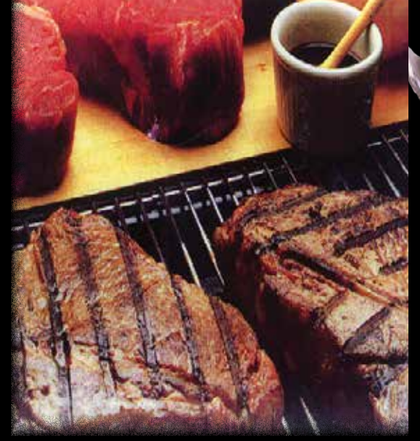
Carne Griglia a Legna

Wood Burning Grill with complimentary salad, bread, baked potato, homemade onion rings & vegetable of the day or side of pasta

Cowboy Steak (16 oz.) **- mp**
Bone in ribeye

Filet Mignon (10 oz.) **- mp**

Prime Rib Every Monday & Thursday



Vitello & Pollo

Veal & Chicken

Served with complimentary salad, bread, baked potato and vegetable of the day or side of pasta

Additional $6 on Veal

Grilled Chicken Cutlet - $32
(Grilled to perfection and seasoned with Italian herbs)

Chicken Cutlet - $32
(Lightly breaded and deep fried to a golden brown)

Chicken Marsala - $36
(Sauteed with fresh mushrooms in a marsala wine sauce)

Chicken Cutlet Parmigiana - $36
(Deep fried, topped with our fresh homemade tomato sauce and mozzarella cheese)

Chicken Saltimbocca Alla Romana - $36
(Sauteed in butter, topped with imported prosciutto and melted mozzarella cheese in a light brown sauce, over a bed of sauteed spinach)

Chicken Alla Vincenzo - $40
(Sauteed in butter, fresh tomatoes, lump crabmeat, shrimp, mushrooms, fresh basil and mixed herbs in wine sauce)

Chicken Piccante - $36
(Sauteed in butter, roasted peppers and capers in lemon sauce and herbs)

Chicken Scaloppini - $36
(Sauteed in butter with peppers, onions and mushrooms in a light red wine sauce)

Chicken Portofino - $40
(Sauteed in butter with fresh lump crabmeat, fresh tomatoes, sundried tomatoes, capers, marinated artichokes and fresh herbs in lemon and wine sauce)

Extras

French Fries - $10
Old Bay Fries or Cajun Fries - $11.50
Pizza Fries - $12
Onion Rings - $12
Cheddar Jalapeño Poppers - $17
(Served with side of sauce)
Sausage (2) - $10
Homemade Meatballs (2) - $10
Pasta - $12
Vegetable - $5.50
Potato - $4.50
Buffalo Wings
Served with Celery
Hot Sauce & Bleu Cheese on the Side
(10) **- $MP**

Children's Menu

Ravioli with One Meatball or Sausage - $17
Chicken Parmigian with Spaghetti - $17
Chicken Fingers with French Fries - $15
Hamburger Platter with French Fries - $18
Pizza Bread with French Fries - $15
Fried Flounder with French Fries - $18
Grilled Cheese Sandwich with French Fries - $15
Spaghetti with One Meatball or Sausage - $16

Children's Plate Sharing Charge $2 · Adult's Plate Sharing Charge $5

To assure children's safety it is important that children remain seated at all times.

Bevande
Beverages

Soda - $4 (Free Refills)
Iced Tea - $4 (Free Refills)
Milk - $3.75
Chocolate Milk - $4.50
Hot Chocolate - $4

Bottled "Saratogo":
Sparkling Water (16oz) **- $3.5**
Regular Spring Water (16oz) **- $3.5**
Hot Coffee free refill **- $4**
Decaffeinated Coffee - $4
Espresso - $4
Cappuccino - $6

Wines by Terra Nonno Vineyards

Molte, Grazie!

Parties of 6 or More 20% Gratuity will be Added

Prices Subject to Change without Notice

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Carini

Ristorante & Pizzeria

Enjoy Your Meal!

