

Appetizers

Antipasto **12.00**
Italian meats, cheeses, and marinated vegetables, topped with two stuffed clams.

Stuffed Clams **10.00**
(Vongole Ripiene) Clams diced and mixed with seasoned bread-crumbs, garlic, and parmesan cheese; served on the half shell.

Zuppa di Clams **13.00**
(Zuppa Di Vongole) Fresh clams steamed open in marinara sauce, served over toasted bread. (When in season)

Fried Vegetables and Cheese **9.00**
(Formaggio E Vegetali Fritti) Fried to a tender golden brown.

Shrimp Cocktail **11.00**
(Cocktail Di Gamberi)

Fried Calamari **10.00**
(Calamari Fritti)

Sweet Red Peppers **11.00**
(Pepperoni Rossi Salati Aglio-Olio) Sautéed with garlic, olive oil, and kalamata olives. Served with fresh mozzarella cheese and salami.

Soups

Minestrone Soup **5.00**
(Zuppa Di Minestrone) Vegetable soup made with meat stock and Italian spices.

Lentil Soup **5.00**
(Zuppa Di Lenticchie) Lentils and spinach simmered with Italian herbs - a Carbone specialty.

Baked Onion Soup **5.00**
(Zuppa di Cipolla Al Forno) Onions blended with beef stock, Marsala wine, and topped with croutons and Provolone cheese.

Salads

Tossed Garden Salad **5.00**
(Insalata Giardino) A bed of lettuce, slices of tomato, onion, and cucumber, accompanied by your favorite dressing.

Sicilian Salad **6.00**
(Insalata All'Italiana) A bed of lettuce topped with marinated vegetables, chopped salami, and topped with Italian dressing.

Spinach Salad **6.00**
(Insalata Di Spinaci Freschi) Fresh spinach topped with eggs, chopped bacon, cucumber, fresh mushroom, and honey dressing.

Caesar Salad **6.00**
Romaine tossed with Caesar dressing and Parmesan cheese, topped with croutons.

w/ calamari or chicken **10.00**

Dressings: Italian, Thousand Island, French, Ranch, Honey Mustard, Blue Cheese

Side Orders

Spinach with Garlic and Oil **5.00**
(Spinaci Salati Aglio-Olio)

Broccoli with Garlic and Oil **5.00**
(Broccoli Salati Aglio-Olio)

Eggplant with Marinara Sauce **5.00**
(Melanzane Con Salsa Marinara)

Italian Sausage **5.00**

Meat Balls **5.00**

Pasta

Aiolio **9.00**
Pasta w/Garlic and Olive Oil

Spaghetti with Meatballs **11.00**
(Spaghetti Con Polpette)

Spaghetti with Tomato Sauce **9.00**
(Spaghetti Con Salsa) Tomatoes simmered for hours with herbs and spices, made with meat stock.

Spaghetti with Meat Sauce **10.00**
(Spaghetti Con Salsa Pomodori E Carne) Tomato sauce full of the meat from the sauce stock.

Spaghetti with Marinara Sauce **10.00**
(Spaghetti Con Salsa Marinara) A delicious meatless sauce. Tomatoes simmered with lots of herbs and spices.

Linguini with Clams **12.00**
(Linguini Alle Vongole) Choice of red or white sauce; the red sauce consists of clams in marinara, the white combines clams with garlic and olive oil.

Fettuccine Alfredo **11.00**
(Fettuccine Alfredo) A delicate blend of butter, cream, and cheese, tossed with fettucini.

Tortellini Alfredo **12.00**
Cheese filled tortellini in Alfredo Sauce.

Ziti with Meat Sauce **10.00**
(Ziti Con Sugo di Carne)

Fettuccine Carbonara **12.00**
Fettucine tossed with egg, onion, and bacon. Topped with fresh ground pepper and parmesan cheese.

** Gluten-Free pasta available upon request. Please allow extra cooking time.*

Casseroles

Lasagna **12.00**
Layers of pasta, cheese, and beef, topped with tomato sauce and cheese.

Vegetarian Lasagna **12.00**
(Lasagna Con Vegetali) Made with spinach, mushrooms, onions, ricotta and mozzarella cheese, and topped with marinara sauce.

Cannelloni Florentine **12.00**
(Cannelloni Alla Fiorentina) Pasta shells filled with ground veal, chicken, and spinach. Topped with tomato sauce and cheese.

Manicotti **12.00**
Pasta shells filled with ricotta, mozzarella, and parmesan cheese, bits of prosciutto ham, and topped with tomato sauce.

Baked Ziti **12.00**
(Ziti Al Forno) Ziti mixed with ricotta, mozzarella cheese, and tomato sauce. Baked and topped with cheese. Vegetarians, ask for marinara sauce!

Ravioli Parmigiana **12.00**
Large cheese ravioli topped with tomato sauce and cheese. Vegetarians, please ask for marinara sauce!

Eggplant Parmigiana **12.00**
(Melanzana Parigiana) Layers of fried eggplant, marinara sauce, and cheese.

