



Carmine's Goes to Washington in a Big Way

Alicart Restaurant Group operators of Carmine's, Virgil's, and Gabriela's announce the **Summer 2010 opening** of Carmine's in **Washington, DC** located at **425 7 Street NW, between D and E, in the Penn Quarter district**. One of the top grossing independent restaurants in the country, the family-style Carmine's never does anything small, and the Washington, DC location is no exception. Budgeted at \$9 million, and housed in **20,000 square feet**, the Washington Carmine's will have **670 seats**, a colossal **40 seat wrap-around bar**, a **50 seat cocktail lounge**, **9 rooms for dining options, which includes 3 separate dining areas thanks to movable walls and 6 private dining rooms**.

Designed by Bill Johnson Studios, the nostalgic signature Carmine's décor of walls strewn with black and white photographs depicting Italian American families surrounded by hanging chandeliers and large white-clothed tables will remain intact, but in Washington the sliding walls give the room added flexibility. In addition to the adjustable wall option, private rooms are available on either side of the main dining area, each with their own traditional Carmine's panel menu and outfitted with their own **thermostat and media controls**. Some rooms even include **service bars** to ensure an entirely personalized experience, whether it be for a family reunion, a baby shower, or an executive meeting. The new Carmine's is ideal for professionals on-the-go, equipped with all the technological capabilities of the office, like **Wi-Fi** and **USB ports** in the lounge area – not to mention some great Italian dishes on the side.

The menu as in all Carmine's, will be broadcast on large boards placed in various locations throughout the restaurant and filled with favorites that diners have come to know and love. Big, bold platters of food, made from the highest quality ingredients, arrive at the table and elicit the same wide-eyed reaction from first timers as well as seasoned diners of all ages, recalling the simple pleasures of family style dining. A nine-inch high **Eggplant Parmigiana** makes the table ooh and ahh. **Linguini, rigatoni, angel hair, spaghetti**, with everything from **red or white clam sauce** to **marinara**, topped with **homemade meatballs, sausage or mixed seafood**. **Chicken** dishes from **scarpariella** to **saltimbocca, veal parmigiana** to **veal marsala**, and **seafood** from **scampi** to **fra diavolo** are just a few examples from the all-day menu. As far as dessert goes, how about **Italian cheesecake, chocolate covered cannoli**, and of course, the smoothest and sexiest **Tiramisu** in town.

Jeffrey Bank, CEO of Alicart, is eager about the new project, which will bring over 300 new jobs to Washington DC, and to bring the fifth Carmine's location to the nation's capital. About to celebrate its 20th year in business the first two Carmine's are located in New York City at **2450 Broadway, between 90th and 91st Streets**, and **200 West 44 Street**. In December 2004 Carmine's opened at the **Tropicana Casino and Resort** in **Atlantic City**, which became an immediate South Jersey favorite. And in July of 2005 Carmine's went international when it opened **Carmine's Atlantis**, now one of the top restaurants at the **Atlantis Resort, Paradise Island** in the **Bahamas**. In October 2008 Carmine's released the **Carmine's Family-Style Cookbook**, a four-color glossy collection of recipes for the home cook, published by St. Martin's Press, which quickly became one of the most ordered cookbooks on amazon.com.

The Alicart Group is one of the few restaurant companies to be expanding at such an alarming rate, proving once again that the obvious recession proof Carmine's is not only one of the most beloved restaurants in New York City, but also the world.