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A La Carte Dining

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Lunch

Appetizers and Salads

Zuppa del Giorno ~ Chef's daily creation Cup...\$4 Bowl...\$5

Italian White Bean & Escarole ~ Canolinni beans, selection of fresh vegetable in vegetable stock, fresh escarole greens Cup...\$4 Bowl...\$5

Calamari Fritto ~ Tender squid and sliced Italian hot cherry peppers; marinara sauce...\$9

French Fried Eggplant ~ Deep-fried cracker meal-dusted eggplant steak fries...\$7

Fried Gourmet Dinner Chips ~ Topped with melted blue cheese...\$6

Funghi Imbottite ~ Stuffed mushrooms with spinach, prosciutto, ricotta cheese...\$9

Vongole Casino ~ littleneck clams, cubanelle peppers, vidalia onion, bacon, pernod cream...\$9

Pollo Ravioli Fritta ~ crispy fried ravioli with our signature chicken and hot-stuffed cherry pepper, filled with a dijon mustard, honey sweet chili sauce...\$9

Carbone's Caesar or Spinach ~ Prepared tableside for two or more...\$8 per person

Insalata Caesar ~ Romaine lettuce tossed in our famous Caesar dressing, finished with parmesan cheese. Add fried calamari...\$13
Add six ounce grilled chicken...\$13

Oven Roasted Salmon Salad ~ Southern style rubbed salmon fillet, lemon

dressed spinach, cured grape tomatoes, red lentils, ginger aioli...\$14

Grilled Sirloin Salad ~ Sliced 8-oz sirloin served over balsamic-dressed spinach with gorgonzola, grape tomatoes, topped with fried onions...\$16

Pickled Shrimp Salad ~ house-made tarragon and vinegar marinated shrimp, giardinia style vegetables, mixed field greens, baby arugula...\$16

Seared Tuna Salad ~ Spice-rubbed pan-seared tuna fillet, lemon dressed arugula, grilled artichokes, roasted red peppers, sun-dried tomatoes basil aioli...\$16

Pastas

Gnocchi with Vodka Sauce ~ Fresh made potato gnocchi, traditional tomato and vodka cream sauce...\$12

Ravioli Pomodoro ~ Cheese-filled ravioli topped with plum tomatoes, garlic, virgin olive oil and basil...\$12

Fettuccini Carbonara ~ Tossed with sweet Italian sausage, onions, pancetta bacon...\$13

Parpadelli Carbone ~ Wide ribbon pasta with sauteed chicken, sweet red peppers, spinach, basil pesto finished with mascarpone cheese...\$14

Linguine con Vongole ~ linguine tossed with fresh clams, garlic, olive oil and wine (red or white sauce)...\$15

Grilled Pizza and Wrap

Margherita ala Kevin ~ Fresh tomato, fresh mozzarella and basil pesto...\$9

Pepperoni grilled Pie ~ Pepperoni and fresh mozzarella...\$10

Veggie Grilled Pie ~ Fresh vegetables, virgin oil, pecorino romano...\$10

Vin's Grilled Pie ~ Anchovy, garlic, plum tomato, fresh mozzarella, virgin olive oil...\$10

Tuna Wrap ~ White chunk tuna salad, chopped romaine lettuce, sliced tomato, bermuda onions and chips...\$12

Grilled Chicken Wrap ~ Served warm with wilted spinach, Italian sharp cheese, sun-dried tomato aioli and tomatoes...\$12

Bacon Double Cheeseburger ~ Two grilled quarter-pound beef hamburgers, provolone cheese, bacon, lettuce, tomato, toasted peasant bread roll with chips...\$12

Entrees

Eggplant Parmigiana ~ Traditional egg battered slices of eggplant, marinara, fresh mozzarella and ricotta, served with penne pasta...\$12

Chicken Parm ~ Boneless breast, breaded and pan fried; topped with marinara and mozzarella...\$13

