

Dinner

Served Monday – Friday 5pm – 11:00 pm

Appetizers

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| Pasta Fagioli 6.
House made traditional Italian style vegetable,
ham & bean soup | Clams Casino 12.
Baked anise laced sweet pepper, onion & bacon
stuffed little neck clams |
| Mushroom & Ciabatta Bruschetta 10.
Wild mushrooms & garlic on crisp ciabatta bread,
camembert cheese & pine nuts | Shrimp Scampi Romance 14.
Sautéed shrimp with capers in a horseradish
Dijon mustard cream sauce |
| Chicken Lacava 10.
Crispy bacon wrapped chicken and hot stuffed
cherry pepper skewers | Mussels In White Wine 14.
Prince Edward Island mussels, fresh tomatoes,
green onions in white wine lobster sauce |
| Fried Calamari 11.
Tender fried squid rings, hot cherry peppers with
marinara sauce | Tomato, Mozzarella & Prosciutto
di Parma Bruschetta 14.
Crispy bread slices with Di Parma ham, vine
ripe tomato and buffalo mozzarella |
| Arancini 12.
Traditional fried Arborio rice cake,
fresh mozzarella filling, served with marinara sauce | |

Tossed & Tableside Salad

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| Carbone's Garden Salad 7.
Crisp greens & garnishes with our
house made balsamic vinaigrette | Wedge Salad 12.
Romaine, red onions, bacon,
Kalamata olives, grape tomato &
gorgonzola dressing |
| Roasted Beet Salad 10.
Baby green beans, roasted beets, mixed
greens, sherry vinaigrette, pistachio crusted
goat cheese | |

Carbone's Tableside Caesar or Spinach Salad
Our signature tableside presentation for more than 50 Years
\$10. /person

Pasta

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| Ravoli In Pomodoro Sauce 21.
Ricotta cheese filled ravioli with plum
tomatoes, garlic and fresh basil | Pappardelli Carbone 23.
Sautéed chicken, sweet peppers, eggplant
pesto, Mascarpone cheese & wide ribbon pasta |
| Gnocchi Alfredo & Broccoli Rabe 22.
Potato gnocchi, four cheese Alfredo sauce,
broccoli rabe & toasted oreganatto
bread crumbs | Linguini With Clam Sauce 26.
Little neck clams with garlic, fresh basil &
red pepper seed in your choice of white or
red sauce |
| Fettuccini Carbonara 22.
Sweet Italian sausage, bacon, prosciutto,
onions, Romano cheese, sweet peas | Lobster Risotto 30.
Lobster meat, oven cured tomatoes,
lobster broth & mascarpone cheese with
Arborio rice |

Entrees

Tenderloin Tips Gaetano	24.	Grilled Pork Prime Rib	28.
Roasted mushrooms, garlic & shallots in marsala wine, veal demi glace.		Grilled pork prime rib chop with mashed potatoes & roasted garlic au jus	
Tenderloin Steak San Dominico	29.	Veal Cuscinetto	28.
Spinach & provolone cheese stuffed tenderloin filet, bacon mushroom brandy sauce		Prosciutto, sharp cheese stuffed veal, artichokes, sherry wine lemon sauce	
Grilled New York Sirloin	32.	Veal Bergamo	28.
New York sirloin grilled and topped with gorgonzola BueBella sauce & fried onions		Veal scaloppini with oven cured tomatoes, mushrooms, shallots, marsala & toasted pine nuts	
Filet Mignon Wornoff	32.	Veal & Eggplant Napoleon	27.
Tenderloin filets with a cognac and Dijon mustard sauce		Veal & eggplant cutlet, ricotta cheese, sausage, basil pesto, mascarpone marinara & mozzarella	
Pepper Crusted Tenderloin Medallions	32.	Chicken Lacava	26.
Pepper crusted tenderloin, brandy infused veal glace with melted dolce gorgonzola cheese		Boneless breast with sausage and hot & sweet peppers, lemon, sherrt wine sauce	
New Zealand Baby Lamb Chops	30.		
Grilled & crusted with Dijon & pine nut crumbs with red wine Bordelaise sauce			

Seafood Entrees

Sautéed Salmon Piccata	26.	Atlantic Coast Cod Saltimbocca	28.
Artichokes sundried tomatoes, capers, lemon & white wine with portabella spinach ravioli		Sautéed prosciutto wrapped fillet, fresh sage leaves in sherry wine & lemon butter sauce	
Mediterranean Spice Rubbed Tuna Fillet	28.	Pan Seared Sole	28.
With roasted eggplant companata lemon garlic aioli and baby arugula		With broccoli rabe, San Marsano plum tomatoes & white bean vegetable broth	
Baked Sea Scallops Parmesan	28.		
Oregano & Romano cheese crusted large sea scallops with white garlic, lemon butter sauce			

The Classics

Chicken Parmigiana	24.
Eggplant Parmigiana	18.
Veal Parmigiana	26.
Veal Saltimbocca	28.
Veal Marsala	28.
Shrimp Marsala	28.

Sides

Pasta with Ricotta	6.
Broccoli Rabe & Beans	6.
House Mashed Potato	6.
Fried Eggplant	6.