



• *Carmine's Commitment to Our Guests* •

At Carmine's, the health and safety of our guests is always a top priority.

We understand that some of our guests suffer from food allergies.

We will do whatever is reasonably possible to accommodate all requests.

Within the following menus are dishes that we believe conform with certain dietary restrictions.

We are not an allergen-free kitchen.

Though we will do our very best to use only the correct ingredients, in a kitchen of our size, the possibility of cross-contact does exist. As part of our commitment to our guests, the following menus are based on product information provided by Carmine's approved food manufacturers. Please be advised that suppliers may change the ingredients in, or amend the preparation of, their products without our knowledge.

We will do our best to accommodate your needs.

Please inform your server of any special instructions when placing your order. Make sure to be specific about any allergies

RECOMMENDED MENU ITEMS
FOR GUESTS WITH
Dairy & Egg
ALLERGIES

Within the following menus are dishes that we believe comply with certain dietary restrictions.

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APPETIZERS

- Clams on the Half Shell
- Shrimp Cocktail
- Zuppa di Clams
(red or white sauce)
- Zuppa di Mussels
(red or white sauce)
- Fried Calamari
(ordered with marinara, no cheese potential fryer cross-contamination)

SALADS

- Mixed Green Salad
(eggs in dressing - substitute oil & vinegar)
- Carmine's Salad
(ordered without cheese, eggs in dressing, substitute oil & vinegar)
- Grilled Portobello Salad
(ordered with no cheese)

BREAD BASKET

All breads, *except onion and tomato focaccia*, are Dairy Free. All breads are Egg-Free.

PASTA

- Clams Sauce
(red or white sauce)
- Shrimp Sauce
(red or white sauce)
- Lobster Fra Diavolo
- Sausage
- Garlic and Oil
(ordered without cheese and bread crumbs)
- Rigatoni Broccoli
(red or white sauce [ordered without cheese & bread crumbs])
- Marinara
(ordered without cheese)
- Giardiniera
(ordered without cheese and cream)
- Mixed Seafood
(red or white sauce)
- Calamari
(red or white sauce)
- Pomodoro
- Bolognese
(ordered without cheese)

ENTRÉES

- All Porterhouse Steaks
- Chicken Contadina
- Shrimp Marinara/Fra Diavolo
- Plain Grilled Chicken
(ordered with only olive oil, salt, & pepper)
- Plain Grilled Salmon
(ordered with only olive oil, salt, & pepper)

SIDES

- Peppers & Onions
- Broccoli
- Broccoli Rabe
- Escarole
- Sausage
- Potatoes
- Spinach

DESSERTS

- Fresh Fruit

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Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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RECOMMENDED MENU ITEMS
FOR GUESTS WITH
Wheat/Gluten
ALLERGIES

Within the following menus are dishes that we believe comply with certain dietary restrictions.

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APPETIZERS

- Raw Bar Items (Clams & Shrimp)
- Chicken Scarpariello Wings (potential fryer cross-contamination)
- Roasted Peppers, Mozzarella & Anchovy
- Zuppa Di Clams (red or white sauce)
- Zuppa Di Mussels (red or white sauce)

SALADS

- Carmine's Salad
- Mixed Green Salad
- Caesar (ordered without croutons)
- Grilled Portobello Salad

GLUTEN-FREE PASTA *Made with Cornmeal & Water*

- Pomodoro
- Marinara
- Giardiniera
- Mixed Seafood (red or white sauce)
- Sausage Links w/ Marinara
- Broccoli (red or white sauce [ordered without bread crumbs on white sauce])
- Broccoli & Sausage (red or white sauce [ordered without bread crumbs on white sauce])
- Garlic & Oil [ordered without bread crumbs]
- Pesto (upon availability)
- Calamari (red or white sauce)
- Clam (red or white sauce)
- Country Style
- Shrimp (red or white sauce)
- Vodka

