

Antipasti

Antipasto Assortito 25

Assorted house specialty antipasto and prosciutto

*Tartaro Di Manzo** 24

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

*Bruschetta Trio** 27

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

La Caprese 22

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

Calamari Affogati 23

Tender squid, simmered with garlic, tomatoes, olives and capers

Gamberoni Al Francese 27

Large prawns lightly dusted with egg and flour, sautéed in garlic, white wine, and lemon butter sauce

Spinaci Soffritti 10

Fresh spinach sautéed with lemon and garlic

Charcuterie & Formaggi 24

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 12 Steak 26 Prawns 5.50 each

*Insalata Di Maria** 45

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

*Portofino Salad** 28

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

Panzanella con Fagioli 22

Vine tomatoes and bread salad with sliced onions, basil, marinated Cannellini beans, cucumbers, avocado.

Tossed with Carmine's House Vinaigrette.

Add grilled Chicken 12 Steak 26 Prawns 5.50 each

Insalata Di Pollo 27

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 31

Tossed with pesto and prawns

Rigatoni Bolognese 30

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

Linguine Alle Vongole 29

Fresh Manila clams, garlic, parsley, white wine

Ravioli Di Capriolo 29

Filled with venison, spinach, wild mushrooms, ricotta and veal-demi sauce

Squid ink Tonnarelli Di Mare 32

Squid ink pasta tossed with fresh tomatoes, prawns, mussels, calamari and Manila clams

Risotto del Giorno

Daily risotto special

Gnocchi Sorrentina 26

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

Cannelloni 28

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

Spaghetti Ortolano 23

Arugula, goat cheese, tomatoes, pinenuts, extra virgin olive oil

Spaghetti Di Fenchio 29

House made fennel sausage in a fennel-vodka cream sauce with freshly shaved Grana Padano

Piatti Forti

Cioppino Northwest 38

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

*Scaloppine di Vitello Al Limone & Capperi** 39

Thinly sliced veal sautéed with capers and lemon, served with polenta and seasonal vegetables

Parmigiana Di Melanzane 29

Eggplant with marinara and fresh mozzarella

*Animelle di Vitello** 28

Pan seared sweetbreads, prosciutto, wild mushrooms and demi with risotto and seasonal vegetables

*Bistecca alla "Harrelson" Arrabiatta** 33

Marinated Prime New York steak with garlic, parsley, chili flakes and parmesan risotto

*Costata di Maile Impanata** 32

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