Chicken Saltimbocca ~ Boneless breast topped with prosciutto, sage, sharp cheese and white wine lemon sauce...\$13

Sausage Pizzaiola ~ Sweet sausage grilled with roasted peppers, onions and fresh mozzarella...\$12

Tenderloin Tips Gaetano ~ Sautéed with mushrooms, butter, garlic and sherry wine...\$15

Sirloin Bue Bella ~ New York sirloin grilled and topped with Carbone's famous gorgonzola sauce and fried onions...\$17

Veal Marsala ~ Provimi veal sautéed mushrooms and Marsala wine...\$16

Veal Parmigiana ~ Veal cutlet dusted with seasoned bread crumbs, pan sautéed; topped with mozzarella and marinara...\$15

Veal Saltimbocco ~ Scaloppini of veal, prosciutto, fresh sage, lemon and sherry wine sauce, Italian sharp cheese...\$16

Salmon Capperi ~ Sauteed salmon, capers, artichokes, sun dried tomatoes, white wine and lemon...\$14

Baked Sole Garden Style ~ Baked fillet of sole with lemon and sherry wine, dusted with oregano style bread crumbs on a bed of julienne vegetables...\$16

**Please join us in the Library Room
Monday through Friday evenings for a
lighter fare dedicated to healthier
eating.**

Cafe Menu

Lite Bites

Pasta Fagiole ~ Garbanzo beans, cannelloni beans, pancetta-accented tomato broth...\$5

Gourmet Potato Chips ~ Warm blue cheese sauce...\$7

Melanzane Fritta ~ Deep fried cracker meal dusted eggplant steak fries...\$5

Calamari ~ Tender squid served with marinara...\$9

Fried Ravioli ~ Stuffed with bacon, chicken and hot stuffed cherry pepper...\$9

Cremini Mushroom ~ Stuffed with prosciutto, spinach and ricotta cheese...\$9

Capesante Spezia ~ Pan seared Mediterranean spiced sea scallops, red lentil salad, pickled ginger aioli...\$12

Baked Littleneck Clams Casino ~ Cubanelle pepper, Vidalia onion, bacon, pernod cream...\$9

Grilled Pizza

Margherita ala Kevin ~ Fresh tomato, fresh mozzarella and basil pesto...\$5

Pepperoni ala Gino ~ Pepperoni and fresh mozzarella...\$10

Paul's Veggie Pie ~ Virgin oil, fresh vegetables, grated romano...\$10

Vin's Special ~ Anchovy, garlic, plum tomato, mozzarella and virgin olive oil...\$10

Tableside Salads on Request

Spinach/ Caesar/ Gorgonzola...\$8

TJ's Favorites

Gnocchi with Vodka Sauce ~ Fresh made potato gnocchi, traditional tomato and vodka cream sauce...\$12

Fettuccini Carbonara ~ Sweet Italian sausage, onions, prosciutto, pancetta bacon...\$13

Ravioli Pomodoro ~ Cheese filled ravioli with plum tomato, garlic, virgin olive oil and basil sauce...\$12

Linguine Con Vongole ~ Fresh clams, garlic, olive oil and wine...\$15
Red or White

Chicken Marsala ~ Boneless breast of chicken sautéed with mushrooms, onions and Marsala wine...\$13

Chicken Saltimbocca ~ Boneless breast of chicken topped with prosciutto, sage, sharp cheese and white wine...\$13

Chicken Parmigiana ~ Breaded boneless chicken breast, marinara, fresh mozzarella...\$13

Veal Cuscinetto ~ Stuffed with prosciutto, provolone and breadcrumbs; sautéed with lemon, wine and artichoke hearts...\$13

Veal Parmigiana ~ Breaded veal cutlet, marinara, fresh mozzarella...\$15

Petite Sirloin Bue Bella ~ Eight-ounce steak grilled and topped with Carbone's famous gorgonzola sauce; topped with fried onions...\$17