Antipasti Caldi
Hot Appetizers

Pane Con Aglio (Garlic Bread) - $10
(Toasted with fresh garlic, butter and mixed Italian seasoning)

Broccoli Rabe - $22
(Italian broccoli sauteed with garlic and olive oil)

Calamari Fritti - $22
(Fresh calamari, lightly floured and seasoned with Italian seasonings, fried and served with marinara sauce)

Sicilian Calamari - $26
(Fried calamari tossed in mixed olives, cappers, hot peppers, grape tomatoes in a lemon and wine sauce)

Cozze All'Italiana (Italian Style Mussels) - $23
(Mussels coated in garlic, oil, fresh tomato and fresh herbs, served with side of bread)

Vongole Con Aglio e Olio
(14 Steamed Clams) - $23
(Steamed to perfection, served in garlic sauce and topped with fresh herbs, served with side of bread)

Chicken Fingers - $17

Rollatini Di Melenzane
(2 pcs. Eggplant Rollatine) - $22
(Eggplant stuffed with spinach and ricotta, topped with tomato sauce and melted mozzarella)

Mozzarella Fritti - $17
(Fresh mozzarella, breaded & fried, served with side of sauce)

Antipasto Assortito - $30
(Mozzarella fritti, clams casino, calamari fritti, fried ravioli and garlic bread) Serves 2-4, assorted appet'zer

Vongole Alla Casino (Clams Casino) - $19
(Blended with onion, green pepper and Italian bread crumbs, topped with bacon and baked to perfection)

Ravioli Fritti (Fried Ravioli) - $17
(Filled with ricotta cheese, served with side of sauce)

Antipasti Freddi
Cold Appetizers

Bruschetta - $17
(Homemade toasted Italian bread topped with fresh tomato, onion, olive oil, garlic, fresh shaved parmesan cheese & fresh basil)

Caprese - $18
(Fresh sliced tomato, topped with fresh mozzarella, roasted red peppers, fresh basil, olive oil, balsamic glaze and Italian herbs)

Peperoncini Piccanti Ripieni - $18
(Hot stuffed peppers stuffed with prosciutto and sharp provolone in seasoned olive oil)

Antipasto Alla Carini - $35
(Imported ham, stuffed peppers, imported salami, fresh mozzarella cheese, olives, roasted peppers, artichokes, prosciutto and sharp provolone cheese, served on mixed greens) (Serves 2)

Soup
(Soup of the Day) m.p.
(Chicken Vegetable Pastina) $10

Farinacei / Pasta
Served with complimentary salad and bread
Your choice of pasta . . .
Spaghetti · Angel Hair · Linguini · Penne

Tomato Sauce - $26
Marinara - $27
Bolognese (Meat Sauce) - $31
Vodka Sauce - $31
Alfredo - $31
Aglio e Olio - $27
Broccoli Rabe con Aglio e Olio - $35

Pasta in Casa
Homemade Pasta
Served with complimentary salad and bread
Ravioli · Gnocchi · Fettuccini
(with any of the above pasta, $4 additional charge)

Piatta Di Pasta Speciali
Special Pasta Dishes
Served with complimentary salad and bread
Your choice of pasta . . .
Spaghetti · Angel Hair · Linguini · Penne

Alla Giovanni - $36
(White creamy sauce with broccoli, red pepper, garlic, sundried tomato and grilled chicken breast)

Alla Puttanesca - $34
(Onions, garlic, black olives, capers and green olives in a spicy marinara)

Pesto Northern - $34
(Fresh basil, fresh garlic, olive oil, pinenuts and cheese)

Pesto Southern - $34
(Fresh tomatoes, fresh garlic, fresh basil, pecorino grated cheese and olive oil)

***Giro D'Italia-Tour of Italy** - $34
(Ravioli · gnocchi · spaghetti · stuffed shell with one meatball and one sausage)

Insalate
Salads

Insalata Di Casa (House Salad) - $17
(Mixed greens, cucumbers, tomato and onions)

