

Attorney Ref. No. 27471.007

TRADEMARK LAW OFFICE 101  
Serial No. 78/934,642  
Mark: CARMINE'S (STYLIZED)

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

----- X  
In re Application of :  
Carmine's Broadway Feast Inc. :  
Serial No. 78/934,642 :  
Filed: July 21, 2006 :  
For Mark: CARMINE'S (stylized) :  
----- X

NOTICE OF APPEAL

Commissioner for Trademarks  
Box TTAB  
P.O. Box 1451  
Alexandria, Virginia 22313-1451

Applicant hereby appeals to the Trademark Trial and Appeal Board from the decision of the examining attorney dated August 8, 2007 refusing registration.

This notice of appeal is accompanied by a copy of Applicant's Request for Reconsideration to the Examining Attorney's Office Action of August 8, 2007. Applicant respectfully requests that this appeal be suspended and that the case be remanded to the Examining Attorney for consideration of Applicant's Response.

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I hereby certify that this paper or fee is being deposited with the United States Postal Service "Express Mail Post office to Addressee" service under 37 C.F.R. 1.10 on the date indicated above and is addressed to the Commissioner for Trademarks, P.O. Box 1451, Alexandria, Virginia 22313-1451 on

Feb 8, 2008 (Date of Deposit) Phyllis Buchalter (Print name)  
[Signature] (Signature)

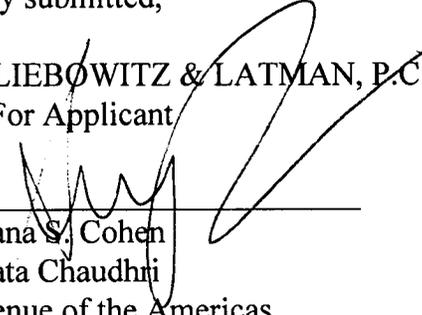


Applicant encloses herewith a check for \$100 in payment of the prescribed appeal fee.

Dated: New York, New York  
February 8, 2008

Respectfully submitted,

COWAN, LIEBOWITZ & LATMAN, P.C.  
Attorneys For Applicant

By:  \_\_\_\_\_

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cc: Benji Paradowelai, Esq., Trademark Attorney, Law Office 101

Attorney Ref. No. 27471.007

TRADEMARK LAW OFFICE 101

Serial No. 78/934,642

Mark: CARMINE'S (stylized)

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

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In re Application of

Carmine's Broadway Feast Inc.

Serial No. 78/934,642

Filed: July 21, 2006

For Mark: CARMINE'S (stylized)

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: **REQUEST FOR**  
: **RECONSIDERATION IN**  
: **RESPONSE TO OFFICE ACTION**  
: **DATED AUGUST 8, 2007**

Commissioner for Trademarks  
P. O. Box 1451  
Alexandria, Virginia 22313-1451

**Attention: Benji Paradowelai, Trademark Attorney, Law Office 101**

This is a Request for Reconsideration in response to the final Office action dated August 8, 2007 in connection with the above-identified service mark application.

I hereby certify that this correspondence is being deposited with the U.S. Postal Service as First Class Mail in an envelope addressed to Commissioner for Trademarks, P.O. Box 1451, Alexandria, Virginia 22313-1451 on

Feb 8, 2008      Phyllis Buchalter  
(Date of Deposit)      (Print name)  
  
(Signature)

**REMARKS**

**1. LIKELIHOOD OF CONFUSION REFUSAL UNDER § 2(d)**

The Examining Attorney has maintained her refusal to register Applicant's mark, CARMINE'S (stylized), on the ground of likelihood of confusion with three registered marks, namely, (a) CARMINE'S (stylized), Registration No. 1,444,609, for restaurant services, owned by Carmine's Family Restaurant; (b) CARMINE CALZONE & Design, Registration No. 2,403,390, for restaurant services, jointly-owned by LKD Enterprises, Inc. and LJR Enterprise, Inc., and (c) CARMINE'S RESTAURANT & Design, Registration No. 2,864,349, for restaurant services, owned by Calgin, Inc (collectively "Cited Marks"). Applicant respectfully requests the Examining Attorney withdraw the final refusal because there is no likelihood of confusion between its mark and the Cited Marks.

As with any likelihood of confusion case, the Examining Attorney must analyze this case under the principles set forth by the Court of Customs and Patent Appeals in *In re E. I. DuPont DeNemours & Co.*, 476 F.2d 1357, 177 U.S.P.Q. 563 (C.C.P.A. 1973). The *Du Pont* court formulated a thirteen-factor test to be used in determining likelihood of confusion. These factors include the similarity or dissimilarity of the marks in their entirety as to appearance, sound, connotation and commercial impression; the length of time during and conditions under which there has been concurrent use without evidence of actual confusion; the number and nature of similar marks in use on similar goods; the extent of potential

confusion, *i.e.*, whether de minimis or substantial and any other established factor probative of use. *Id.* at 1361.

Application of the *Du Pont* factors to the instant case reveals that there is no likelihood of confusion because of differences between Applicant's mark and the Cited Mark, the length of time for which the parties' marks have coexisted in the marketplace and the number and nature of similar marks being used.

