

• ALL DISHES SERVED FAMILY STYLE •
with Baskets of Freshly Baked Bread

consisting of Tomato Focaccia, Onion Focaccia, Sesame Breadsticks, Campobasso, Semolina and 7-Grain

APPETIZER

Please select three

- Garlic Bread
- Fried Zucchini
- Stuffed Mushrooms
- Fried Calamari
- Baked Clams
- Roasted Red Peppers & Fresh Mozzarella
- Zuppa Di Clams (*red or white*)
- Zuppa Di Mussels (*red or white*)
- Carmine's Salad
- Caesar Salad
- Mixed Green Salad

PASTA *Please select two*

- Linguine with Clam Sauce (*red or white*)
- Linguine with Shrimp (*red or white*)
- Spaghetti with Calamari (*red or white*)
- Linguine with Garlic & Olive Oil
- Spaghetti with Marinara
- Angel Hair with Fresh Pomodoro (*with or without prosciutto*)
- Rigatoni Ragù with Assorted Meats
- Rigatoni Bolognese
- Rigatoni Giardiniera (*with or without prosciutto*)
- Spaghetti and Meatballs
- Rigatoni & Broccoli (*red or white*)
- Rigatoni Broccoli & Sausage (*red or white*)
- Rigatoni Country Style
- Penne alla Vodka
- Cheese Manicotti
- Ravioli (*marinara or ragu*)

*PASTA SUBSTITUTIONS: *Penne, Rigatoni, Angel Hair, Spaghetti or Linguine*

GLUTEN FREE PASTA AVAILABLE

DESSERT *Please select two*

- Tiramisu
- Chocolate Torta
- Bread Pudding
- Strawberry Shortcake
- Chocolate Cannoli
- Cheesecake
- Fresh Fruit

Served with American Coffee & Hot Tea

ENTRÉE *Please select two*

- Eggplant Parmigiana
- Salmon Oreganato
- Veal Parmigiana
- Veal Lemon & Butter
- Veal Marsala & Mushrooms
- Veal Saltimbocca
- Chicken Parmigiana
- Chicken Scarpariello
- Chicken Marsala & Mushrooms
- Chicken Saltimbocca
- Chicken Lemon & Butter
- Shrimp Marinara
- Shrimp Scampi
- Shrimp Parmigiana
- Shrimp Fra Diavolo

PRICING

For your convenience, we are happy to calculate an inclusive price per person based on the applicable 8.875% sales tax, 3% administrative charge, and the gratuity of your choice.

SAMPLE INCLUSIVE GRATUITY OF	18%	20%
w/ Draft Beer, House Red & White Wine & Soda	\$100	\$101.54
add Bottled Beer	\$105	\$106.33
Premium Open Bar w/ Bottled Beer	\$120	\$121.85

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APPETIZER

Please select three

- Baked Clams
- Fried Zucchini
- Stuffed Mushrooms
- Fried Calamari
- Stuffed Artichoke
- Spiedini ala Romano
- Roasted Peppers & Fresh Mozzarella
- Portobello Parmigiana
- Zuppa di Clams (red or white)
- Zuppa di Mussels (red or white)
- Cold Antipasto
- Mista Salad
- Caesar Salad
- Grilled Portobello Salad
- Mixed Green Salad
- Carmine's Salad

PASTA *Please select two*

- Linguine with Clam Sauce (red or white)
- Linguine with Shrimp (red or white)
- Spaghetti with Calamari (red or white)
- Linguine with Garlic & Olive Oil
- Spaghetti with Marinara
- Angel Hair with Fresh Pomodoro (with or without prosciutto)
- Rigatoni Ragù with Assorted Meats
- Rigatoni Bolognese
- Rigatoni Giardiniera (with or without prosciutto)
- Spaghetti and Meatballs
- Rigatoni & Broccoli (red or white)
- Rigatoni Broccoli & Sausage (red or white)
- Rigatoni Country Style
- Penne alla Vodka
- Cheese Manicotti
- Ravioli (marinara or ragu)

*PASTA SUBSTITUTIONS: Penne, Rigatoni, Angel Hair, Spaghetti or Linguine

GLUTEN FREE PASTA AVAILABLE

ENTRÉE *Please select two*

- Porterhouse Steak
- Eggplant Parmigiana
- Salmon Oreganato
- Veal Parmigiana
- Veal Marsala & Mushrooms
- Veal Saltimbocca
- Veal Lemon & Butter
- Chicken Parmigiana
- Chicken Saltimbocca
- Chicken Lemon & Butter
- Shrimp Marinara
- Shrimp Scampi
- Shrimp Parmigiana
- Shrimp Fra Diavolo

DESSERT *Please select two*

- Tiramisu
- Chocolate Torta
- Bread Pudding
- Strawberry Shortcake
- Chocolate Cannoli
- Cheesecake
- Fresh Fruit

*Served with
American Coffee & Hot Tea*

PRICING

For your convenience, we are happy to calculate an inclusive price per person based on the applicable 8.875% sales tax, 3% administrative charge, and the gratuity of your choice. Sample inclusive pricing below:

SAMPLE INCLUSIVE GRATUITY OF	18%	20%
w/ Draft Beer, House Red & White Wine & Soda	\$120	\$121.85
add Bottled Beer	\$125	\$126.93
Premium Open Bar w/ Bottled Beer	\$140	\$142.16

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FIRST COURSE

Please select two

- Garlic Bread
- Fried Zucchini
- Stuffed Mushrooms
- Fried Calamari
- Baked Clams
- Roasted Red Peppers & Fresh Mozzarella
- Carmine's Salad
- Caesar Salad
- Mixed Green Salad

SECOND COURSE

PASTA & ENTRÉE *Please select three*

- Linguine with Clam Sauce *(red or white)**
- Linguine with Shrimp *(red or white)**
- Rigatoni with Italian Sausage*
- Spaghettie with Calamari *(red or white)**
- Penne with Garlic & Olive Oil*
- Penne with Fresh Pomodoro *(with or without Prosciutto)**
- Penne with Vegetarian Marinara*
- Penne with Giardiniera *(with or without Prosciutto)**
- Rigatoni Ragu with Assorted Meats*
- Rigatoni Bolognese*
- Rigatoni & Broccoli *(red or white)*
- Rigatoni Broccoli & Sausage *(red or white)*
- Spaghetti & Meatballs*
- Rigatoni Country Style
- Penne alla Vodka
- Cheese Manicotti
- Ravioli *(Marinara or Ragu)*
- Eggplant Parmigiana
- Salmon Oreganata
- Chicken Parmigiana
- Chicken Marsala
- Chicken Lemon & Butter
- Chicken Scarpariello
- Chicken Saltimbocca

*PASTA SUBSTITUTIONS: *Penne, Rigatoni, Angel Hair, Spaghetti or Linguine*

GLUTEN FREE PASTA AVAILABLE

DESSERT *Please select one*

- Tiramisu
- Chocolate Torta
- Bread Pudding
- Strawberry Shortcake
- Chocolate Cannoli
- Cheesecake
- Fresh Fruit

*Served with
 American Coffee & Hot Tea*

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For your convenience, we are happy to calculate an inclusive price per person based on the applicable 8.875% sales tax, 3% administrative charge, and the gratuity of your choice.

SAMPLE INCLUSIVE GRATUITY OF	18%	20%
w/ Prosecco Toast	\$70	\$71.08
w/ Unlimited Red & White Sangria	\$85	\$86.30