Insalata Romana (Caesar Salad) - $19
(Romaine lettuce, homemade Caesar dressing, seasoned croutons, and topped with fresh parmigiano cheese)

Con Pollo (Chicken Caesar Salad) - $27

Con Gamberi (Grilled Shrimp Caesar Salad) - $29

Insalata Con Tonno (Tuna Salad) - $27
(Mixed greens with cucumbers, tomatoes and onions)

Insalata Siciliana - 30 (Serves 2)
(Mixed greens with fresh mozzarella, roasted peppers, kalamata olives, capers, cherry tomatoes and artichokes, tossed with our house dressing)

Buffalo Chicken Salad - $26
(Romaine lettuce , tomato, onions and croutons)

Pasta Al Forno
Baked Pasta
Served with complimentary salad and bread

Lasagna - $35
(Stuffed with ricotta, meat sauce and bechamel sauce, topped with mozzarella cheese)

Penne Al Forno (Baked Penne) - $33
(Made with meat sauce and ricotta, topped with mozzarella cheese)

Stuffed Shells - $30
(Filled with ricotta, topped with mozzarella cheese)

Rollatini Di Melenzana (Eggplant Rollatine) - $35
(Eggplant stuffed with spinach and ricotta, topped with tomato sauce and melted mozzarella, with a side of pasta)

Melenzana Parmigiana (Eggplant Parmigiana) - $33
(With a side of pasta)

Farinacei con Pesce
Pasta with Seafood
Served with complimentary salad and bread

Gamberi Scampi (Shrimp Scampi) - $37
(Shrimp sauteed in butter & garlic, seasoned with Italian herbs, cherry tomato, served over a bed of pasta)

Gamberi Al Diavolo (Shrimp Fra Diavolo) - $37
(Shrimp sauteed in garlic with a spicy marinara sauce, served over a bed of pasta)

Gamberi Alla Panna (Shrimp Alla Panna) - $38
(Shrimp sauteed in butter & garlic in light cream sauce over a bed of pasta)

Carne Di Granchi Al Pomidoro - $mp
(Lump crabmeat in marinara sauce over a bed of pasta)

Calamari Marinara - $37
(Sauteed calamari cooked in marinara sauce, served over a bed of pasta)

Pescatora - $45
(Combination of shrimp, scallops, clams, mussels and calamari in a red marinara sauce, with a splash of wine)

Salsa Di Vongole - $37
(In red or white clam sauce over a bed of pasta)

Salsa Di Cozze - $37
(Mussels in red or white sauce over a bed of pasta)

Pesce
Seafood
Served with complimentary salad, bread, baked potato and vegetable of the day or side of pasta

Flounder Mediterraneo - $39
(Broiled flounder topped with seasoned fresh tomatoes, onions and fresh basil)

Flounder Francaise - $38
(Fresh flounder dipped in egg batter, sauteed in lemon wine sauce)

Fried Flounder - $37
(Dipped in our special batter, lightly breaded and deep fried to a golden brown)

Broiled Flounder - $37
(Fresh flounder seasoned with Italian herbs, sprinkled bread crumbs and then broiled to perfection)

Gamberi Fritti (Fried Shrimp) - $36
(5 jumbo shrimp, lightly breaded and fried to perfection)

Gamberi Alla Parmigiana (Shrimp Parmigiana) - $38
(Jumbo shrimp, deep fried and topped with our homemade tomato sauce and mozzarella cheese)

Broiled Salmon - $38
(Fresh salmon seasoned with Italian herbs, sprinkled bread crumbs and then broiled to perfection)

Broiled (or) Fried Scallops - $MP

Deep Fried (or) Broiled Crab Cakes - $MP

Seafood Combination "Fried" - $45
(Flounder, scallops, shrimp, crab cake and clams casino, topped lightly with bread crumbs and fried to perfection)

Seafood Combination "Broiled" - $45
(Flounder, scallops, stuffed shrimp and clams casino, topped lightly with bread crumbs and broiled to perfection)