

CARBONI'S

RISTORANTE • BAR • MARKET

DINNER MENU

SUNDAY-SATURDAY 4:30PM-9PM

SOUPS & SALADS

Carboni's House Salad \$8

spring mix, red onion and cherry tomato tossed in our house made champagne vinaigrette

Caprese Salad \$10

freshly sliced tomatoes topped with mozzarella, basil and balsamic reduction

Caesar Salad \$15

fresh romaine tossed with creamy caesar dressing, parmesan cheese and seasoned foccaccia croutons topped with a cheese crisp

Carboni's Soup \$6/\$10

ask your server about today's soup selection inspired by locally sourced ingredients

Cup of Soup and Salad Combo \$15

your choice of soup and salad

Chef's Salad Of The Week \$16

a different salad each week inspired by our chef

SMALL PLATES

Olives & Nuts \$10

blue cheese stuffed olives with an assortment of spicy nuts

Buratta Toast \$15

blistered tomatoes, roasted garlic and olive tapenade on focaccia bread

Artichoke Hearts \$13

herb crusted, deep fried and served with blistered tomatoes, arugula, pickled fresno chiles and garlic aioli

Carboni's Meatballs \$16

beef, pork and ricotta cheese served over creamy polenta topped with marinara, fresh basil and parmesan

Focaccia Pizzetta \$14

house-made pizza sauce topped with molinari pepperoni and mozzarella

Steamed Mussels \$20

white wine, shallots, garlic and nduja served with pesto bread

Charcuterie Plate \$25

selection of cured meats and cheese served with hot honey, olives and pickles

PASTA DISHES

Carboni's Lasagna \$24

layers of fresh pasta, ricotta, beef and pork topped with marinara sauce and melted mozzarella cheese

Mushroom Gemeli \$26

parmesan brodo, locally sourced mushrooms, spring peas and crispy garlic

Fettucine Alfredo \$24

tossed in our garlic cream alfredo with parmesan, shallots and fresh herbs

Pappardelle Bolognese \$26

tossed in bolognese with parmesan, shallots and fresh herbs

Stuffed Eggplant Parmesan \$24

eggplant stuffed with ricotta and spinach covered mozzarella cheese and house made marinara sauce

O-G Rigatoni \$28

rigatoni tossed in garlic cream sauce with fennel sausage, spinach, sun-dried tomato and parmesan

Add Protein To Any Dish

Chicken or Sausage \$6 | Shrimp or Salmon \$10

18% Gratuity Will Be Added To All Parties Of 6 Or More

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness

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SPECIALTY ENTREES

Chef's Chicken Marsala \$28

tender chicken breast topped with locally sourced mushrooms and marsala wine sauce served with roasted garlic mashed potatoes

Chicken Parmesan \$28

topped with marinara and mozzarella cheese served with penne pasta

Prosciutto Wrapped Shrimp \$28

served with corn and mushroom risotto

Grilled Salmon \$29

served with calabrian scented risotto, roasted corn, pancetta and grilled asparagus

Grilled Hangar Steak \$35

topped with garlic basil pesto and served with rosemary fingerling potatoes and onion tomato compote

Grilled 16oz. Ribeye \$44

topped with pesto marinated garlic and served with rosemary fingerling potatoes and grilled asparagus

SIGNATURE PIZZAS

Traditional 3-Cheese \$18

house red sauce and a trio of cheeses: mozzarella, provolone and parmesan

Margherita \$21

signature house red sauce, fresh mozzarella, sliced tomatoes and fragrant basil

Spicy Pepperoni \$22

signature house red sauce, zesty pepperoni, fresh mozzarella, fresno chiles, fragrant garlic and oregano

Add Vegetables \$1

red onion, bell pepper, mushrooms, olives, tomato, spinach

Add Protein \$2

pepperoni, fennel sausage, grilled chicken, salami

Sauce Options

house pizza (red), garlic cream, pesto

SANDWICHES

Classic Burger \$20

grilled burger served on a sesame seed bun with lettuce, tomato, red onion, house made pickles and calabrian aioli

Add \$1

provolone, stella blue, cheddar

Meatball Sub \$20

house made meatballs topped with marinara and mozzarella on an italian roll served with garlic fries

Add \$2

grilled onions, avocado, bacon

DESSERT

Gelato

the one frozen dessert that will satisfy your tastebuds while reminding you of the beautiful taste of Italy

Single Scoop \$4 | Double Scoop \$7 | Pint \$12

House Made Tiramisu \$9

made with lady fingers dipped in coffee and layered with a whipped mixture of eggs, sugar and mascarpone cheese flavored in cocoa

Olive Oil Citrus Cake \$9

fresh citrus and locally sourced olive oil in a sponge cake form topped with home made whipped cream and fresh berries

Buy The Kitchen A Beer \$8

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