

Antipasti

Antipasto Assortito Assorted house specialty antipasto *Lg 26 Sm 16*

Pane Caldo Airy house-made bread, served with prosciutto, burrata, pistachio-basil, herbed olive oil, aged balsamic *32*

*Steak Tartare** Filet mignon, egg, Dijon, capers, onion, bone marrow *42*

Gamberoni con Nduja Large prawns grilled with chilies, simmered with 'nduja, white wine and lemon-butter. Served with herbed Gruyère crostini *28*

Calamari Affogati Spicy squid simmered with garlic, tomato, olives and capers *24*

Calamari Fritti Crispy fried squid with spicy marinara and lemon aioli, topped with Fresno peppers *24*

Bruschetta Cherry tomato, caper, garlic confitura and basil
Trio: Black pepper, goat cheese and tapenade *29*
Avocado, smoked salmon and Crème Fraiche

Honey Drizzled Burrata Creamy burrata, pistachio, calabrian honey fusion, served with flat bread *28*

Vitello Tonato Veal sous vide, thinly sliced, served cool with a creamy sauce of tuna, anchovies and capers *28*

Zuppe & Insalate

*Insalata di Cesare** Classic Caesar salad with endive and house-made croutons *Lg 18 Sm 14*

Insalata Mista Seasonal greens tossed with Carmine's vinaigrette *Lg 16 Sm 13*

Romaine alla Griglia Artisanal romaine heart, grilled and served with Humboldt Fog cheese, crispy pancetta, pickled red onion, honey-mustard vinaigrette *Lg 22 Sm 16*

Zuppa di Cavolo Cream of cauliflower gratinée *Lg 18 Sm 16*

Chicken Orzo Seasonal vegetables, cream, tomato *Lg 18 Sm 16*

Pasta & Risotto

Risotto del Giorno Chef's daily risotto

Rigatoni alla Bolognese House ground veal, pork and beef with tomatoes, herbs and red wine *Lg 34 Sm 26*

Fettuccine al Pesto con Gamberoni Tossed with pesto and prawns *Lg 36 Sm 30*

Pappardelle all'Aragosta Pappardelle with Maine lobster, peas, lobster cream sauce *70*

Paccheri alla Vodka Paccheri tossed with house-made sausage, Calabrian peppers, tomato-vodka sauce *Lg 33 Sm 26*

Ravioli di Ossobuco Ravioli filled with braised veal shank and spinach, tossed in Marsala demi-glaze *49*

Gnocchi Ripieni Potato dumplings filled with mozzarella, taleggio and parmesan. Choice of marinara or pesto-cream sauce *Lg 35 Sm 26*

Bucatini alla Trapanese Bucatini with Sicilian almond-tomato pesto, basil and pecorino *Lg 30 Sm 23*

Linguine alle Vongole e Chorizo Fresh Manila clams tossed with chorizo, garlic, fennel and arrabbiata sauce *Lg 36 Sm 30*

Frutti di Mare Spaghetti with Gulf prawns, Manila clams, mussels and calamari, simmered with Calabrian peppers and tomato *Lg 36 Sm 29*

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

🍷 Piatti Forti 🍷

*Cotoletta di Maiale alla Milanese** 46

Bone-in pork chop, breaded Milanese-style with lemon beurre blanc, served with linguine aglio e olio

Parmigiana di Melanzane 36

Eggplant with marinara and fresh mozzarella

*Scaloppine di Vitello al Limone e Capperi** 47

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

*Anatra Arrosto** 49

Dry-aged duck roasted with thyme and Armagnac demi-reduction

*Garrè d'Agnello Arrosto** *MLP*

Rack of lamb, herb-crusted with Merlot demi-glace

Pollo alla Vodka 46

Herb-breaded chicken breast with vodka-cream sauce, served with linguine aglio e olio

*Lombata di Vitello Ripiena** *MLP*

Tomahawk veal rib filled with Boursin cheese and wild mushrooms, wrapped in prosciutto, mustard-brandy reduction

Sogliola alla Fiorentina 45

Pan-fried sole fillets with lemon-butter and herbs, served with linguine aglio e olio

*King Salmon Grilled Battuto** 45

Fresh herbs and extra virgin olive oil, served with asparagus risotto

🍷 Le Carni 🍷

*Bistecca alla Fiorentina** 32oz Porterhouse sliced for two. Drizzled with herbed oil, roasted garlic 160
confit, choice of two sides

*Costata di Manzo** 16oz bone-in ribeye with extra virgin olive oil and aged balsamic. Served with porcini pasta *MLP*

*Filetto con Guanciale e Pinoli** 8oz prime fillet with crispy guanciale, Barolo reduction, pine nut 72
garlic-chutney. Served with parmesan risotto and seasonal vegetables

*Bistecca al Pepe** 18oz bone-in New York strip with Madagascar peppercorn sauce. Served with parmesan 70
risotto and seasonal vegetables

*Bistecca Tagliata** 18oz bone-in New York strip, sliced and finished with walnut-herb salsa verde. 70
Served with seasoned French fries

*Bistecca Harrelson** Marinated prime New York Steak topped with garlic, parsley and chili flakes 70

🍷 A La Carte 🍷

Truffle Fries Parmesan cheese, served with roasted garlic aioli, Calabrese aioli 20

Fricassé de Funghi Wild mushrooms sautéed with pancetta and mushrooms over soft polenta 20

Wild Mushrooms Shiitake, shimeji and oyster mushrooms sautéed with rosemary demi-glace 24

Polpette Beef and pork meatballs filled with bufala mozzarella, served over marinara 8 each

Seasonal Vegetables Chef's selection of market vegetables *MLP*

Gnudi Spinach, ricotta, salsa rosa, mozzarella 20

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