

• 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 two*

- 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

** Not available for parties of 50 or more*

Enhance your selection with a

COLD ANTIPASTO PLATTER

An impressive display of eight chef-selected items that include:

Cured Meats, Cheeses & Vegetables
 \$5.00 per person

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 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 one*

- Eggplant Parmigiana
- Salmon Oreganato
- Chicken Parmigiana
- Chicken Marsala & Mushrooms
- Chicken Lemon & Butter
- Chicken Saltimbocca
- Sausage Peppers & Onions

DESSERT *Please select one*

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

Served with American Coffee & Hot Tea

Siciliano Lunch Pricing

\$35.00 per person*

2 APPETIZERS 2 PASTA DISHES
 1 ENTRÉE 1 DESSERT

Pasta & Entree Served Together

* EXCLUDES 8.25% SALES TAX, 3% ADMINISTRATIVE CHARGE & GRATUITY

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APPETIZER *Please select two*

- 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
- * *Not available for parties of 50 or more*

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Cured Meats, Cheeses & Vegetables
 \$5.00 per person

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 Marinara
- Rigatoni Ragu with Assorted Meats
- Rigatoni Bolognese
- Rigatoni Giardiniera (*with or without prosciutto*)
- Rigatoni Country Style
- Angel Hair with Fresh Pomodoro (*with or without prosciutto*)
- Spaghetti and Meatballs
- Rigatoni & Broccoli (*red or white*)
- Rigatoni Broccoli & Sausage (*red or white*)
- Ravioli (*marinara or ragu*)
- Penne alla Vodka
- Cheese Manicotti

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

GLUTEN FREE PASTA AVAILABLE

ENTRÉE *Please select two*

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

DESSERT *Please select two*

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

• *Served with American Coffee & Hot Tea* •

Caprese Lunch Pricing

\$45.00 *per person**

2 APPETIZERS 2 PASTA DISHES
 2 ENTRÉES 2 DESSERTS

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APPETIZER

Please select three

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

** Not available for parties of 50 or more*

PASTA *Please select two*

- Linguine with Clam Sauce (*red or white*)
- Linguine with Shrimp (*red or white*)
- Spaghetti with Calamari (*red or white*)
- Spaghetti Marinara
- Angel Hair with Fresh Pomodoro (*with or without prosciutto*)
- Rigatoni Ragu with Assorted Meats
- Rigatoni Bolognese
- Rigatoni Giardiniera (*with or without prosciutto*)
- Rigatoni Country Style
- Spaghetti and Meatballs
- Rigatoni & Broccoli (*red or white*)
- Rigatoni Broccoli & Sausage (*red or white*)
- Lasagna
- Penne alla Vodka
- Rigatoni with Italian Sausage
- Cheese Manicotti
- Ravioli Marinara
- Ravioli Ragu
- Wild Mushroom with Truffle Oil

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 Lemon & Butter
- Veal Marsala & Mushrooms
- Veal Saltimbocca
- Chicken Parmigiana
- Chicken Scarpariello
- Chicken Saltimbocca
- Chicken Lemon & Butter
- Shrimp Marinara
- Shrimp Scampi
- Shrimp Parmigiana
- Shrimp Fra Diavolo
- Whole Fish Coppino Style *
- Rack of Lamb *
- Lobster Oreganato *

** Additional charge of \$8.00 per person*

DESSERT *Please select two*

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

• *Served with American Coffee & Hot Tea* •

Napolitano Lunch Pricing

\$60.00 *per person**

3 APPETIZERS 2 PASTA DISHES
2 ENTRÉES 2 DESSERTS

*EXCLUDES 8.25% SALES TAX, 3% ADMINISTRATIVE CHARGE & GRATUITY