SIDES

- Peppers & Onions
- Broccoli
- Broccoli Rabe
- Escarole
- Sausage
- Spinach

ENTRÉES

- All Porterhouse Steaks
- Chicken Contadina
- Chicken Scarpariello
- Lobster Fra Diavolo (ordered over gluten free pasta)
- Shrimp Fra Diavolo
- Shrimp Marinara
- Salmon (ordered with no bread crumbs)

DESSERTS

- Tartufo
- Fresh Fruit
- Chocolate Torte
- Titanic/Tugboat (ordered without cookies)

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RECOMMENDED MENU ITEMS
FOR GUESTS WITH
Garlic
ALLERGIES

Within the following menus are dishes that we believe comply with certain dietary restrictions.

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APPETIZERS

- Clams on the Half Shell (ordered without cocktail sauce)
- Shrimp Cocktail (ordered without cocktail sauce)
- Zuppa di Clams (red or white sauce) [ordered without garlic]
- Zuppa di Mussels (red or white sauce) [ordered without garlic]

SALADS

- Mixed Green Salad (ordered without olives, tomatoes & roasted peppers)
- Carmine's Salad (ordered without salami, olives, mortadella tomatoes & roasted peppers)

BREAD BASKET

All breads, *except Onion and Tomato Focaccia* are Garlic-Free

PASTA

- Clam Sauce (red or white sauce, ordered without garlic & garlic oil)
- Shrimp Sauce (red or white sauce, ordered without garlic & garlic oil)
- Calamari Sauce (red or white sauce, ordered without garlic & garlic oil)
- Mixed Seafood (red or white sauce, ordered without garlic & garlic oil)
- Pomodoro (ordered without garlic & garlic oil)

SIDES

- Steamed Broccoli
- Steamed Spinach
- Steamed Broccoli Rabe

ENTRÉES

- Porterhouse Plain (ordered without garlic powder & garlic oil)
- Lobster Fra Diavolo (ordered without garlic & marinara sauce)
- Shrimp Fra Diavolo (ordered without garlic & marinara sauce)
- Plain Grilled Chicken (ordered without garlic oil)
- Plain Grilled Fish (ordered without garlic oil)

DESSERTS

- All of our Desserts are Garlic-Free

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RECOMMENDED MENU ITEMS
FOR OUR
Vegetarian & Vegan
GUESTS

Within the following menus are dishes that we believe comply with certain dietary restrictions.

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APPETIZERS

VEGETARIAN

- Garlic Bread
- Portobello Parmigiana
- Spiedini ala Romana
(ordered without anchovies & chicken stock)
- Fried Zucchini
(potential fryer cross-contamination)

VEGETARIAN & VEGAN

- Roasted Peppers & Mozzarella
(ordered without anchovies - Vegan - ordered without cheese)
- Grilled Portobello Salad
(Vegan - ordered without cheese)

SALADS

VEGETARIAN & VEGAN

- Mixed Green Salad *(Eggs in dressing. Vegan - substitute oil & vinegar or balsamic vinaigrette- upon availability)*

BREAD BASKET

All breads are both **Vegetarian** and **Vegan**
**Except Focaccia for Vegan*

PASTA

VEGETARIAN

- Marinara
- Penne ala Vodka
- Giardiniera *(ordered without prosciutto)*
- Rigatoni Broccoli w/ Red Sauce
- Pomodoro *(ordered without prosciutto)*

VEGAN

- Marinara *(ordered without cheese)*
- Giardiniera *(ordered without cream, cheese, or prosciutto)*
- Rigatoni Broccoli w/ Red Sauce
- Pomodoro *(ordered without prosciutto)*

VEGATABLES

VEGETARIAN

- Eggplant Parmigiana
(potential fryer cross-contamination)

VEGETARIAN & VEGAN

- Broccoli **
- Broccoli Rabe **
- Escarole **
- Peppers & Onions
- Spinach

** (TO BE ORDERED WITHOUT CHICKEN STOCK)

DESSERTS

VEGETARIAN

- All Desserts are Vegetarian

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