

Say "Yes" to Carbone's...

for the Taste of Hartford Presented by Carbone's Ristorante.

July 27th – August 2nd

\$20.09 per person / Plus spirits, 6% sales tax and 20% gratuity

Salad Selection ~ Select One

Tomato and Mozzarella ~ vine ripe tomatoes, mozzarella cheese, Bermuda onions, fresh basil, olive oil and red wine vinegar

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

Entrée Selection ~ Select One

Veal Marsala ~ Scaloppini of veal sautéed with medley of roasted mushrooms and Marsala wine

Salmon Senape ~ Dijon and horseradish encrusted salmon fillet with a Pinot Grigio, lemon and butter sauce

Fettuccini and Chicken Alfredo ~ Sliced sautéed chicken tenderloins with a roasted garlic alfredo sauce; topped with toasted pine nut crumbs

Eggplant Parmigiana ~ Layers of eggplant, ricotta cheese and mozzarella cheese baked with house made marinara sauce

Penne Pomodoro ~ Penne pasta tossed with sweet Italian sausage in a plum tomato, garlic and fresh basil sauce

Tenderloin Tips Gorgonzola ~ Tenderloin tips sautéed with roasted mushrooms, onions and gorgonzola with a Marsala veal demi-glaze

Dessert Selection ~ Select One

Carbone's Italian Sundae ~ Creamy ricotta accented with orange zest with fresh berries; topped with almond twille cookie

Wild Berry Gelato ~ Assorted mixed berry gelato garnished with whipped cream



588 Franklin Ave • Hartford, CT 06114 • 860.296.9646
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