Tenderloin Tips Gaetano ~ Sauteed with prosciutto, mushrooms, onions and Marsala wine...\$15

Chicken Tenders Entree ~ Honey horseradish mustard and house made chips...\$10

~Bacon Double CheeseBurger~

Two grilled quarter-pound beef patties, provolone cheese, bacon, lettuce, tomato, toasted peasant bread roll...\$12

Bob's Beverages \$9.00

Original Martini ~ Beefeater, dry vermouth, olive

Cosmo Carbone ~ Absolute Citron, Cointreau, lime juice, cranberry

Blue Skyy Martini ~ Skyy, Blue Curacao, pineapple juice, lemon twist

Apple Martini ~ Absolute, Pucker's Sour Apple

Espresso Martini ~ Smirnoff Vanilla, White Cream de Cacao, espresso, brown sugar coated rim

Bellini Martini ~ Skyy Citrus, Peachtree Schnapps, slice of orange

Razmopolitan ~ Absolute, Chambord, lime juice

Chocolate Martini ~ Absolute, White Cream de Cacao, Godiva Chocolate Liquor, cherry

Bottled Beer ...\$3.50

Coors Light, Budweiser, Bud Light, Miller Lite, O'Douls

Bottled Beer ...\$4.50

Heineken, Newcastle, Sam Adams, Bass Ale, Moretti, Amstel Light, Sam Adams Light, Smirnoff Black

Wines By The Glass

WHITES

Pinot Grigio, Gionelli ...\$5

Chardonnay, Mont Pellier...\$6

Chardonnay, Meridian...\$7

Chardonnay, Kendall-Jackson...\$9

BLUSH

White Zinfandel, Foxhorn...\$5

REDS

Merlot, Stimson Estate Cellars...\$6

Merlot, Foppiano...\$7

Chianti, Piccini...\$6

Cabernet Sauvignon, Sterling Vintner's Collection...\$8

Cabernet Sauvignon, Ironstone...\$7

Pinot Noir, Pepperwood Grove...\$7

Red Zinfandel, EOS Estate...\$8

Champagne/Sparkling

Korbel (split)...\$7

Dinner Menu Aperitivi

Calamari Fritta ~ Tender squid with pickled cherry peppers, marinara sauce...\$9

Escarole and White Bean Soup ~ Italian style beans, fresh escarole, vegetable tomato broth...\$5

Funghi Imbottite ~ Stuffed mushrooms with spinach, prosciutto, ricotta cheese...\$9

Vongole Casino ~ Littleneck clams, cubanelle peppers, vidalia onion, bacon, pernod cream...\$9

Vongole ala Valva Mezzo ~ Half-dozen little neck clams on the half shell, cocktail sauce, lemon...\$9

Capesante Spezia ~ Pan seared Mediterranean spiced sea scallops, red lentil salad, pickled ginger aioli...\$12

Manzo Carpaccio ~ Thin sliced seasoned and seared beef tenderloin, arugula, olive oil, fresh lemon, shaved reggiano cheese, caper berries...\$11

Pollo Ravioli Fritta ~ Crispy fried ravioli with our signature chicken and hot stuffed cherry pepper filling with a Dijon mustard, honey sweet chili sauce...\$9

Bruschetta Pomodoro con Prosciutto di Parma ~ Crisp peasant bread slices topped with prosciutto di parma, buffalo mozzarella, vine ripe tomatoes, extra virgin olive oil...\$13

Gamberetti Sottoaceto ~ Pickled Pacific Shrimp with carrots, celery, red onion capers and tarragon vinegar...\$12

Insalata

Caesar ~ Prepared tableside for two or more...\$8 per person

Gorgonzola ~ Prepared tableside for two or more...\$8 per person

Spinaci ~ Prepared tableside for two or more...\$8 per person

Carbone's Garden Salad ~ Crisp greens, garnishes, balsamic vinaigrette...serves one...\$6