In determining whether two marks are so similar as to be likely to cause consumer confusion, the Examining Attorney must consider the marks in their entireties. *In re 1776, Inc.*, 223 U.S.P.Q. 186 (T.T.A.B. 1984) (marks must be considered in their entireties in resolving the issue of confusing similarity. It is proper in some cases to recognize that some parts of a mark play a relatively larger role in creating the commercial impression for the mark as whole, but particular element of mark is not necessarily dominant part of a mark just because it or variation of it is part of other marks with which the mark as whole is being compared). As explained below, Applicant's mark and the three Cited Marks, when considered in their entireties, have distinguishing elements which must be considered by the Examining Attorney. These distinguishing elements are especially relevant in a case like this where the three Cited Marks, all of which incorporate the name CARMINE or CARMINE'S, matured to registration and coexist with each other. Obviously, the Examining Attorneys in-charge of these marks took the position that slight differences between the marks were sufficient to distinguish them. The Examining Attorneys' position is not surprising because given names, such as "Carmine", are generally considered "weak" on account of their

proliferation of use. Thus, "Carmine" is "weak" in the field of restaurants and no single party can claim exclusive rights in the name "Carmine" by itself. However, as is the case with the Cited Marks, a party may claim exclusive rights in the "Carmine" name (or a variation of the "Carmine" name such as "Carmine's") if it is depicted in a particular stylization or if it is accompanied by a distinctive design. Accordingly, if the Office has allowed the Cited Marks, all of which have different stylizations and design, to coexist, there is no reason why Applicant's Mark should not be allowed to coexist with the Cited Marks.

Here, Applicant is seeking to register CARMINE'S in the particular stylization shown below. Applicant claims that CARMINE'S, as written out in the below stylization, has become distinctive and associated solely with Applicant.



By contrast, the word CARMINE'S in the CARMINE'S RESTAURANT & Design mark shown below has a completely different stylization. Moreover, the CARMINE'S RESTURANT & Design mark incorporates a distinctive design of a chef holding plates of food. The stylization of the letters and the design element in CARMINE'S RESTAURANT & Design are so noticeably different that a consumer is unlikely to mistakenly assume that the respective services emanate from a common source. *In re Martin's Famous Pastry*

*Shoppe, Inc.*, 221 U.S.P.Q. 364, 367 (T.T.A.B. 1984) (likelihood of confusion is remote when words are supplemented by the noticeable design differences. MARTIN'S FAMOUS PASTRY SHOPPE, INC. & Design for bread and rolls does not resemble MARTIN'S for cheese that confusion is likely).



The mark CARMINE CALZONE & Design, shown below, consists of the face of a chef holding a pizza. Below the design appear the words CARMINE CALZONE in a font that does not look like the font of Applicant's mark. The design is the center-piece of the mark because it occupies a prominent position in the mark. Again, the distinctive design in the mark and the differences between the stylizations of Applicant's mark and this mark obviate any likelihood of confusion. *Id.*



Furthermore, Applicant's mark is not likely to be confused with the Registration No. 1444609, CARMINE'S (stylized) (shown below), because their stylizations are completely different. It is well-settled that stylized marks are different from word marks because they "partake of both visual and oral indicia." *In re Electrolyte Laboratories, Inc.*, 16 U.S.P.Q.2d 1239, 1240 (Fed. Cir. 1990). These differences in stylizations are important here, especially because of the coexistence of several third-party CARMINE'S/CARMINE marks.



Another factor that favors Applicant is the large number of third-party uses of CARMINE/CARMINES/CARMINE'S in the restaurant field<sup>1</sup>. *Miguel Torres, S.A. v. Bodegas Muga, S.A.*, 2006 U.S. App. LEXIS 8945 (Fed. Cir. 2006). In *Miguel Torres*, Applicant submitted evidence of actual use of third-party uses and registrations of similar marks. The Trademark Trial and Appeal Board gave great weight to this evidence because it held that actual use evidence was "quantitatively and qualitatively different" from what is normally encountered in likelihood of confusion cases. *Id.* Similarly, here, Applicant encloses as Exhibit A hereto copies of menus from several third-party Carmine's restaurants as follows:

- a. Carmine's Italian Restaurant and Bar located at 424 Fair Oaks Avenue, South Pasadena, CA 91030.
- b. Carmine's located at 1043 N. Rush Street, Chicago, IL 60611.
- c. Carmine's Steak House located at 20 South Fourth Street, St. Louis, MI 63102.
- d. Carmine's Restaurant and Bar located at 10463 Santa Monica Blvd., Los Angeles, CA 90025.
- e. Carmine's located at 162 Main Street, Asbury Park, NJ 07712.
- f. Il Terrazzo Carmine located 411 1<sup>st</sup> Avenue S., Seattle WA 98104.
- g. Carmine's Italiano located at 4715 Transit Road, Williamsville, NY 14221.
- h. Carmine's Gourmet Restaurant and La Trattoria Restaurant located at 2401 PGA Blvd, Suite 172, Palm Beach Gardens, FL 33410.
- i. Carmine's Italian-American Restaurant located at 1483 Route 6, Port Jervis Greenville, NY.
- j. Carmine's Creole Café located at 818 W. Lancaster Ave, Bryn Mawr, PA 19010.
- k. Carmine's Express located at 3872 Lyell Road, Rochester, NY 14606.<sup>2</sup>
- l. Carmine's on Penn located at 92 S. Pennsylvania, Denver, Colorado 80209.
- m. Carmine's Italian Grill, 650 Farmington Ave, Bristol, CT 06010.
- n. Carmine's Pizzeria, 358 Graham Avenue, Brooklyn, NY.

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<sup>1</sup> This is not surprising because "Carmine" is an Italian given name.

<sup>2</sup> This restaurant is owned by the former co-owner of the mark in Registration No. 1444609. It is notable that the font of the CARMINE'S name in this reference is almost identical to the font of the mark in Registration No. 1444609.

It is notable that the stylizations of these third-party CARMINE'S/CARMINE marks differ from Applicant's Mark and the Cited Marks. Thus, these uses demonstrate that purchasers have been conditioned to distinguish between CARMINE'S/CARMINE marks owned by different parties on the basis of minor differences, such as differences in fonts and stylizations. *In re Broadway Chicken, Inc.*, 38 U.S.P.Q2d 1159, 1565-66 (T.T.A.B. 1996) ("Evidence of widespread third-party use, in a particular field, of marks containing a certain shared term is competent to suggest that purchasers have been conditioned to look to the other elements of the marks as a means of distinguishing the source of goods or services in a field"). This factor weighs against a finding of likelihood of confusion and in Applicant's favor and Applicant should be allowed to register CARMINE'S in the stylization shown above.

