

# Carbone's Bistro Menu

Available Monday – Friday 4:00 pm – Close

## Appetizers

<i>Chicken Lacava Skewers</i>	10.	<i>Clams Casino</i>	12.
<i>Fried Mozzarella</i>	10.	<i>Mussels In White Wine</i>	14.
<i>Fried Calamari</i>	11.	<i>Blackened Shrimp and Beet Salad</i>	18.

## Sandwich and Panini

<i>Meatball &amp; Pepper Ciabatta</i>	9.	<i>Tomato &amp; Fresh Mozzarella Panini</i>	12.
Marinara, roasted sweet peppers & provolone		Prosciutto Di Parma, vine ripe tomato & basil pesto	
<i>Chicken Sandwich</i>	10.	<i>Lobster Melt</i>	18.
Grilled chicken, bacon, tomato, spinach & basil mayo		Lobster meat, garlic butter, Fontina cheese & arugula	
<i>Sausage Panini</i>	12.		
Sausage patty, broccoli rabe, tomato, goat cheese			

[ Add side fried eggplant sticks to any above for \$2.00 ]

## Grilled Pizza

<i>Margherita</i>	12.
Fresh tomato, basil pesto, mozzarella	
<i>White Pie</i>	12.
Anchovies, garlic, ricotta, & arugula	
<i>Chicken Parmigiana Pizza</i>	15.
Chicken cutlet, marinara, mozzarella	
<i>Pepperoni</i>	14.
Marinara, sliced pepperoni, mozzarella	
<i>Shrimp Scampi</i>	17.
Capers, sundried toms, beans, provolone	

## Pasta

<i>Cheese Ravioli Pomodoro</i>	12.
Plum tomatoes, roasted garlic, fresh basil	
<i>Fettuccine Alfredo</i>	12.
Four cheese sauce with local made fresh pasta	
<i>Gnocchi Ala Vodka</i>	12.
Potato gnocchi, vodka, tomato cream sauce	
<i>Baked Penne Bolognese</i>	14.
Penne pasta, ricotta and mozzarella cheese	
<i>Linguini &amp; Meatballs</i>	14.
Local made fresh linguini, house made meatballs	

## Simply Grilled

[ Served over sautéed broccoli rabe' with roasted garlic ]

<i>Chicken Breast</i>	15.	<i>Salmon Fillet</i>	16.
<i>Sausage link</i>	15.	<i>Tenderloin Steak</i>	18.

## Entrée Classics

<i>Chicken and Eggplant Parmigiana</i>	16.	<i>Veal Marsala</i>	18.
<i>Chicken Saltimbocca</i>	16.	<i>Veal and Eggplant Parmigiana</i>	18.

## Carbone's 3-course Tasting Menu

**\$20.11\***

~ SELECT ONE APPETIZER ~

**House Salad - Pasta Fagioli Soup**

~ SELECT ONE ENTRÉE ~

**Chicken Piccata - Salmon Senape - Gnocchi Alfredo -  
Ravioli Pomodoro - Veal Marsala - Eggplant Parmigiana**

~ SELECT ONE DESSERT ~

**Torta Di Angelo - Panettone Bread Pudding**

\*\$20.11 price does not include tax or gratuity. May not be combined with any other offer.

## Mediterranean Menu

Carbone's Restaurant in conjunction with Dr. Guy Carbone and Dietitian/Nutritionist Lucia Lobraico have developed these creative options to accommodate our guests desiring authentic, healthy alternatives without compromising great tasting food.

### Appetizers

<b>Lentil Soup</b> <i>wheat, dairy, egg, soy, fish, shellfish free.</i> 350 cal.	6.	<b>Clam Crudo</b> <i>dairy, egg, wheat free.</i> 129 cal.	12.
<b>Fresh Tomato &amp; Mozzarella</b> <i>soy, wheat, fish, shellfish free.</i> 480 cal.	10.	<b>Pickled Shrimp</b> <i>wheat, dairy, egg, soy free.</i> 220 cal.	14.

### Entrées

<b>Mushroom Risotto Pomodoro</b> arborio rice, roasted mushrooms, tomato <i>wheat, dairy, soy, egg, fish, shellfish free.</i> 425 cal.	21.	<b>Seared Diver Scallops w/ Salsa Verde'</b> fresh tomato, haricot vert, virgin oil and lemon <i>wheat, dairy, egg, soy free.</i> 300 cal.	28.
<b>Whole Wheat Pasta Panatula</b> roasted peppers, spinach, toasted pine nuts <i>egg, soy, fish, shellfish free.</i> 465 cal.	24.	<b>Grilled Veal Scaloppini</b> sliced tomato, baby arugula, cilantro pesto, fresh lemon <i>wheat, dairy, egg, fish, shellfish free.</i> 265 cal.	28.
<b>Pan Roasted Wild Caught Cod</b> broccoli rabe', virgin oil, Fleur de Sel sea salt <i>wheat, soy, dairy, egg free.</i> 280 cal.	28.	<b>Grilled Baby Lamb Chops</b> rosemary scented with olive oil and lemon <i>wheat, dairy, soy, fish free.</i> 400 cal.	30.

Thoroughly cooked meat, poultry, shellfish & eggs reduce the risk of food borne illness.

We reserve the right to add 18% gratuity to parties of 6 or more.