Pasta

Gnocchi di Patate alla Vodka ~ Fresh made potato gnocchi, traditional tomato and vodka cream sauce...\$19

Ravioli Pomodoro ~ Cheese-filled ravioli, plum tomatoes, virgin olive oil, fresh basil...\$19

Fettuccini Carbonara ~ Sweet sausage, prosciutto, onions, pancetta bacon, parmesan...\$21

Pappardelli Carbone ~ Wide ribbon pasta with sauteed chicken, sweet red peppers, spinach, basil pesto and Mascarpone cheese...\$22

Linguine al Vongole ~ Fresh littleneck clams, chopped garlic and basil with your choice of red or white sauce...\$24

Gamberetti Risotto Meta Estate ~ Sauteed shrimp, seasonal local-grown vegetables, oven cured grape tomatoes, edamame, saffron and Mascarpone lace Arborio rice...\$28

Manzo ~ ~ ~ Agnello

Bistecchine ~ Tenderloin tips, prosciutto, mushrooms, onions and Marsala wine..\$20

Filetto di Centro Manzo Piccante ~ Sauteed center cut tenderloin, hot pickled cherry peppers, capers, garlic, grilled artichoke halves, Provolone cheese sherry wine and lemon veal demi-glaze...\$30

Intercosta de Bue Alla Griglia ~ 1 pound NY sirloin, Carbone's famous gorgonzola sauce, fried onions...\$30

Filetto di Manzo Modena ~ -Twin center cut tenderloin filets with balsamic marinade, plum tomatoes, Vidalia onions, chianti wine, garlic and basil...\$28

Manzo Warnoff ~ Filet of beef sautéed with cognac and mustard sauce...\$28

Agnello Griglia ~ Grilled baby New Zealand lamb noisettes, wild mushroom veal demi-glaze ragu...\$28

Pesci

Salmone Al Capperi ~ Salmon, capers, grilled artichokes, sun-dried tomatoes, white wine, lemon...\$24

Capasante in Mezza Panna e Limone ~ Sauteed sea scallops, native tomatoes, basil pesto, light lemon cream sauce...\$24

Sogliola da Orto ~ Baked sole fillet, oregano bread crumbs, lemon, sherry wine, seasonal local-grown vegetables...\$26

Tonno del Casentino ~ Pan-seared tuna, bed of lemon scented arugula, artichokes, roasted red peppers, pickled ginger aioli...\$28

Pollo ~ ~ ~ Vitello

Pollo Inglese ~ Grilled boneless chicken breast, olive oil, sherry wine, mustard...\$24

Pollo Parmigiana ~ Breaded boneless chicken breast, marinara, fresh mozzarella, served with penne..\$24

Eggplant Parmigiana ~ Traditional egg battered slices of eggplant, marinara, fresh mozzarella and ricotta, served with penne...\$18

Cotoletta di Vitello Parmagiana ~ Lightly breaded veal cutlet, pan sauteed, marinara, fresh mozzarella, served with penne...\$25

Vitello Cuscinetto ~ Veal scaloppini stuffed with prosciutto, breadcrumbs, aged provolone cheese, lemon, sherry wine and grilled artichokes...\$28

Saltimbocco alla Romano ~ Scaloppini of veal, prosciutto, fresh sage, lemon and sherry wine sauce, melted Italian sharp cheese...\$25

Vitello Marsala ~ Provimi veal, roasted baby mushrooms, Marsala wine...\$25

Cotoletta di Vitello Napoletano ~ Breaded veal cutlet, battered eggplant slice mozzarella cheese, Mascarpone cheese, sweet Italian sausage, basil pesto tomato sauce, over angel hair pasta...\$26

Piatto (side dishes)...\$6

Pasta with fresh ricotta / Broccoli rabe and beans
French fried eggplant

Thoroughly cooked meat, poultry, seafood and eggs reduce the risk of food-borne illness

We reserve the right to add an 18% gratuity on parties of six or more
All prices subject to change without notice

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