

Antipasti

Antipasto Assortito 20

Assorted house specialty antipasto

*Tartaro Di Manzo** 22

Kobe tartare with gremolata, fresno pepper, quail egg and pecorino

*Bruschetta Trio** 24

- Cherry tomato, caper, garlic confitura, and basil.
- Black pepper, goat cheese and tapenade.
- Avocado, smoked salmon, and Crème Fraiche.

La Caprese 19

Buffala mozzarella with basil, seasonal tomatoes and extra virgin olive oil

Calamari Affogati 28
Tender squid, simmered with garlic, tomatoes, olives and capers

Gamberoni Provinciale 24
Large prawns sautéed with garlic, white wine, butter and tomato primavera

Spinaci Soffritti 9
Fresh spinach sautéed with lemon and garlic

Charcuterie & Formaggi 23
Rotating meat and cheese selection served with mostarda, olives, fruit and costini

Dal Forno
Chef's selection of pizza

Zuppe & Insalate

Romaine Alla Griglia Lg 18 Sm 15
Grilled hearts of romaine with pancetta, tomato, pickled vegetables and gorgonzola dressing

*Insalata di Cesare** Lg 17 Sm 14
Classic Caesar salad with house-made croutons and Grana Padano

Insalata Di Mista Lg 15 Sm 12
Seasonal greens tossed with Carmine's house vinaigrette
Add Grilled Chicken 10 Steak 17 Prawns 5.50 each

*Insalata Di Maria** 42
Seasonal greens with grilled King salmon, farro salad, cherry tomatoes and avocado. Tossed with Carmine's House Vinaigrette

*Portofino Salad** 24
Tomatoes, hard boiled egg, Nicoise olives, anchovies, tuna confitura. Tossed with white balsamic vinaigrette

Panzanella con Fagioli 19
Vine tomatoes and bread salad with sliced onions, basil, marinated Cannellini beans, cucumbers, avocado. Tossed with Carmine's House Vinaigrette.
Add grilled Chicken 10 Steak 17 Prawns 5.50 each

Insalata Di Pollo 24
Chopped romaine, radicchio with grilled chicken, Mandarino provolone, gorgonzola dressing and sliced apples.
Substitute for Tuna confitura 6

Zuppa Di Cavolo Lg 14 Sm 11
Cream of cauliflower Gratinée

Zuppa Di Fagioli Lg 13 Sm 10
Tuscan Beans, prosciutto and pasta

Zuppa Del Giorno Lg 13 Sm 10
Daily special soups

Pasta & Risotto

Fettucine Al Pesto con Gamberoni 28
Tossed with pesto and prawns

Rigatoni Bolognese 27
House ground veal, pork and beef with tomatoes, herbs and red wine

Linguine Alle Vongole 26
Fresh Manila clams, chilies, garlic, parsley, primavera, and olive oil

Ravioli Di Capriolo 26
Filled with venison, spinach, wild mushrooms, ricotta and veal-demi sauce

Squid ink Capellini Di Mare 29
Angel hair pasta tossed with fresh tomatoes, prawns, mussels, calamari and Manila clams

Risotto del Giorno
Daily risotto special

Gnocchi Sorrentina 23
Potato dumplings tossed with mozzarella, basil and marinara sauce or with brown butter and sage

Cannelloni 25
Veal, pork, ricotta and spinach rolled in fresh pasta with parmesan cheese and marinara sauce

Spaghetti Ortolano 22
Arugula, goat cheese, tomatoes, pinenuts, extra virgin olive oil

Spaghetti Di Finocchio 26
House made fennel sausage in a fennel-vodka cream sauce with freshly shaved Grana Padano

Piatti Forti

Cioppino Northwest 35
Gulf prawns, squid, mussels, Manila clams and white fish, simmered in a rich tomato broth

*Scaloppine di Vitello Al Limone & Capperi** 36
Thinly sliced veal sautéed with capers and lemon, served with polenta and seasonal vegetables

Parmigiana Di Melanzane 25
Eggplant with marinara and fresh mozzarella

*Animelle di Vitello** 25
Pan seared sweetbreads with seasonal vegetables, risotto, and prosciutto

*Bistecca alla "Harrelson" Arrabiatta** 30
Marinated Prime New York steak with garlic, parsley, chili flakes and parmesan risotto

*Costata di Maile Impanata** 29
Bone in pork chop breaded with fresh herbs, parmigiano and spaghetti marinara

* Eating raw or uncooked meats, poultry, seafood and eggs could result in the risk of foodborne illnesses