

• 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

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 Ragu 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 Menu

*Priced per person**

**2 APPETIZERS 2 PASTA DISHES
 1 ENTRÉE 1 DESSERT**

Pasta & Entree Served Together

Please note upon execution of an event contract or other special event agreement/invoice, that 8.875% New York sales tax, and an administrative fee of 5% will be added to any final invoice rendered. The administrative fee and all other fees charged to your event are not gratuities and are not distributed to the restaurant event staff as gratuities, but are retained by the restaurant and applied towards the overhead, operating, and administrative expenses associated with your event. Pursuant to New York State regulations we are required to charge sales tax on this administrative fee. Further, if the client has selected a gratuity to be paid to the service staff, that gratuity will be computed on the cost of all food, beverage and party facility and may be changed at any time prior to the end of the function. This clause supersedes any other representation made to the contrary.

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

Cured Meats, Cheeses & Vegetables

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

*Priced 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*

DESSERT *Please select two*

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

• *Served with American Coffee & Hot Tea* •

Napolitano Lunch Menus

*Priced per person**

3 APPETIZERS 2 PASTA DISHES
2 ENTRÉES 2 DESSERTS

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