Stuffed Eggplant **12.00**
(Melanzana Ripiena) Fried slices of eggplant filled with cheese and bits of prosciutto ham, topped with marinara sauce.

Entrees

Veal Parmigiana **20.00**
(Vitello Alla Parmigiana) Fried veal cutlet topped with tomato sauce and cheese.

Veal Marsala **21.00**
(Vitello Alla Marsala) Tender medallions of veal sautéed in Marsala wine and mushroom sauce.

Veal Scaloppine **21.00**
(Scaloppine Di Vitello) Slices of veal sautéed in a delicately seasoned tomato sauce with fresh mushrooms.

Veal Picatta **21.00**
(Vitello Alla Picatta) Tender veal filets sautéed in butter, lemon and white wine with capers.

Veal Cacciatore **19.00**
(Vitello Alla Cacciatore) Veal simmered with tomatoes, onions, mushrooms, peppers, wine, and spices.

Beef Braciolo **17.00**
(Braciolo Di Manzo) Thin slices of beef rolled with ground veal, chopped egg, herbs and spices, sautéed with wine, mushrooms, and marinara sauce.

Chopped Sirloin Pizzaiola **16.00**
Chopped sirloin smothered in a spicy tomato, wine, and mushroom sauce.

Italian Sausage with Green Peppers **16.00**
(Salsiccia All'Italiana Con Cipolle E Peperoni) Pork sausage seasoned with spices and baked with onions and green peppers. Topped with marinara sauce.

Chicken Parmigiana **16.00**
(Pollo Parmigiana) Tender, boneless chicken breasts topped with tomato sauce and mozzarella cheese.

Chicken Alla Maria **17.00**
(Pollo Alla Maria) Filet of chicken sautéed in a wine and mushroom sauce, baked with prosciutto ham and mozzarella cheese.

Chicken Alla Marsala **16.00**
(Pollo Alla Marsala) Filet of chicken sautéed in a Marsala wine and fresh mushroom sauce.

Chicken Cacciatore **16.00**
(Pollo Cacciatore) Chicken simmered with tomatoes, wine, onions, mushrooms, peppers, herbs, and spices.

Chicken Primavera **17.00**
(Pollo Primavera) Breaded breasts of chicken baked with eggplant slices, prosciutto ham, cheese, and marinara sauce.

Chicken Milanese with Pasta **16.00**
Breaded and fried chicken breast topped with lemon butter.

Chicken Picatta **16.00**
(Pollo Alla Picatta) Tender chicken filets sautéed in butter, lemon and white wine with capers.

Grouper Puttanesca **20.00**
Grouper simmered in a tomato, kalamata olive, mushroom, and caper sauce.

Lobster Ravioli **20.00**
Served in a cream sauce and topped with lump crabmeat.

Shrimp Marinara **18.00**
(Gamberi Alla Salsa Marinara) Tender shrimp sautéed in marinara sauce served over a bed of spaghetti.

Shrimp Cacciatore **18.00**
(Gamberi Alla Cacciatore) Shrimp simmered with tomatoes, onions, peppers, wine, and spices; served over spaghetti.

** The above entrees come with pasta or garden salad.*

We Sell All Our Sauces & Salad Dressings

Pizza

Medium Cheese **13.00**
(Pizza Media) Add \$1.25 per topping

Large Cheese **14.00**
(Pizza Grande) Add \$1.50 - \$2.50 per topping

Sicilian Pizza **15.00**
(Pizza Siciliana) Add \$1.50 per topping

Spinach Calzone **16.00**
(Calzone Con Spinaci)

Cheese and Ham Calzone **17.00**
(Calzone Con Formaggio E Prosciutto Cotto)

Individual Cheese Calzone **9.00**
Additional topping **1.00**

Beverages

Coffee *(Caffe)* **2.50**

Tea *(The)* **2.50**

Soft Drinks **2.50**

Milk *(Latte)* **2.50**

Espresso **2.50**

Cappuccino **4.00**

Desserts

Biscuit Tortoni **6.00**
Cream and macaroons whipped with Amaretto and frozen. A light and delicious dessert.

Cannoli **6.00**
Pastry crepe filled with whipped ricotta, cream, and chocolate bits.

Cassata **6.00**
A pound cake laced with rum, layered with whipped ricotta and chocolate, and topped with semi-sweet chocolate icing.

Creme Caramelles **6.00**
A custard-like dessert topped with caramel sauce and whipped cream.

Rum Cake **6.00**
A cake laced with rum and layered with chocolate custard, topped with vanilla custard, almonds, and cherries.

Spumoni Ice Cream **6.00**
Cheesecake **6.00**

Plain, chocolate, or amaretto. Absolutely the best! Jean Carbone 's specialty

Tiramisu **6.00**
Lady Fingers dipped in espresso and coffee liquor, layered with marscapone and mocha cream.

Italian Almond Cream Cake **6.00**
Amaretto infused sponge cake layered with marscapone and whipped cream, topped with almonds.

Limoncello Cake **6.00**
Sponge cake layered with lemon cream.