Confusion is also not likely because Applicant's mark and the Cited Marks have coexisted, and continue to coexist, in the marketplace for many years. Applicant's mark has been used, and continues to be in use, in connection with restaurant services since 1992. Attached as Exhibit B is a printout from Applicant's website located at [www.carminesnyc.com](http://www.carminesnyc.com) that shows current use of Applicant's mark. The owners of the Cited Marks have used their respective marks for many years as follows:

- (a) **Registration No. 1444609**: The registrant claims to have used the mark since May 11, 1983. Moreover, the mark is currently in use. Attached as Exhibit C is a printout from the registrant's website located at [carminesfamilyrestaurant.com](http://carminesfamilyrestaurant.com) that demonstrates current use of its mark.

- (b) **Registration No. 2403390**: The registrant claims to have used the mark since September 1, 1998. Moreover, upon information and belief, the mark continues to be in use. Attached as Exhibit D is a copy of the Sections 8 and 15 affidavit filed by the registrant in November 2006.
- (c) **Registration No. 2864349**: The registrant claims to have used the mark since August 1, 1996. Moreover, the mark is currently in use. Attached as Exhibit E is a printout from the registrant's website located at [www.carminesrestaurant.com](http://www.carminesrestaurant.com).

Thus, Applicant's mark has coexisted with the Cited Marks for many years. Such coexistence favors Applicant. *G.H. Mumm & Cie v. Desnoes & Geddes, Ltd.*, 917 F.2d 1292, 1295 (Fed. Cir. 1990) (concurrent use for approximately ten years weighs against a finding of likelihood of confusion).

Accordingly, application of the *Du Pont* factors to this case demonstrates that there is no likelihood of confusion between Applicant's mark and the Cited Marks.

## 2. **CONCURRENT USE CLAIM**

The Examining Attorney has inquired whether Applicant is making a concurrent use claim. Applicant respectfully states that it is not making such a claim.

**CONCLUSION**

Based on the foregoing amendment and remarks, Applicant believes that it has satisfied all of the Examining Attorney's requirements. Accordingly, Applicant requests that Applicant's application for the instant mark be passed to publication.

Dated: February 8, 2008  
New York, New York

COWAN, LIEBOWITZ & LATMAN, P.C.  
Attorneys for Applicant

By: \_\_\_\_\_

Arlana S. Cohen  
Sujata Chaudhri

1133 Avenue of the Americas  
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(212) 790-9200

CC: Trademark Trial and Appeal Board





**Salads****Chicken Salad**

Baby greens, grilled chicken, artichoke, olive, red onion, bell pepper; Romano, sun dried tomato, served with our Italian dressing and Balsamic vinegar.

(Large)

Iceberg and green leaf lettuce

tossed with tomato wedges,

olive, beets, cucumber; red

onion, peperoncini, buffalo

mozzarella, Romano cheese,

salami and Italian seasoning

**\$11.50****\$16.50****Antipasto (Small)**

(Large)

Iceberg and green leaf lettuce topped with mozzarella cheese, Italian meats, pasta salad, peperoncini and an assortment of fresh vegetables

**\$10.75****\$16.25****\*Chicken Caesar Salad**

Romaine lettuce tossed with our own Caesar dressing, pasta salad, seasoned croutons and Romano cheese

**\$10.25****Breaded or Grilled Chicken Salad**

A generous bed of iceberg and green leaf lettuce topped with diced chicken, mozzarella, tomato, olive, mushroom and pasta salad

**\$10.25****Seafood Salad**

A generous bed of iceberg and green leaf lettuce topped with bay shrimp and krab meat, cucumber, hard boiled egg, red onion, mushroom, olive, artichoke, tomato, beets, peperoncini and pasta salad

**\$12.00****Tomato and Onion Salad**

Crisp red onion and fresh tomato tossed with diced cucumber and olive oil, seasoned with garlic powder, dried oregano and black pepper; Offered with or without lettuce

**\$8.50****Small Tossed Green Salad**

Topped with mozzarella, tomato, fresh mushroom and olive

**\$4.75****Small Caesar Salad****\$4.50****Signature Sandwiches**

Includes Dinner Salad, Pasta Salad or Soup

**\*Chicken Parmigiana**

Chicken breast, lightly breaded or grilled and topped with marinara and melted mozzarella cheese

**\$9.25****\*Italian Cheesesteak**

Thinly sliced Top Sirloin sauteed with bell pepper and onion, baked with mozzarella and topped with fresh tomato and

**\$9.95**

	Italian dressing	
<b>Sauteed Sausage</b>	<b>Meatball or Sausage</b>	<b>\$8.25</b>
Prepared with bell pepper, mushroom, onion and tomato	Baked with mozzarella cheese, bell pepper; onion and mushroom	

<b>Open Face</b>	<b>Eggplant</b>	<b>\$9.00</b>
Meatball or Sausage, or have it 1/2 and 1/2, baked with mozzarella cheese	Sauteed with Salami, Sausage, onion and tomato (vegetarian upon request)	

**Children's Dinners**

(Must be 12 years or younger, Dine-in Only - Includes Soup or Salad, Soft Drink or Milk)

<b>Spaghetti or Ravioli (Beef or Cheese)</b>	<b>Bambino Cheese Pizza</b>	<b>\$6.00</b>
Choice of marinara, meat sauce, meatball or butter	(Extra Toppings add \$0.50 each)	

**Chicken Dishes**

All dinners are served with your choice of soup or salad.  
To add Bay Shrimp or Chicken to any dish, \$4.00

<b>*Chicken Florentine</b>	<b>*Chicken Marsala</b>	<b>\$13.50</b>
Sliced chicken breast sauteed with angel hair pasta in our homemade Alfredo sauce with fresh spinach and grated Romano.	Sauteed with marsala wine, butter, button mushroom, then lightly sprinkled with parsley. Served with a side of spaghetti marinara	

