



## DINNER MENU



### APPETIZERS

<b>Pasta Fagioli</b>	6.	<b>Clams Casino</b>	12.
House-made traditional Italian style vegetable, ham & bean soup		Baked anise-laced sweet pepper, onion and bacon-stuffed little neck clams	
<b>Mushroom &amp; Ciabatta Bruschetta</b>	10.	<b>Shrimp Scampi Romance</b>	14.
Wild mushrooms & garlic on crisp ciabatta bread, robiola cheese & pine nuts		Sautéed shrimp with capers in a horseradish Dijon mustard cream sauce	
<b>Fried Chicken Lacava</b>	10.	<b>Mussels in White Wine</b>	14.
Crispy bacon wrapped chicken and hot stuffed cherry pepper skewers		Prince Edward Island mussels, fresh tomatoes, green onions in white wine lobster sauce	
<b>Fried Cheese "Spiedini"</b>	10.	<b>Tomato, Mozzarella &amp; Prosciutto Di Parma Bruschetta</b>	14.
Panko-cruste imported provolone cheese, fried with gorgonzola laced marinara sauce		Crispy bread slices with Di Parma ham, vine ripe tomatoes and buffalo mozzarella	
<b>Fried Calamari</b>	11.		
Tender fried squid rings, hot cherry peppers with marinara sauce			

### TOSSED SALADS

<b>Carbone's Garden Salad</b>	7.
Crisp greens & garnishes with our house-made balsamic vinaigrette	
<b>Roasted Beet Salad</b>	10.
Baby green beans, roasted beets with mixed greens, sherry vinaigrette, and almond crusted goat cheese	

### TABLESIDE SALADS

**Carbone's Caesar, Gorgonzola, or Spinach (Serves Two) 10. / Person**  
Our signature tableside presentation for over 50 years

### PASTA

<b>Ravioli In Pomodoro Sauce</b>	21.
Ricotta cheese filled ravioli with plum tomatoes, garlic and fresh basil	
<b>Gnocchi Alfredo &amp; Broccoli Rabe</b>	22.
Potato gnocchi in a traditional four cheese Alfredo sauce, with roasted garlic and broccoli rabe	
<b>Fettuccini Carbonara</b>	22.
Sweet Italian sausage, bacon, prosciutto and onions in a creamy Romano cheese sauce	
<b>Pappardelli Carbone</b>	23.
Sautéed chicken, sweet peppers, spinach, eggplant pesto, mascarpone cheese and wide ribbon pasta	
<b>Linguini With Clam Sauce</b>	26.
Little neck clams with garlic, fresh basil & red pepper seed in your choice of white or red sauce	
<b>Lobster Risotto</b>	30.
Lobster meat, oven cured tomatoes, lobster broth & mascarpone cheese with Arborio rice	





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## ENTREES

<b>Tenderloin Tips Pizziaolla Style</b>	24.
Sweet peppers, mushrooms, shallots in basil pesto infused marinara sauce	
<b>Tenderloin Steak San Dominico</b>	29.
Sautéed tenderloin filet topped with spinach, provolone & Italian sharp cheese in a bacon, roasted mushroom brandy laced veal demi glace cream sauce	
<b>Grilled New York Sirloin</b>	30.
1 pound New York sirloin grilled and topped with gorgonzola Bue Bella sauce & fried onions	
<b>Tenderloin Medallions Sorentino</b>	32.
Sautéed tenderloin filets with roasted mushrooms, shallots & prosciutto in marsala wine sauces	
<b>Pepper Crusted Tenderloin Medallions</b>	32.
Pepper crusted tenderloin, brandy infused veal glace, with melted, dolce gorgonzola cheese	
<b>New Zealand Baby Lamb Chops</b>	30.
Grilled & crusted with Dijon & pine nut crumbs with red wine bordelaise sauce	
<b>Grilled Pork Prime Rib</b>	28.
Grilled pork prime rib chop with mashed potatoes and roasted garlic au jus	
<b>Chicken Breast Lacava</b>	24.
Sautéed with sweet Italian sausage, hot stuffed cherry peppers & sweet roasted peppers in sherry wine and lemon sauce	
<b>Veal Cuscinetto</b>	28.
Provini veal stuffed with prosciutto, seasoned bread crumb and Italian sharp cheese with artichokes in sherry wine lemon sauce	
<b>Veal Bergamo</b>	28.
Veal scaloppini with oven cured tomatoes, roasted mushrooms and shallots in marsala wine sauce topped with toasted pine nuts bread crumbs	
<b>Veal And Eggplant Napoleon</b>	27.
Veal & eggplant cutlet with ricotta cheese filling in sausage, basil pesto and mascarpone cheese infused marinara sauce, topped with mozzarella cheese & served with capellini pasta	

