

🍷 Antipasti 🍷

Antipasto Assortito Lg 25 Sm 15
Assorted house specialty antipasto

Steak Tartare 38*

Filet mignon, egg, Dijon, capers, onion, bone marrow

Pane Caldo 27

Airy house-made bread, served with prosciutto, burrata, pistachio-basil pesto, herbed olive oil, aged balsamic

Gnudi 26

Spinach, ricotta, salsa rosa, mozzarella

Gamberoni con Nduja 26

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

Calamari Affogati 23

Spicy squid simmered with garlic, tomato, olives and capers

Calamari Fritti 23

Crispy fried squid with spicy marinara and lemon aioli, topped with Fresno peppers

🍷 Zuppe & Insalate 🍷

Insalata di Cesare Lg 17 Sm 14*

Classic Caesar salad with endive and house-made croutons

Cobb Salad 30

Gem lettuce, artisan romaine tossed with hard-boiled egg, avocado, grape tomatoes, bacon, grilled corn, Humboldt Fog cheese, bacon vinaigrette

Insalata di Maria 45*

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

Insalata Portofino 30

Baby gem lettuce, artisan romaine tossed with Nicoise olives, grape tomatoes, haricot verts, hard-boiled egg, english cucumber, lemon vinaigrette

Zuppa di Cavolo Lg 15 Sm 12

Cream of cauliflower gratinée

Chicken Orzo Lg 18 Sm 16

Seasonal vegetables, tomato cream

Insalata Mista Lg 15 Sm 12

Seasonal greens tossed with Carmine's vinaigrette

🍷 Pasta & Risotto 🍷

Risotto del Giorno

Chef's daily risotto

Rigatoni alla Bolognese 30

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

Fettuccine al Pesto con Gamberoni 36

Tossed with pesto and prawns

Paccheri alla Vodka 33

Paccheri tossed with house-made sausage, Calabrian peppers, tomato-vodka sauce

Ravioli di Ossobuco 46

Ravioli filled with braised veal shank and spinach, tossed in Marsala demi-glace

Gnocchi Ripieni 33

Potato dumplings filled with mozzarella, taleggio and parmesan. Choice of marinara or pesto-cream sauce

Bucatini alla Trapanese 29

Bucatini with Sicilian almond-tomato pesto, basil and pecorino

Linguine alla Vongole e Chorizo 35

Fresh Manila clams tossed with chorizo, garlic, fennel and arrabbiata sauce

Frutti di Mare 35

Spaghetti with Gulf prawns, Manila clams, mussels and calamari, simmered with Calabrian peppers and tomato

🍷 Piatti Forti 🍷

Cotoletta di Maiale alla Milanese 40*

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

Parmigiana di Melanzane 29

Eggplant with marinara and fresh mozzarella

Scaloppine di Vitello al Limone 39*

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

Panouzzo 30

Italian sandwich with prosciutto, fennel salami, arugula, roasted bell peppers, burrata, pistachio-basil aioli, served with Mista salad

Rib-Eye Sandwich 40*

10oz rib-eye slice, courvasier-cream sauce, balsamic-caramelized onion on housemade ciabatta, served with Mista salad

Bistecca Tagliata 58*

14oz bone-in New York strip, sliced and finished with walnut-herb salsa verde, served with French fries

🍷 A la Carte 🍷

Truffle Fries 20

Parmesan cheese served with roasted garlic aioli, Calabrese aioli

Spinaci Soffritti 12

Spinach sautéed with lemon and garlic

Shoestring Onions 20

Thinly sliced fried onions served with roasted garlic aioli, Calabrese aioli

Polpette 8 each

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

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