<b>Carmine's Lemon Chicken</b>	<b>Chicken Parmigiana</b>	<b>\$13.95</b>
Sliced chicken breast, sauteed in a lemon, light olive oil, Romano and paprika sauce topped with crisp red bell pepper and accompanied by a side of spaghetti and fresh vegetables	You can have this one breaded or baked with seasonings, either way it will be topped in marinara and mozzarella. Served with a side of spaghetti marinara	

<b>Chicken Cacciatore</b>	<b>Chicken Bianco</b>	<b>\$13.50</b>
Sauteed with onion, bell pepper, button mushroom in a white wine and marinara sauce.	Topped with ham and mozzarella, baked in a light cream sauce. Served with a	

Served with a side of spaghetti marinara

side of spaghetti marinara and sauteed string beans

**Chicken Primavera**

**\$14.50**

Diced chicken breast, sauteed with carrots, broccoli, cauliflower, and zucchini in a light cream sauce, served over rotelli pasta

**Veal Dishes**

All dinners are served with your choice of soup or salad.  
To add Bay Shrimp or Chicken to any dish, \$4.00

**\*Veal Carmine**

**\$18.50**

Breaded medallions of veal simmered in a wonderful sauce of lemon, butter, fresh garlic, Romano and parsley.  
Accompanied by a side of pasta and sauteed string beans

**\*Veal Parmigiana**

**\$16.50**

Breaded veal cutlet baked with meat sauce and mozzarella cheese, accompanied by spaghetti with meat sauce and sauteed string beans

**Veal Franchise**

**\$15.00**

Breaded medallions lightly simmered in a lemon butter sauce, accompanied by pasta and sauteed string beans

**Veal Scallopini**

**\$15.25**

Shallots of veal simmered in a marsala wine and butter sauce sauteed with button mushrooms  
Served with a side of spaghetti marinara

**Veal Cacciatore**

**\$15.25**

Shallots of veal sauteed with onion, bell pepper and mushrooms in a wine and marinara sauce. Served with a side of spaghetti marinara

**Seafood**

All dinners are served with your choice of soup or salad.  
To add Bay Shrimp or Chicken to any dish, \$4.00

**\*Shrimp Scampi**

**\$18.95**

Tiger Shrimp butter filed and sauteed in lemon, butter, garlic,

**\*Pasta Pescatore**

**\$15.25**

Spaghetti topped with baby clams, bay shrimp and scallops

Romano and paprika, served with spaghetti and fresh vegetables

served in your choice of pink, red, white or cream sauce and topped with Romano cheese.

**Linguini and Clams**

**\$12.75**

**Lobster Ravioli**

**\$14.25**

Linguini noodles topped with baby clams, served in your choice of red, white or cream sauce & topped with Romano cheese

Tri-color ravioli stuffed with Lobster and sauteed in a pink sauce with fresh mushrooms and grated Romano cheese.

**House Specialties**

All dinners are served with your choice of soup or salad.  
To add Bay Shrimp or Chicken to any dish, \$4.00

**\*Pasta Rosa**

**\$14.75**

**\*Gumbi** *A favorite among the staff*

**\$12.95**

Mostaccioli sauteed in a pink sauce with chicken, sun-dried tomato, fresh garlic, basil and Romano cheese

Rigatoni sauteed with marinara, Romano, light butter, melted mozzarella, diced homemade meatballs and mushrooms. Mmmmm..

**Diced Sausage and Eggplant**

**\$12.25**

**\*Gnocchi Carmine**

**\$11.50**

Sauteed with garlic, marinara, light butter, Romano cheese, then served over spaghetti

Potato dumplings sauteed in marinara, butter, garlic, and Romano cheese, then sprinkled lightly with parsley. Add fresh mushrooms \$1.25

**\*Sausage and Peppers**

**\$12.50**

**Beef or Spinach Cheese Tortellini Carmine**

**\$11.95**

Diced homemade sausage, sauteed with onion, bell pepper, white wine and marinara. Served with a side of spaghetti marinara

Sauteed in marinara, butter, garlic, and Romano cheese, then sprinkled lightly with parsley. Add fresh mushrooms \$1.25

**Pasta Pesto**

**\$11.50**

**Fettuccini Alfredo**

**\$11.00**

Spaghetti sauteed with ricotta, Romano, light butter, pine-nut and basil

With chicken breasts

**\$13.50**

**Spaghetti Lite (Low-Cal)**

**\$10.95**

Made with fresh tomato,

mushrooms, eggplant, garlic and basil in a delicate, light marinara sauce

**Baked Dishes**

Served with your choice of soup or salad

**\*Lasagna** **\$11.75** **\*Eggplant Parmigiana** **\$11.25**

Choice of Beef or Spinach and baked with mozzarella

Fresh eggplant lightly fried and layered with mozzarella, Romano, hard boiled egg and marinara sauce, served with a side of spaghetti marinara.

**Manicotti** **\$11.25** **Gnocchi** **\$11.25**

Stuffed with ricotta cheese, baked with marinara and mozzarella

Potato dumpling baked in marinara or meat sauce with mozzarella

**Ravioli** **\$11.00** **Cannelloni** **\$11.25**

Beef or cheese, baked in marinara or meat sauce with mozzarella

Stuffed with meat, baked with meat sauce and mozzarella

**Tortellini** **\$11.75** **Mostaccioli or Rigatoni** **\$11.50**

Spinach cheese or beef (or half and half), baked in marinara or meat sauce with mozzarella

In marinara or meat sauce, baked with mozzarella.

