

Antipasti

Fried Calamari with Marinara Sauce	7.95
Shrimp Alexis <i>(wrapped in bacon, with Dijon mustard & horseradish rub, over crispy spinach)</i>	7.95
New Zealand Mussels Marechiare <i>(sautéed with garlic, basil, white wine, fish stock and, marinara sauce)</i>	6.75
House Made Mozzarella Stuffed with Prosciutto, Pesto, and Roasted Peppers	6.25
Bruschetta alla Carmine's	5.85

Insalata

Carmine's House Salad <i>(with house balsamic vinaigrette)</i>	4.25
Caesar Salad	5.25
Grilled Chicken Caesar	9.75
Caprese Salad <i>(fresh mozzarella and tomatoes)</i>	8.75

Zuppa

Pasta Fagirole	Cup: 2.95	Bowl: 3.95
Soup del Giorno		

Risotto

Porcini Mushroom Risotto	10.50
Shrimp and Champagne Risotto	9.75
Langostino Risotto	9.75

Primi Piatti

Linguine with Chicken and Broccoli <i>With sun dried tomato, plum tomatoes, and scallions in a garlic butter sauce, finished with tomatoes and scallions</i>	10.95
Penne Regate <i>With shrimp, asparagus, and sun dried tomatoes in white wine sauce, finished with tomatoes and scallions</i>	11.50
Pasta Bolognese OR Marinara <i>Classic meat tomato sauce of veal, beef, and pork OR fresh tomato sauce</i>	10.25
Amaretto Penne <i>Grilled chicken & shrimp in an Amaretto cream sauce, finished with tomatoes and scallions</i>	11.00
Penne Vodka with Chicken <i>Fresh marinara sauce with chicken, onions, sun dried tomatoes, and light cream</i>	10.75
Fettuccine and Shrimp Alfredo <i>Flat noodles with shrimp and mushrooms in Alfredo sauce with a touch of sherry</i>	11.50
Phil's Pasta <i>Rigatoni with house tomato sauce, meatball, sausage, and ricotta cheese</i>	10.75
Rigatoni Carciofi <i>With sautéed shrimp, artichokes hearts, and Cannelloni beans in garlic-white wine sauce, finished with tomatoes and scallions</i>	11.50
Gnocchi Alla Cucina <i>Potato filled pasta w/ creamy tomato & mushroom sauce, sun dried tomatoes fresh tomatoes and scallions</i>	10.75
Cappellini with Langostinos and Italian sausage <i>Pasta with sautéed langostinos and sweet sausage in garlic & white wine, touch of cream, finished with tomatoes and scallions</i>	11.50

All pasta is cooked al dente unless otherwise requested.



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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 all Piccata <i>Pan seared with capers, garlic, lemon, white wine, finished with tomatoes and scallions, served over cappellini</i>	12.50
Shrimp Marinara OR Fra Diavolo <i>Served over linguine with fresh marinara sauce</i>	11.95
Shrimp Portofino <i>Shrimp sautéed with garlic, pesto, plum tomatoes, and light tomato sauce, served over linguine</i>	11.95
Tilapia Fiorentino <i>Pan seared tilapia, langostinos, spinach, sun dried tomatoes in a garlic, butter, white wine sauce</i>	12.95
Crab stuffed Artichokes <i>Oven roasted artichoke bottoms filled with crabmeat stuffing, finished w/roasted pepper aioli</i>	12.50

Selvaggina

Chicken Carmine <i>Breast with sun dried tomatoes, vinegar peppers, basil, garlic, and light tomato sauce</i>	11.95
Chicken Domenico <i>Breast sautéed with sweet sausage and langostinos, finished in an Espagnole sauce</i>	11.95
Chicken Sorrentino <i>Breast layered with prosciutto, eggplant, and mozzarella, finished with a Madeira demi glace</i>	11.95
Chicken Marsala <i>Sautéed with mushrooms, sun dried tomatoes and Marsala wine</i>	11.95
Chicken Parmigiana OR Sicilian <i>Italian classic made the traditional way OR Sicilian style with eggplant; served with penne</i>	11.95
Chicken Saltimbocca <i>Breast layered with prosciutto, spinach, and mozzarella, finished with a sage-Madeira demi glace</i>	11.95
Chicken Gran Marnier <i>Breast sautéed with orange liquor-cream</i>	11.95

Carne e Vitello

Pork Brasciole <i>Scaloppini rolled with asparagus and roasted garlic, finished with Madeira demi glace</i>	12.95
Veal Marsala <i>Scaloppini sautéed with mushrooms, sun dried tomatoes & Marsala wine</i>	13.95
Veal Cacciatore with Polenta Crust <i>Veal, sausage, bell peppers, onions, & mushrooms simmered in a light tomato sauce, w/garlic smashed</i>	12.50
Veal Parmigiana OR Sicilian <i>Italian classic made the traditional way OR Sicilian style with eggplant; served with penne</i>	12.95
Veal Tuscany <i>Scaloppini sautéed with roasted garlic, spinach and roasted red peppers in Madeira wine sauce</i>	13.95

Above entrées come with a complimentary side dish.
At Carmine's we view our menu as "suggestions".
We are always happy to fulfill special requests whenever possible.