

Encore Menu \$21.95 per person
Available Mon-Fri 4:00 – 7:30
(beverages, tax and gratuity not included)

First Course ~ Select One

Pasta Fagiole ~ "pasta and beans," a traditional Italian peasant dish made with a tomato base, cannellini beans, navy beans and ditalini pasta seasoned with parsley, basil and oregano.

Carbone's Garden Salad ~ Crisp greens and garnishes served with a balsamic vinaigrette dressing

Second Course ~ Select One

Ravioli Pomodoro ~ Cheese filled ravioli, plum tomatoes, virgin olive oil and fresh basil

Salmon Senape ~ Dijon and horseradish encrusted fillet with oregano crumbs; finished with a lemon, butter and white wine beurre blanc sauce

Chicken Parmagiana ~ breaded chicken breast, marinara, fresh mozzarella served with penne

Veal Cuscinetto ~ Scaloppini of veal folded and stuffed with prosciutto, Italian sharp cheese and seasoned bread crumbs; sautéed in a sherry wine sauce; topped with provolone cheese artichoke heart

Tenderloin Tips Pizziola ~ Sautéed in a Marsala pesto infused tomato sauce with peppers, onions and mushrooms

Third Course ~ Select One

Coconut Cream Neopolitan ~ Layers of coconut and toasted filo dough crisps topped with whipped cream and amaretto caramel sauce

Torta di Angelo ~ Chocolate and hazelnut ganache crust layered with frozen chocolate mousse