**Pastas**

Full orders served with your choice of soup or salad, half orders served a la carte

**Spaghetti, Vermicelli, Mostaccioli, Rigatoni, Ravioli** **Half Pasta**

**Rotelli, Shells (Beef or Cheese)** **Half Ravioli**

	Full Order	Half Order	Full Order	Half Order
<b>Meatball or Sausage</b>	<b>\$11.00</b>	<b>\$8.00</b>	<b>\$12.00</b>	<b>\$8.50</b>
<b>Carmine Sauce</b>	<b>\$10.75</b>	<b>\$7.75</b>	<b>\$11.00</b>	<b>\$8.75</b>
<b>Pink Sauce</b>	<b>\$10.75</b>	<b>\$7.75</b>	<b>\$11.00</b>	<b>\$8.75</b>

Mushrooms (marinara or meat sauce)	\$10.75	\$7.75	\$11.00	\$8.75	\$11.25
Meat Sauce	\$10.00	\$7.50	\$10.50	\$8.50	\$10.75
Marinara	\$10.00	\$7.50	\$10.00	\$7.75	\$10.25
Aglio-Olio (garlic, oil, parsley)	\$9.25	\$7.00	\$10.00	\$7.75	\$10.25
Butter and parsley	\$9.25	\$7.00			

**Pizzas**

LIST OF TOPPINGS: Pepperoni, Sausage, Meatball, Ham, Canadian Bacon, Salami, Mushrooms, Bell Pepper, Olive, Onion, Tomato, Garlic, Pineapple, Fresh Basil, Jalapeno, Oregano, Anchovies

	Small 12"	Medium 14"	Large 16"
<b>Cheese</b>	\$9.50	\$11.50	\$13.50
<b>1 Item</b>	\$10.50	\$12.50	\$14.50
<b>2 Item</b>	\$11.75	\$13.75	\$15.75
<b>3 Item</b>	\$12.75	\$14.75	\$16.75
<b>4 Items</b>	\$13.75	\$15.75	\$17.75
<b>Deluxe (Comes with any of the above items)</b>	\$15.75	\$17.25	\$19.25

**Specialty Pizzas**

	Small 12"	Medium 14"	Large 16"
<b>*BBQ Chicken Pizza</b> Chicken breast, red onion, cilantro, mozzarella and BBQ sauce	\$14.75	\$16.75	\$18.75
<b>Calzone</b> The ultimate pizza pie	\$14.75	\$16.75	\$18.75
<b>The Garden</b> Baked with garlic spread, mozzarella, broccoli, cauliflower, zucchini, bell pepper, onion, tomato and Romano cheese	\$12.75	\$14.75	\$16.75
<b>*The White Pizza</b>	\$11.25	\$13.75	\$16.75

This is the "no sauce" pizza. We top it with our own garlic spread, ricotta cheese, mozzarella and your choice of two items

<b>Margherita Pizza</b>			
Dusted with herbal olive oil, and topped with buffalo mozzarella, fresh tomatoes and chopped basil			
	<b>\$13.75</b>	<b>\$15.75</b>	<b>\$17.75</b>

**Additions**

	Small 12"	Medium 14"	Large 16"
<b>Chicken</b>	\$2.25	\$3.25	\$4.25
<b>Artichoke</b>	\$1.50	\$2.00	\$2.50
<b>Ricotta</b>	\$1.25	\$1.75	\$2.25
<b>Extra Cheese</b>	\$1.25	\$1.75	\$2.25
<b>Shrimp</b>	\$2.75	\$3.75	\$4.75
<b>Pesto</b>	\$1.50	\$1.75	\$2.25
<b>Extra Topping</b>	\$1.00	\$1.25	\$1.75
<b>Extra Thick</b>	\$1.00	\$1.25	\$1.50

**Beverages**

<b>Coke, Diet Coke, Root Beer, Sprite</b>	\$2.55	Pellegrino Large \$3.25	\$4.75
<b>Iced Tea</b>	\$1.95	Snapple (Pink Lemonade, Kiwi Strawberry)	\$3.50
<b>Bottled Water</b>	\$1.95	Coffee	\$2.50
<b>Assorted Hot Tea</b>	\$3.00	Milk	\$1.95

**Desserts (Imported)**

<b>Italian Desserts</b>	\$6.00	Cafe Mocha	\$3.75
<b>Plain Cheesecake</b>	\$5.25	Cafe Vanilla	\$3.75
<b>Spumoni Cake</b>	\$4.25	Cappuccino	\$3.50
<b>Spumoni Ice Cream Wedge</b>	\$3.00	Cafe Late	\$3.25

**Coffees**

**Espresso**

**\$1.95**

**Lunch Menu**

Not available after 3:00 p.m.

**Dinner Menu Served All Day**

**Signature Sandwiches**

All sandwiches served on 10" roll with green or pasta salad

**\$9.25**

**Italian Cheese Steak**

**\$9.95**

**Chicken Parmigiana**  
Chicken breast, lightly breaded or grilled and topped with marinara and melted mozzarella cheese

Thinly sliced Top Sirloin, sauteed with bell pepper and onion, baked with mozzarella and topped with fresh tomato and Italian dressing.

**\$9.25**

**Veal Sandwich**

**\$9.95**

**Chicken Sandwich**  
Breaded and lightly simmered in lemon and butter; or grilled with Italian dressing. Topped with mozzarella, lettuce and tomato

Breaded, lightly simmered in lemon and butter topped with mozzarella, lettuce, tomato and Italian dressing

**\$8.95**

**Meat Ball or Sausage**

**\$8.25**

**Sauteed Italian Sausage**  
With bell pepper, mushroom, onion and tomato

Baked with mozzarella, bell pepper, onion and mushroom

**\$8.75**

**Eggplant Sandwich**

**\$9.00**

**Carmine's Sub**  
Salami, mortadella, capicola, mozzarella, lettuce, tomato and Italian dressing

Sauteed with salami, sausage, onion and tomato (Vegetarian upon request)

