



LUNCH MENU



APPETIZERS

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| Pasta Fagioli Soup
House-made traditional Italian style vegetable ham & bean soup | 6. | Fried Cheese "Spiedini"
Panko-crusted provolone cheese, fried with gorgonzola laced marinara sauce | 9. |
| Fried Eggplant Sticks
Lightly breaded & deep fried golden brown with marinara sauce | 8. | Mushroom & Ciabatta Bruschetta
Wild mushrooms & garlic on crisp ciabatta bread, robiola cheese & pine nuts | 10. |
| Chicken Lacava Skewers
Crispy bacon-wrapped chicken & hot stuffed cherry pepper skewers | 9. | Fried Calamari
Tender fried squid with sliced hot peppers & marinara sauce | 11. |
| Baked Clams Casino
Anise-laced sweet pepper and bacon-stuffed little neck clams | 9. | | |

TABLESIDE SALADS

- Carbone's Caesar, Gorgonzola, or Spinach (Serves Two) 10. / Person**
Garden Salad Crisp greens and garnishes with our house balsamic vinaigrette dressing **6.**

PANINI

Served with fried eggplant sticks

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| Prosciutto Ham & Cheese
Sliced fresh tomatoes, basil pesto & fresh mozzarella cheese | 10. |
| Sausage & Broccoli Rabe
White beans, roasted garlic & goat cheese | 11. |
| Chicken & Portobello
Roasted sweet peppers, sundried tomatoes pesto, provolone cheese | 12. |

GRILLED PIZZA

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| Margherita Grilled Pizza
Fresh tomato, basil pesto and fresh mozzarella cheese | 10. |
| Meatball, Pepperoni & Roasted Pepper Grilled Pizza
With house-made marinara, topped with imported provolone cheese | 12. |
| Shrimp Scampi Grilled Pizza
Roasted garlic, sundried tomatoes, white bean pesto and provolone cheese | 14. |

PASTA

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| Penne Pasta & Ricotta
With marinara sauce | 9. |
| Linguine & Meatballs
Fresh made linguine with marinara sauce and our house-made meatballs | 12. |
| Fettuccini Carbonara
Sweet Italian sausage, prosciutto, smoked bacon and onions with parmesan | 14. |
| Pappardelli Carbone
Sautéed chicken, sweet peppers, spinach, eggplant pesto & mascarpone cheese | 14. |
| Sea Scallop Risotto
Sea scallops, cured grape tomatoes, sweet peas, mascarpone cheese in Arborio rice | 18. |



588 Franklin Ave • Hartford, CT 06114
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LUNCH MENU



ENTRÉE SALADS

Tomato and Mozzarella	9.	Oven Roasted Atlantic Salmon	15.
Vine ripe tomatoes, fresh mozzarella cheese, red onions and arugula with red wine, oregano vinaigrette and fresh basil		Spiced brown sugar-rubbed salmon fillet, lemon dressed spinach, cured grape tomatoes, red lentils and roasted garlic lemon aioli	
Calamari or Chicken Caesar	13.	Grilled New York Sirloin	16.
Romaine lettuce tossed with our famous Caesar dressing topped with your choice of grilled chicken breast or fried calamari		Sliced 8 oz. grilled sirloin, romaine lettuce, red onions, grape tomatoes, crumbled gorgonzola, with a spicy blue cheese dressing; topped with crispy fried onions	
The "Blackened Greek"	15.	Roasted Beet and Blackened Shrimp	16.
With romaine lettuce, tomato wedges, cucumbers, red onions, feta, red wine oregano vinaigrette dressing; with blackened chicken breast		Baby green beans, roasted beets & field greens with sherry vinaigrette dressing, lime marinated red onions, warmed goat cheese and pumpkin seeds	

ENTREES

Grilled Link Sausage over Broccoli Rabe	12.
Sweet Italian sausage, grilled and served over broccoli rabe & roasted garlic	
Mediterranean Spice Rubbed Tuna with Arugula	16.
Pan seared tuna fillet with garlic lemon aioli and eggplant caponata	
Tenderloin Tips Gorgonzola	16.
With spinach, mushrooms & roasted peppers in marsala gorgonzola sauce	
Sirloin Bue Bella	16.
N.Y. sirloin grilled and topped with gorgonzola sauce and fried onions	
Salmon Piccata with Portabella & Spinach Ravioli	16.
Salmon, sundried tomatoes, capers & artichokes in lemon and white wine	
San Marsano Sole	18.
Pan fried sole fillet with broccoli rabe, plum tomatoes & white beans	

CLASSICS

Eggplant Parmigiana	12.	Veal Parmigiana	16.
Chicken Parmigiana	15.	Veal Marsala	16.
Chicken Saltimbocca	15.	Veal Saltimbocca	16.

All entrees above served with your choice of penne pasta with marinara sauce or creamy polenta and fresh vegetable of the day.

