



August 15th 2026

Antipasti

-For the table-

Calamari Fritti

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

Pane Caldo

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

Honey Drizzled Burrata

Creamy burrata, pistachio, Calabrian honey fusion

Insalata

-Choice of-

Insalata Mista

Seasonal greens tossed with Carmine's vinaigrette

Insalata di Cesare

Classic Caesar salad with endive and house-made croutons

Pasta & Sides

-For the table-

Penne Salmon

Penne with white vodka cream sauce, asparagus, cherry
tomatoes, king salmon

Spinaci Soffritti

Spinach sautéed with lemon and garlic

Wild Mushrooms

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

Piatti

Choice of Full Menu Offerings

Dessert

-For the table-

Assorted Dessert Platter



June 13, 2026

Insalata

-Choice of one-

Insalata di Cesare

Classic Caesar salad with endive and
house-made croutons

Insalata Mista ^{GF}

Seasonal greens tossed with
Carmine's vinaigrette

Pasta and Sides

-Choice of one-

Penne Salmon

Tossed with fresh King salmon, sun dried
tomatoes, asparagus, white vodka cream sauce

Risotto ^{GF}

Seasonal mushroom risotto

Piatti

-Choice of one-

Branzino

Almond romesco sauce, lemon butter, zucchini,
red peppers, with linguine aglio e olio

Filetto con Guanciale e Pinoli ^{GF}

8oz prime fillet with crispy guanciale,
Barolo reduction, pine nut garlic-chutney

Parmigiana di Melanzane

Eggplant with marinara and fresh mozzarella

Dolci

-Choice of one-

Deconstructed Red Velvet

Vanilla cream dipped in chocolate, with
raspberry coulis

Carmine's Cipriani

Vanilla layer cake, vanilla bean mascarpone
cream, Italian meringue

House Sorbet ^{GF}

Carmines

Congratulazioni

Antipasti

-For the table-

Bruschetta Trio

Assorted bruschetta

Gamberoni con 'Nduja

Large prawns grilled with chillies, simmered with 'nduja, white wine and lemon-butter

Steak Tartare*

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

Insalata

-Choice of-

Insalata Mista

Seasonal greens tossed with Carmine's vinaigrette

Insalata di Cesare

Classic Caesar salad with endive and house-made croutons

Pasta and Sides

-For the table-

Gnocchi Ripieni

Marinara potato dumplings filled with mozzarella, taleggio and parmesan

Wild Mushrooms

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

Truffle Fries

Parmesan cheese, served with roasted garlic aioli, Calabrese aioli

Piatti

-Choice of-

King Salmon Grilled Battuto*

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

Pollo alla Vodka

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

Bistecca al Pepe*

18oz bone-in New York strip with Madagascar peppercorn sauce. Served with parmesan risotto and seasonal vegetables

Vegetarian Option upon request

Carmine's



Cocktail Hour

Grilled Prawns

Grilled prawns with mango sauce and cucumber

Arancini

Rice balls stuffed with mozzarella and prosciutto

Caviar Cones

Smoked salmon cream cheese, Crème fresh, topped
with caviar

Lamb Lollipops

Served Harrelson style with garlic, parsley, and chili
flakes

Smoked Salmon Tarts

With dill mayo and capers

Carmires