



CARBONI'S

RISTORANTE • BAR • MARKET

DINNER MENU



Small Plates, Antipasti, Soup & Salads

CARBONI'S MEATBALLS \$16

OUR HOUSE-MADE MEATBALLS FEATURING BEEF, PORK & RICOTTA CHEESE SERVED OVER CREAMY POLENTA TOPPED WITH MARINARA, FRESH BASIL & PARMESAN

BURATTA TOAST \$15

BLISTERED TOMATOES, ROASTED GARLIC & OLIVE TAPENADE ON FOCACCIA BREAD

FOCACCIA PIZZETTA \$14

OUR HOUSE-MADE PIZZA SAUCE TOPPED WITH *MOLINARI* PEPPERONI AND MOZZARELLA

CAPRESE SALAD \$10

FRESHLY SLICED TOMATOES TOPPED WITH MOZZARELLA, BASIL & BALSAMIC REDUCTION

Ask your server about our daily specials

ARTICHOKE HEARTS \$13

HERB CRUSTED, DEEP FRIED AND SERVED WITH BLISTERED TOMATOES, ARUGULA, PICKLED FRESNO CHILES AND GARLIC AIOLI

CHARCUTERIE PLATE \$25

OUR SELECTION OF LOCAL CURED MEATS & CHEESE SERVED WITH HOT HONEY, OLIVES & PICKLES



CARBONI'S HOUSE SALAD \$8

SPRING MIX WITH TOMATO, RED ROMAINE LETTUCE WITH TOSSED IN OUR HOUSE-MADE CHAMPAGNE VINAIGRETTE

CARBONI'S SIGNATURE

MINISTRONE SOUP \$10

MINISTRONE VARIES WIDELY ACROSS ITALY DEPENDING ON TRADITIONAL COOKING TIMES, INGREDIENTS, AND SEASON. *Ask About our Soup of the Day*

STEAMED MUSSELS \$20

WITH WHITE WINE, SHALLOTS, GARLIC & NDUJA SERVED WITH PESTO BREAD

OLIVES & NUTS \$10

BLUE CHEESE STUFFED OLIVES WITH AN ASSORTMENT OF SPICY MIXED NUTS

CAESAR SALAD \$15

FRESH ROMAINE TOPPED WITH SEASONED FOCACCIA CROUTONS & PARMESAN CHEESE SERVED WITH PARMESAN CRISPS



PASTA DISHES



CARBONI'S LASAGNA \$24

LAYERS OF FRESH PASTA, RICOTTA, BEEF & PORK TOPPED WITH MARINARA SAUCE & MELTED MOZZARELLA CHEESE

MUSHROOM GEMELI \$26

Our signature pasta dish

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

EGGPLANT MALZONI \$24

PUREED EGGPLANT ROLLED INSIDE MALZONI PASTA SHEETS AND BAKED WITH MOZZARELLA CHEESE, HOUSE-MADE MARINARA SAUCE AND MICRO GREENS

"O-G" RIGATONI \$28

An original Carboni's Recipe

RIGATONI TOSSED IN GARLIC CREAM SAUCE WITH FENNEL SAUSAGE, SPINACH, SUN-DRIED TOMATO & PARMESAN

Add Chicken or Sausage to any pasta entree - \$6 Add Shrimp or Salmon to any pasta entree \$10



SPECIALTY ENTREE'S



CHEF'S CHICKEN MARSALA \$28

TENDER CHICKEN BREAST TOPPED WITH LOCALLY SOURCED MUSHROOMS AND MARSALA WINE SAUCE TOPPED WITH ROASTED GARLIC MASHED POTATOES

CHICKEN PARMESAN \$28

SERVED WITH PENNE PASTA TOPPED WITH MARINARA AND MOZZARELLA CHEESE

GRILLED SALMON \$29

SERVED WITH CALABRIAN SCENTED RISOTTO, ROASTED CORN, PANCETTA AND GRILLED ASPARAGUS

PROSCIUTTO WRAPPED SHRIMP \$28

SERVED WITH CORN AND MUSHROOM RISOTTO AND WATERMELON RADISH WITH A BALSAMIC REDUCTION

GRILLED HANGER STEAK \$32

TOPPED WITH GARLIC BASIL OIL AND SERVED WITH ROSEMARY FINGERLING POTATOES, AND ONION TOMATO COMPOTE

GRILLED 16OZ RIB EYE STEAK \$48

TOPPED WITH PESTO MARINATED GARLIC AND SERVED WITH ROSEMARY FINGERLING POTATOES, AND SAUTEED ASPARAGUS

CARBONI'S SIGNATURE PIZZAS

MARGHERITA \$21 SPICY PEPPERONI \$22 TRADITIONAL 3-CHEESE \$18

ADD RED ONION, BELL PEPPER, MUSHROOMS, OLIVES, TOMATO OR SPINACH \$ 1 EACH

ADD PEPPERONI, FENNEL SAUSAGE, GRILLED CHICKEN OR SMOKED GOUDA \$ 3 EACH

SAUCE OPTIONS: HOUSE PIZZA (RED), GARLIC CREAM OR PESTO

CARBONI'S CLASSIC BURGER \$20

GRILLED BURGER SERVED ON A PRETZEL BUN WITH LETTUCE, TOMATO, RED ONION, HOUSE - MADE PICKLES AND CALABRIAN AIOLI

ADD GRILLED ONION STRINGS, AVOCADO OR BACON \$ 2 EACH

ADD PROVOLONE CHEESE, *STELLA BLUE CHEESE*, CHEDDAR OR SMOKED GOUDA \$ 1 EACH

CARBONI'S MEATBALL SUB \$20

HOUSE MADE MEATBALLS TOPPED WITH MARINARA & MOZZARELLA ON AN ITALIAN ROLL SERVED WITH GARLIC FRIES

DESSERT IDEAS

"BY THE SCOOP" GELATO \$4 (SINGLE SCOOP) / \$7 (2 SCOOPS) / \$12 (PINT)

THE ONE FROZEN DESSERT THAT WILL SATISFY YOUR TASTE BUDS WHILE REMINDING YOU OF THE BEAUTIFUL STREETS OF ITALY

CARBONI'S HOUSE-MADE TIRAMISU \$9

Our Signature Dessert

TIRAMISU...MEANING "PICK ME UP" IS A COFFEE FLAVORED TRADITIONAL ITALIAN DESSERT. MADE WITH LADY FINGERS DIPPED IN COFFEE AND LAYERED WITH A WHIPPED MIXTURE OF EGGS, SUGAR AND MASCARPONE CHEESE FLAVORED WITH COCOA

OLIVE OIL CITRUS CAKE \$9

An original Carboni's Recipe

AN ORIGINAL RECIPE COMBINING FRESH CITRUS AND LOCALLY SOURCED OLIVE OIL IN A SPONGECAKE FORM TOPPED WITH HOME MADE WHIPPED CREAM AND FRESH BERRIES....A VERY UNIQUE COMBINATION OF FLAVORS.

AN 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!