

CARBONI'S

RISTORANTE • BAR • MARKET

ORA DE CENA

*available for courtyard and patio dining only
Thursday-Saturday 6-10pm*

ANTIPASTI

Piatto di Formaggi e Salumi	21
selection of local & imported artisan cheeses and salumi. olives fruit preserves, whole grain mustard, house-made pickles	
Pomodoro e Pesca	15
heirloom tomatoes, stone fruit, whipped burrata, pistachio, mint	
Cocktail di Gamberi	18
gulf prawns, calabrian chili cocktail, lemon	
Insalata Mista	11
baby mixed lettuces, heirloom cherry tomatoes, radish golden balsamic vinaigrette	
Insalata Cesare	13
little gem lettuce, grana padano, lemon anchovy dressing herbed breadcrumbs	
Insalata Tagliare	16
little gem lettuce, provolone, salame, chickpeas, roasted red peppers, artichokes castelvetrano olives, herbed vinaigrette	

PIZZE

Margherita	17
san marzano tomato, fior di latte, basil	
Pepperoni	19
san marzano tomato, fior di latte, garlic, pickled fresno chili	
Zucca e Pepe	18
arugula pesto, fior di latte, roasted padron peppers, squash blossoms	
Salsiccia	19
san marzano tomato, fior di latte, fennel sausage, pancetta	

PRIMI

Tagliatelle alla Bolognese	22
san marzano tomato, grana padano	
Gnocchi con Mais e Pancetta	24
charred sweet corn, pork belly lardons, wild mushrooms, sherry	
Tortelloni al Formaggio	21
ricotta filling, summer squash, basil, taleggio	

SECONDI

Pollo al Mattone	27
rocky's free range chicken, summer pole bean panzanella, pancetta, romesco	
Braciola di Maiale	29
duroc pork loin chop, cranberry bean ragout, stone fruit agrodolce	
Arrosto di Manzo	34
roasted angus striploin, yukon gold potato gratin, creamed swiss chard red wine gastrique	

*** Vegetarian and special dietary request are met with enthusiasm. ** Please notify your server if you have any food allergies. ***

*** Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. ***