**\$7.50**

**1/2 Meatball or Sausage**

**\$5.50**

**The Pizza Sandwich**  
This one is served open face, then baked with mozzarella and any 3 items from our pizza list.

Baked with cheese, mushroom, onions and bell pepper

**\$7.50**

**Carmine's Lunch Special**

A half meatball, sausage, eggplant, sub or chicken sandwich, served with a green salad and a bowl of homemade

soup

**Individual Pizzas**

Includes green salad and soft drink

**Bambino BBQ Chicken Pizza** **\$9.75** **Bambino Garden** **\$8.95**Chicken breast, red onion, cilantro, mozzarella and BBQ sauce  
Baked with garlic spread, sauce, mozzarella, fresh broccoli, cauliflower; bell pepper; onion, tomato and Romano cheese**The White Pizza** **\$8.25** **The Bambino** **\$8.50**This is the "no sauce" pizza  
Topped with our own garlic spread, ricotta cheese, mozzarella and your choice of two items  
With your choice of 2 toppings.  
Extra toppings add \$0.50 each**Salads****Mediterranean Grilled** **\$11.25** **Chicken Caesar Salad** **\$10.25**Baby greens, grilled chicken, artichoke, olive, red onion, bell pepper; Romano, sun-dried tomato, served with our Italian dressing and Balsamic vinegar  
Romaine lettuce tossed with our own Caesar dressing, pasta salad, seasoned croutons and Romano cheese**The Breaded or Grilled** **\$10.25** **Antipasto (Large)** **\$9.95****Chicken Salad** **(Half)** **\$8.75** **(Small)** **\$7.95**A generous bed of iceberg and green leaf topped with diced chicken, mozzarella, tomato, olive, mushroom and pasta salad  
Iceberg and green leaf topped with mozzarella cheese, Italian meats, pasta salad, peperoncini and an assortment of fresh vegetables**Seafood Salad** **\$12.50** **Tossed Antipasto** **\$9.50****(Half)** **\$10.50**  
A generous bed of iceberg and green leaf topped with bay shrimp and krab, cucumber,

hard boiled egg, red onion, mushroom, olive, artichoke, tomato, beets, peperoncini and pasta salad		mozzarella, Romano cheese, salami and Italian seasoning	
<b>Tomato and Onion Salad</b>	<b>\$8.50</b>	<b>Soup and Salad Combo</b>	<b>\$7.75</b>
Crisp red onion and fresh tomato tossed with diced cucum-		Our house salad or Caesar salad with a bowl of minestrone or lentil soup	
ber and olive oil, seasoned ",ith garlic powder and black pepper Offered with or ",ithout lettuce			

*All menus (and prices) are subject to change without notice, menu items are subject to availability. We reserve the right to refuse service to anyone.*

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## Carmine's

(312) 988-7676 · 1043 N RUSH ST · CHICAGO, IL 60611

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### DINNER

#### Appetizers

<b>Shrimp Cocktail</b> chilled jumbo shrimp with lemons and horseradish cocktail sauce	<b>\$13.95</b>
<b>Clams On The Half Shell</b> half-dozen fresh clams served with horseradish cocktail sauce	<b>\$6.95</b>
<b>Oysters On The Half Shell</b> half-dozen fresh oysters served with horseradish cocktail sauce	<b>\$8.95</b>
<b>Grigliato Misto</b> char-grilled shrimp, calamari and octopus with vinegar peppers in a zesty vinaigrette	<b>\$12.95</b>
<b>Sausage and Peppers</b> spicy Italian fennel sausage with sweet peppers	<b>\$12.95</b>
<b>Eggplant Rotolo</b> pan-fried eggplant rolled with imported cheeses and baked in our rich marinara sauce	<b>\$8.95</b>
<b>Roasted Red Peppers</b> marinated with garlic and basil and served with fresh mozzarella cheese	<b>\$11.95</b>
<b>Bruschetta</b> toasted crostini topped with vine-ripe tomatoes, olive oil, fresh basil and imported provolone	<b>\$7.95</b>
<b>Fried Calamari</b> baby squid lightly floured calamari, deep-fried and served with cocktail or marinara sauce	<b>\$12.95</b>
<b>Baked Clams</b> fresh clams baked with garlic, herb and butter breading	<b>\$8.95</b>
<b>Steamed Mussels</b> plump Mediterranean mussels simmered in garlic and white wine or spicy tomato broth	<b>\$11.95</b>
<b>Stuffed Mushrooms</b> jumbo mushroom caps filled with bread crumbs, butter, garlic and herbs	<b>\$8.95</b>

#### Soups

<b>Minestrone</b> hearty Italian-style vegetable soup flavored with prosciutto	<b>\$3.00</b>
<b>Pasta e Fagioli</b> home-style pasta and bean soup	<b>\$3.00</b>
<b>Salads</b>	
<b>House Salad</b> crisp mixed greens tossed in red wine vinaigrette with tomatoes, olives, carrots, red onions and garbanzo beans	<b>\$5.95</b>
<b>Chopped Salad</b> assorted vegetables, jumbo shrimp and crisp mixed greens tossed with Italian vinaigrette	<b>\$14.95</b>
<b>Caprese Salad</b> vine-ripe beefsteak tomatoes, buffalo mozzarella and fresh basil with extra virgin olive oil	<b>\$9.95</b>
<b>Caesar Salad</b> delicate Hearts-of-Romaine tossed in our homemade caesar dressing with seasoned croutons and parmesan cheese	<b>\$6.95</b>
<b>Tomato and Onion Salad</b> roma tomatoes, red onions, black olives and shaved ricotta salata seasoned with extra virgin olive oil and red wine vinegar	<b>\$7.95</b>
<b>Antipasto Salad</b> imported Italian meats and cheeses served over crisp lettuce with tomatoes, pepperoncini and olives in a red wine vinaigrette	<b>\$11.95</b>
<b>Rosebud Fish Salad</b> fresh calamari, scungilli, octopus and shrimp tossed in olive oil with fresh lemon, garlic and parsley and topped with Italian vinegar pepper	<b>\$14.95</b>
<b>Milanese</b> parmesan breaded, pan-fried and served with arugula, onion and tomato salad with a side of pasta	
<b>Twin Breast of Chicken</b>	<b>\$19.95</b>
<b>Veal Cutlet Pounded Thin</b>	<b>\$22.95</b>
<b>18 oz. Veal Chop</b>	<b>\$38.95</b>
<b>Whitefish Molto Grande</b>	<b>\$23.95</b>
<b>Parmesan</b> parmesan breaded, pan-fried, topped with marinara and mozzarella and served with a side of pasta	
<b>Twin Breast of Chicken</b>	<b>\$18.95</b>
<b>Veal Cutlet Pounded Thin</b>	<b>\$22.95</b>
<b>Eggplant</b>	<b>\$16.95</b>
<b>Sides</b>	
<b>Vesuvio Potatoes</b>	<b>\$4.95</b>
<b>Oreganato Potatoes</b>	<b>\$3.95</b>
<b>Asparagus, Broccoli or Spinach</b> steamed or sauteed	<b>\$4.95</b>
<b>Hand-Rolled Meatballs</b>	<b>\$5.95</b>