## SEAFOOD ENTREES

<b>Sauteed Salmon Piccata</b>	26.
With artichokes, sundried tomatoes, capers, lemon and white wine with portabella spinach ravioli	
<b>Mediterranean Spice Rubbed Tuna Fillet</b>	28.
With roasted eggplant companata lemon garlic aioli and baby arugula	
<b>Baked Sea Scallops Parmesan</b>	28.
Oregano & Romano cheese crusted large sea scallops with white garlic, lemon butter sauce	
<b>Shrimp Marsala</b>	30.
Sautéed large shrimp with roasted mushrooms, shallots and prosciutto in marsala wine sauce	
<b>Pan Seared Sole</b>	28.
With broccoli rabe, San Marsano plum tomatoes and white bean vegetable broth	

**Eggplant Parmigiana 18. Chicken Parmigiana 24. Veal Parmigiana 26.**

**Side Dishes 6.** Pasta with ricotta Broccoli rabe and beans House mashed potatoes Fried eggplant



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## DESSERTS

(PREPARED TABLE SIDE)

- Carbone's Original Bocce Ball** 10.  
Chocolate-covered vanilla ice cream flambéed with orange liqueur sauce
- The Banana Flambé** 10.  
Banana slices flambéed with almond and banana liqueurs, over vanilla ice cream
- Strawberry Grand Marnier Crepe** 10.  
Strawberries flamed with a Grand Marnier cognac sauce over house-made crepes

## FROM THE KITCHEN

- Cannoli Carbone** 8.  
Sweetened ricotta with lemon & orange between layers of crisp praline w/blueberry sauce
- Torta Di Angelo** 8.  
Chocolate and hazelnut ganache layered with chocolate mousse w/raspberry sauce.
- Tahitian Vanilla Crème Brulee** 8.  
Traditional sweet custard laced with Tahitian vanilla beans with toasted sugar crust
- Coconut Cream Neopolitan** 8.  
Layers of coconut custard and toasted filo crisps topped with caramel and raspberry sauce
- Cheese Cake Carrot Cake Cupcake** 8.  
Traditional carrot cake with a NY style cheese cake filling, served warm & topped with cream cheese icing, crème anglaise sauce and lemon gelato
- Toasted Almond Pistachio Spumoni** 8.  
Classic flavors with a new twist of pistachio gelato, almond cookie crust, chocolate ganache and Morello cherry sauce

## CAFE DIABLO (Serves Two or Three, 22.)

A Carbone's house specialty for over 30 years, prepared tableside with Grand Marnier, Courvoisier Galliano liqueur, cinnamon, clove, orange and lemon set ablaze together with our house blend coffee

## GELATO 6.

(Our gelato is hand made in Wallingford, CT by Gelato Giuliana)

- Lemon (Fat Free)
- Wild Berry (Fat Free)
- Chocolate

## GRAPPA / DESSERT WINE

- Vin Santo Meleto 8.
- Gorden Brothers Ice Wine 9.
- Mondavi Moscato 10.
- Luce Grappa 18.

## HOUSE MADE INFUSIONS

- Chocolate Vanilla Espresso 10.
- Lemon Cello 10.
- Blood Orange Cello 10.
- Cranberry Fire Ball 10.
- Pineapple Vodka 10.

## CAFE

- Café Espresso 3.
- Café Latte 4.
- Café Cappuccino 4.
- Café Macchiato 3.



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