILD MUSHROOM RISOTTO- \$10.50 = appetizer OR \$16.75 = entree

PRIMI PIATTI

GNOCCHI ALLA CUCINA - potato dumplings with creamy tomato and mushroom sauce, sun dried tomatoes and scallions. \$16.75
LINGUINE WITH CHICKEN AND BROCCOLI- sun dried and fresh tomatoes, garlic, white wine, butter and scallions. \$17.50
SHRIMP REGATE- with asparagus, sun dried & fresh tomatoes, garlic, scallions, white wine lemon butter, served over penne pasta. \$17.95
PASTA BOLOGNESE - classic meat sauce with veal, pork and beef. \$16.75
SHRIMP AND RENDERED PROSCIUTTO- with Spanish onions and sun dried tomato pesto cream, served over fettucine. \$17.95
PENNE ALA VODKA WITH CHICKEN- chicken sautéed with onions, basil, sun dried tomatoes, vodka and fresh tomato sauce with a touch of cream. \$17.50
VEGETABLE FESTONELLE AL FORNO- pasta sheets filled with mushrooms, spinach, artichoke hearts, and sun dried tomatoes, finished with a basil pesto gratin. \$16.95
SHRIMP AND MUSHROOMS ALFREDO- imported Parmigiano- Reggiano cream sauce tossed with fettuccine and a touch of sherry. \$17.95
SHRIMP ALA CARCIOFI- with artichoke hearts, cannellini beans, basil, fresh tomato and scallions served in a garlic white wine sauce over rigatoni. \$17.95
GRILLED CHICKEN AND SHRIMP AMARETTO- amaretto infused cream sauce with fresh tomato & scallion over penne \$17.95
PHIL'S PASTA- home made meatballs and sweet Italian sausage tossed with meat infused house tomato sauce, Parmigiano- Reggiano & ricotta cheeses. \$16.50
LANGOSTINOS AND SWEET ITALIAN SAUSAGE- "baby lobster" with fresh tomatoes, basil and scallions tossed in a white wine-garlic cream with angel hair. \$17.50
SHRIMP ALLA PORTOFINO- pan seared shrimp sautéed with basil pesto, garlic, fresh tomato sauce, finished with a touch of cream and served over linguine. \$17.95
SHRIMP MARINARA OR FRA DIAVOLO- shrimp sautéed in a fresh tomato sauce OR spicy. \$17.95



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Lunch Tuesday-Friday 11:30-3:00
Dinner Sunday 4:00-8:30
Monday-Thursday 4:30-9:30
Friday & Saturday 4:30-10:00

PESCE

DIVER SCALLOPS ALLA PICCATA-pan seared with lemon, garlic, capers, white wine, plum tomato and scallions served over capellini \$21.95

ZUPPA DI PESCE- Shrimp, mussels, clams, and calamari simmered in a light tomato sauce over linguin \$22.75

PAN SEARED DIVER SCALLOPS & WILD MUSHROOM RAGOUT- sauteed with mushrooms, plum tomato, scallions & sherry served with a warm lemon tart gratin \$21.95

PISTACHIO ENCRUSTED SALMON FILET- 8 oz filet served with garlic, smashed potatoes & veg del giorno \$18.95

TILAPIA FIORETINO- pan seared with garlic, langostino, spinach, sun dried tomatoes white wine lemon butter served with Parmigiano risotto \$18.95

SELVAGGINA

CHICKEN CARMINE - sautéed with sun dried tomatoes, vinegar peppers, basil, garlic, scallions and light white wine tomato demi \$17.95

CHICKEN SORRENTINO - layered w/ prosciutto, eggplant & mozzarella, finished with Madeira demi \$17.95

CHICKEN AND SHRIMP GRAN MARNIER - Breast and shrimp sautéed with orange liquor, finished with a touch of cream \$18.50

CHICKEN MARSALA - Sautéed with mushrooms, sun dried tomatoes, & Marsala wine \$17.50

CHICKEN SALTIMBOCCA - with prosciutto ham, mozzarella, and spinach, finished with sage-Madeira demi \$17.95

CHICKEN DOMENICO - sautéed with sweet sausage and langostino, finished with a tomato demi \$17.95

CHICKEN PARMIGIANA OR SICILIAN - Italian classic made the traditional way OR layered with eggplant, served with penne pasta \$16.95 or \$17.95

HUDSON VALLEY DUCK BREAST AMARINO - marinated, pan seared Mullard duck breast with Imported Italian Amarino cherries reduction \$21.95

CARNE

PAN ROASTED PORK TENDERLOIN WITH PEAR BRANDY SAUCE - sliced "filet mignon" of pork flambé with pear brandy and fresh pears \$18.50

PORK SCALOPPINE "BRACIOLA" - rolled around fresh asparagus and sweet garlic cream, finished with rosemary demi \$18.50

BRAISED PORK OSSOBUCO - pork shank slow roasted w/ root vegetables & plum tomatoes, served w/ Parmigiano risotto and veg del giorno \$19.95

VEAL CACCIATORE WITH POLENTA CRUST - veal simmered with sweet Italian sausage, bell peppers and mushrooms finished with Chianti demi \$17.95

VEAL PARMIGIANA OR SICILIAN - Italian classic made the traditional way OR layered with eggplant served with penne pasta \$17.50 or \$18.50

VEAL MARSALA - Scaloppine sautéed with mushrooms, sun dried tomatoes and Marsala wine sauce \$17.95

VEAL TUSCANY - Scaloppine sautéed w/roasted garlic, spinach, & roasted red peppers finished with Madeira demi \$18.50

BRAISED VEAL CHEEKS - Slow roasted with plum tomato, Chianti wine and veal demi, served with Parmigiano-parsley risotto \$24.95

PAN SEARED FILET MIGNON - 8 ounce filet marked on our grill, then oven roasted, served with wild mushroom & Cabernet demi \$24.50

HAND CUT NEW YORK STRIP STEAK - marked on the grill, then roasted to perfection, topped with caramelized onions, prosciutto, and sautéed Italian peppers 10 oz = \$23.95 16 oz = \$33.95

Above entrees served with house salad and complimentary side dish.
At Carmine's we view our menu as "suggestions".
We are always happy to fulfill special requests whenever possible.