**Italian Sausage** \$5.95

### Pasta

**Spaghetti with Meatballs or Sausage** \$14.95  
our own rich marinara sauce

**Square Noodles** \$14.95  
our original homemade square noodles in rich tomato basil sauce

**Cheese Ravioli** \$14.95  
our own marinara sauce with butter, basil and imported cheeses

**Linguine with Clams** \$19.95  
garlic and white wine or spicy tomato sauce

**Cavatelli al Forno** \$15.95  
homemade ricotta dumplings simmered in marinara with imported cheeses, topped with mozzarella and baked

**Rigatoni alla Vodka** \$14.95  
a light tomato and mascarpone cheese sauce laced with vodka

**Rotelle Bolognese** \$16.95  
pasta - wheels - simmered in our rich veal and beef tomato sauce with basil, butter and cheese

**Fettuccine Alfredo** \$15.95  
fresh pasta ribbons simmered in egg-rich parmesan cream sauce

**Tortellini Carbonara** \$18.95  
ricotta-filled pasta - rings - simmered in parmesan cream sauce with mushrooms, prosciutto and sweet peas

**Orecchiette Salsiccia** \$13.95  
little ear - pasta tossed in garlic and oil sauce with broccoli and sausage

**Cavatelli Arrabbiata** \$14.95  
8-finger - ricotta dumplings in spicy marinara sauce with fresh chilies, pancetta and white wine

**Linguine Fra Diavolo** \$22.95  
white wine, hand-crushed tomatoes, red chilies and fresh shrimp

### From The Broiler

served with saut \_ broccolini

**14 oz. New York Strip Vesuvio or Italiano Style** \$33.95  
served with roasted potato wedges

**12 oz. Filet Mignon** \$34.95

**18 oz. Double-Cut Veal Chop** \$38.95

**20 oz. Pork Chops Peperonata** \$21.95  
Italian vinegar peppers, pepperoncini, garlic and roasted potato wedges

**18 oz. Lamb Chops Oreganato** \$36.95  
served with fresh lemon and oregano sauce with roasted potato wedges

**Cold Water Lobster Tail**

### Rosebud Favorites

**Steak Portobello** \$36.95

a 14 oz. filet pan-roasted and served in rich marsala wine sauce with portobello mushrooms and steamed broccolini	
<b>Chicken Vesuvio</b>	<b>\$18.95</b>
a half chicken roasted crispy and served in garlic and white wine sauce with potato wedges	
<b>?Brick? Chicken</b>	<b>\$18.95</b>
a boneless whole chicken pressed and roasted crisp with oregano and lemon	
<b>Chicken Marsala</b>	<b>\$18.95</b>
twin breasts of chicken in rich marsala wine sauce with mushrooms and a side of pasta	
<b>Shrimp Francese</b>	<b>\$22.95</b>
jumbo Gulf shrimp sautéed with a delicate egg batter in a light lemon sauce and served with broccolini	
<b>Salmon Portofino</b>	<b>\$24.95</b>
Norwegian salmon pan-roasted and served with plum tomatoes, fresh arugula and capers tossed with fresh lemon and extra virgin olive oil	
<b>Veal Francese</b>	<b>\$22.95</b>
dipped in seasoned egg batter, sautéed and served in lemon butter sauce with a side of pasta	
<b>Veal Marsala</b>	<b>\$23.95</b>
veal medallions sautéed with fresh mushrooms in a sweet marsala wine sauce served with a side of pasta	
<b>Veal Piccata</b>	<b>\$23.95</b>
dipped in seasoned egg batter and served in lemon-caper sauce with a side of pasta	
<b>Veal Saltimbocca</b>	<b>\$23.95</b>
tender cutlets pounded thin with prosciutto and fresh sage, sautéed, topped with mozzarella and served in tomato and white wine sauce with a side of pasta	
<b>Pork Chops Calabrese</b>	<b>\$23.95</b>
parmesan breaded, sautéed in olive oil with calabrese cherry peppers and white wine	
<b>Risotto</b>	
<b>Risotto with Shrimp and Asparagus</b>	<b>\$22.95</b>
arborio rice with fresh asparagus, tender shrimp, a blend of cheeses and fresh herbs	
<b>Risotto Peppernota</b>	<b>\$18.95</b>
arborio rice with fire roasted red peppers, wild mushrooms and spinach simmered in permesan cream	

Prices and items may vary, please check with this restaurant for the most up-to-date information.

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# CARMINE'S STEAK HOUSE



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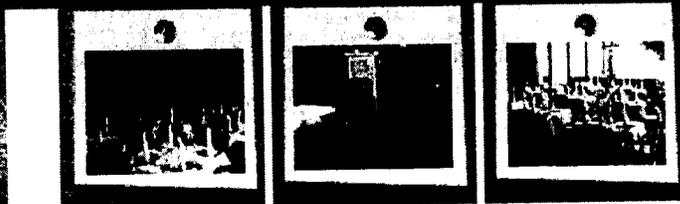
## About us



The Lombardo family began its legacy of fine restaurant in 1934. After immigrating to the United States from Sicily in the early 1900's, Angelo Lombardo, Sr. opened a small fruit and vegetable stand on the corners of Riverview and West Florissant in North St. Louis. In 1934, he expanded the business by adding a small restaurant. The Lombardo's now famous toasted ravioli helped the modest family business prosper.

