Antipasti

- **Antipasto Assortito** 20: Assorted house specialty antipasto
- **Tartaro Di Manzo** 21: Wagyu tartare with gremolata, fresno pepper, quail egg and Pecorino Cherry tomato, caper, garlic confit and basil
- **Bruschetta** 21: Trio: Black pepper, goat cheese, and tapenade Avocado, smoked salmon, and Crème Fraîche
- **La Caprese** 17: Buffalo mozzarella with basil, seasonal tomatoes and extra virgin olive oil
- **Prosciutto Con Melone** 16: Imported Parma prosciutto with seasonal melon
- **Calamari Affogati** 16: Spicy tender squid, simmered with garlic, tomatoes, olives and capers
- **Calamari Fritti** 16: Fried squid with spicy marinara and lemon aioli, topped with fresno peppers
- **Gamberoni Provinciale** 22: Large prawns sautéed with garlic, white wine, butter and tomato primavera
- **Parmigiana Di Melanzane** 16: Eggplant with marinara and fresh mozzarella
- **Spinaci Soffritti** 8: Fresh spinach sautéed with lemon and garlic
- **Charcuterie & Formaggi** 28: Rotating meat and cheese selection served with mostarda, olives, gherkins, and crostini
- **Dal Forno** Chef’s selection of pizza (menu separate)
- **Burrata** 16: Creamy fresh mozzarella served with seasonal vegetables

Zuppe & Insalate

- **Zuppa Di Cavolo** 18: Cream of cauliflower gratinée
- **Zuppa Del Giorno** 12: Daily special seasonal soup
- **Zuppa Di Fagioli** 12: Tuscan beans and pasta
- **Zuppa Di Minestrone** 12: Beans, carrots, celery, onions, and tomatoes in a vegetable broth
- **Insalata Cesare** 14: Classic Caesar salad with house-made croutons
- **Insalata Di Mista** 13: Seasonal greens tossed with Carmine’s house vinaigrette
- **Romaine Alla Griglia** 17: Grilled hearts of romaine with pancetta, tomato, pickled vegetables, and gorgonzola dressing

Pasta & Risotto

- **Risootto del Giorno** Daily risotto special
- **Fettucine Al Pesto con Gamberoni** Lg 26 Sm 21: Tossed with pesto and prawns
- **Linguine Alle Vongole** Lg 24 Sm 18: Fresh Manila clams, chilies, garlic, parsley, primavera
- **Squid ink Capellini Di Mare** Lg 29 Sm 21: Angel hair pasta tossed with fresh tomatoes, prawns, mussels, calamari and Manila clams
- **Gnocchi Sorrentina** 16: Potato dumplings tossed with mozzarella, basil and marinara or Brown butter and Sage
- **Spaghetti Di Finochio** Lg 21 Sm 16: House made fennel sausage in a fennel-vodka cream and freshly shaved Grana Padano
- **Rigate di Bolognese** Lg 23 Sm 17: House ground veal, pork and beef with tomatoes, herbs and red wine
- **Ravioli Di Capriolo** Lg 25 Sm 17: Venison, spinach, mushrooms and veal demi sauce
- **Cannelloni** Lg 21 Sm 14: Veal, ricotta, spinach rolled in fresh pasta, served with parmesan cheese, marinara sauce
- **Spaghetti Ortolano** Lg 20 Sm 14: Arugula, goat cheese, tomatoes, and pine nuts, extra virgin olive oil

* Eating raw or uncooked meats, poultry, seafood and eggs could result in the risk of foodborne illnesses
Dolce & Gelati
Chef selections of desserts (menu separate)

Caffe Assortiti
Cappuccino, Latte, Espresso, Coffee

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