

CARBONI'S

RISTORANTE • BAR • MARKET

DINNER MENU

CAESAR SALAD \$15

LOBSTER BISQUE \$12

CAPRESE SALAD \$12

SHRIMP COCKTAIL \$16

CARBONI'S HOUSE SALAD \$10

CHARCUTERIE PLATE \$25

ARUGULA FANTASTICA SALAD \$15

BURATTA TOAST \$15

SPECIALTY ENTREES

CLAM LINGUINI WITH LITTLE NECK CLAMS AND GARLIC WHITE WINE SAUCE \$32

PAN SEARED SCALLOPS WITH PEA AND PANCETTA RISOTTO \$36

LOBSTER RAVIOLI WITH CRAB AND SAFFRON CREAM SAUCE \$42

SHORT RIBS WITH MASHED POTATOES AND BRAISED GREENS \$44

STUFFED EGGPLANT PARMESAN \$24

SIGNATURE ENTREES

CARBONI'S LASAGNA \$27

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

CHICKEN PARMESAN \$27

SERVED WITH PENNE PASTA TOPPED WITH MARINARA AND MOZZARELLA CHEESE

FETTUCINE ALFREDO \$25

TOSSED IN OUR GARLIC CREAM ALFREDO WITH PARMESAN, SHALLOTS AND FRESH HERBS

GRILLED SALMON \$35

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

"O-G" RIGATONI \$28

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

GRILLED HANGER STEAK \$40

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

Add Chicken to any pasta entree - \$8 Add Shrimp to any pasta entree \$12

DESSERT IDEAS

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

CARBONI'S HOUSE-MADE TIRAMISU \$12 *Our Signature Dessert*

STRAWBERRY SHORTCAKE CAKE \$12

FLOURLESS CHOCOLATE TORTE \$12

**Santa Margherita Prosecco
by the Glass \$15 Bottle \$40**

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