

## Carbone's Lunch Menu

### Appetizers and Salads

**Zuppa del Giorno** ~ Chef's daily creation Cup...\$4 Bowl...\$5

**Italian White Bean & Escarole** ~ Canolinni beans, selection of fresh vegetables in vegetable stock, fresh escarole greens Cup...\$4 Bowl...\$5

**Calamari Fritto** ~ Tender squid and sliced Italian hot cherry peppers; marinara sauce...\$9

**French Fried Eggplant** ~ Deep-fried cracker meal-dusted eggplant steak fries...\$7

**Fried Gourmet Dinner Chips** ~ Topped with melted blue cheese...\$6

**Funghi Imbottite** ~ Stuffed mushrooms with spinach, prosciutto, ricotta cheese...\$9

**Vongole Casino** ~ littleneck clams, cubanelle peppers, vidalia onion, bacon, pernod cream...\$9

**Pollo Ravioli Fritta** ~ crispy fried ravioli with our signature chicken and hot-stuffed cherry pepper, filled with a dijon mustard, honey sweet chili sauce...\$9

**Carbone's Caesar or Spinach** ~ Prepared tableside for two or more...\$8 per person

**Insalata Caesar** ~ Romaine lettuce tossed in our famous Caesar dressing, finished with parmesan cheese. Add fried calamari...\$13

Add six ounce grilled chicken...\$13

**Oven Roasted Salmon Salad** ~ Southern style rubbed salmon fillet, lemon dressed spinach, cured grape tomatoes, red lentils, ginger aioli...\$14

**Grilled Sirloin Salad** ~ Sliced 8-oz sirloin served over balsamic-dressed spinach with gorgonzola, grape tomatoes, topped with fried onions...\$16

**Pickled Shrimp Salad** ~ house- made tarragon and vinegar marinated shrimp, giardinia style vegetables, mixed field greens, baby arugula...\$16

**Seared Tuna Salad** ~ Spice-rubbed pan-seared tuna fillet, lemon dressed arugula, grilled artichokes, roasted red peppers, sun-dried tomatoes basil aioli...\$16

## Pastas

**Gnocchi with Vodka Sauce** ~ Fresh made potato gnocchi, traditional tomato and vodka cream sauce...\$12

**Ravioli Pomodoro** ~ Cheese-filled ravioli topped with plum tomatoes, garlic, virgin olive oil and basil...\$12

**Fettuccini Carbonara** ~ Tossed with sweet Italian sausage, onions, pancetta bacon...\$13

**Parpadelli Carbone** ~Wide ribbon pasta with sauteed chicken, sweet red peppers, spinach, basil pesto finished with mascarpone cheese...\$14

**Linguine con Vongole** ~ linguine tossed with fresh clams, garlic, olive oil and wine (red or white sauce)...\$15

## Grilled Pizza and Wrap

**Margherita ala Kevin** ~ Fresh tomato, fresh mozzarella and basil pesto...\$9

**Pepperoni grilled Pie** ~ Pepperoni and fresh mozzarella...\$10

**Veggie Grilled Pie** ~ Fresh vegetables, virgin oil, pecorino romano...\$10

**Vin's Grilled Pie** ~ Anchovy, garlic, plum tomato, fresh mozzarella, virgin olive oil...\$10

**Tuna Wrap** ~ White chunk tuna salad, chopped romaine lettuce, sliced tomato, bermuda onions and chips...\$12

**Grilled Chicken Wrap** ~ Served warm with wilted spinach, Italian sharp cheese, sun-dried tomato aioli and tomatoes...\$12

**Bacon Double Cheeseburger** ~ Two grilled quarter-pound beef hamburgers, provolone cheese, bacon, lettuce, tomato, toasted peasant bread roll with chips...\$12

## Entrees

**Eggplant Parmigiana** ~ Traditional egg battered slices of eggplant, marinara, fresh mozzarella and ricotta, served with penne pasta...\$12

**Chicken Parm** ~ Boneless breast, breaded and pan fried; topped with marinara and mozzarella...\$13

**Chicken Saltimbocca** ~ Boneless breast topped with prosciutto, sage, sharp cheese and white wine lemon sauce...\$13

**Sausage Pizzaiola** ~ Sweet sausage grilled with roasted peppers, onions and fresh mozzarella...\$12

**Tenderloin Tips Gaetano** ~ Sautéed with mushrooms, butter, garlic and sherry wine...\$15

**Sirloin Bue Bella** ~ New York sirloin grilled and topped with Carbone's famous gorgonzola sauce and fried onions...\$17

**Veal Marsala** ~ Provimi veal sautéed mushrooms and Marsala wine...\$16

**Veal Parmigiana** ~ Veal cutlet dusted with seasoned bread crumbs, pan sautéed; topped with mozzarella and marinara...\$15

**Veal Saltimbocco** ~ Scaloppini of veal, prosciutto, fresh sage, lemon and sherry wine sauce, Italian sharp cheese...\$16

**Salmon Capperi** ~ Sautéed salmon, capers, artichokes, sun dried tomatoes, white wine and lemon...\$14

**Baked Sole Garden Style** ~ Baked fillet of sole with lemon and sherry wine, dusted with oregano style bread crumbs on a bed of julienne vegetables...\$16

Thoroughly cooked meat, poultry, seafood and eggs reduce the risk of food-borne illness.

We reserve the right to add an 18% gratuity on parties of six or more  
All prices subject to change without notice