In 1965, the produce stand was torn down to make room for a new and larger building that was to become Lombardo's Restaurant. The new restaurant was run primarily by Angelo's son August, Carmen and Angelo, Jr. and featured a varied menu of appetizers, pastas, chicken, steak and seafood entrees. The Lombardo family had successfully established a favorite dining and meeting spot for many St. Louisians.

The family tradition of fine dining does not end there,



### Our Interiors

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# CARMINE'S STEAK HOUSE



## Appetizers

<b>Steakhouse Skins</b> Provolone, Cheddar, Prosciutto Ham and Scallions .....	7.75
<b>Our Toasted Ravioli</b> Lombardo's Housemade Colossal Meat Filled Ravioli .....	8.00
<b>Grilled Portobello</b> Marinated in Balsamic Vinegar and Garlic Served over Sauteed Spinach Striped with Balsamic Syrup .....	8.75
<b>Frog Legs</b> Sauteed in Garlic Butter .....	9.75
<b>Baked Artichoke Bottoms</b> Stuffed with Spinach and Cream Cheese, Served with a Garlic Dipping Sauce .....	9.75
<b>Beer Battered Prawns</b> Remoulade and Cocktail Sauce .....	10.25
<b>Shrimp Cocktail</b> Served with Cocktail Sauce .....	10.50
<b>Crab Cakes</b> Twin Cakes Topped with Roasted Red Pepper Chipotle Aioli ....	11.75
<b>Pan Seared Mia Bella Scallops</b> With Red Onions, Red Bell Peppers and Prosciutto in a Cognac Sauce .....	13.25

## Chicken

<b>Chicken Gorgonzola</b> Boneless Breast of Chicken, Breaded and Charbroiled, Topped with a Gorgonzola Cheese and White Wine Sauce with Mushrooms ...	18.00
<b>Chicken Modega</b> Boneless Breast of Chicken, Breaded and Charbroiled, Topped with a Provolone Cheese and White Wine Lemon Mushroom Sauce ...	18.00
<b>Herb Roasted Chicken</b> Marinated Boneless Breast of Chicken .....	18.00
<b>Chicken Florentine</b> Boneless Breast of Chicken, Breaded and Charbroiled over Spinach and Portobello Mushrooms with a Cognac Sauce .....	18.00

## Seafood

<b>Shrimp Sambuca</b> With Tomatoes and Shiitake Mushrooms in a Sambuca Sauce .....	22.00
<b>Shrimp Brendini</b> With Tomatoes, Garlic, Gorgonzola and Spinach .....	22.00
<b>Sesame Seed Encrusted Scallops</b> In Hoisin Sauce Striped with Wasabi Aioli .....	24.75
<b>Spinaci Scallops</b> Over Shiitake Mushrooms and Spinach, Striped with Balsamic Syrup, Topped with a hint of Gorgonzola Cheese .....	24.75
<b>Fresh Fish of the Day</b> .....	Market Price

## Steaks and Chops

All of our beef is aged at least 21 days, hand cut and served with Carmine's Steak Butter. Not responsible for well done steaks.

<b>Pork Chops</b> Twin 9 ounce Center Cut Chops, Served with a Port Demiglace and an Apple Chutney .....	19.00
<b>Petite Filet Mignon 8 ounce</b> Smaller Cut from the Center of the Tenderloin .....	28.00
<b>Filet Mignon 10 ounce</b> A Hearty Cut From the Center of the Tenderloin .....	32.00
<b>Filet Gorgonzola</b> 8 ounce Charbroiled Tenderloin in a Gorgonzola White Wine Sauce with Green Peppercorns and Shallots .....	28.75
<b>Italian Pepperloin</b> 8 ounce Tenderloin Rolled in Cracked Pepper with a Chianti Wine Sauce .....	28.75
<b>NY Strip 14 ounce</b> Cut from the Center of the Loin .....	28.00
<b>NY Strip 16 ounce</b> One Pound Cut from the Center of the Loin .....	32.00
<b>Veal Chop</b> One Pound Provimi Chop with a Lemon White Wine Shiitake Mushroom Sauce .....	30.00
<b>New Zealand Rack of Lamb</b> Eight Point Rack with your choice of Zinfandel Demiglace or a Whole Grain Mustard Demiglace .....	28.00

## King Cuts

<b>Porterhouse 24 ounce</b> The Best of Both Worlds - Tenderloin and Strip Loin, Married by the Bone .....	33.00
<b>Bone-In Strip</b> Carmine's Exclusive 20 ounce Bone-in Angus Sirloin .....	33.00
<b>Bone-In Ribeye 20 ounce</b> The Most Marbling of All Cuts, Giving it a Superb Flavor .....	33.00
<b>NY Strip 28 ounce</b> King Size Cut from the Center of the Loin .....	48.00
<b>Filet Mignon 16 ounce</b> King Size Cut from the Center of The Tenderloin .....	48.00
<b>Lobster Tails</b> South African Tails .....	Market Price
<b>Add Lobster Tail with Any Entree</b> .....	Market Price

All Entrees include Carmine's House Salad (Caesar Salad for \$1.00 extra)

Entrees also include your choice of:

Risotto, Potato of the Day, Carmine's Baked Potato, Vegetable of the Day or Twice Baked Potato

Since 1934 - A Tradition of Fine Food From The Lombardo Family

PRIVATE MEETING ROOMS AVAILABLE FOR UP TO 120 PEOPLE



RESTAURANT & BAR

EST. 1972

10463 Sanat Monica Blvd., Los Angeles, CA 90025

Telephone: 310-441-4706 Fax: 310-441-4708

Thank you for considering Carmine's for all your party and catering needs. We offer individual servings, pre-set menus, custom menus, party trays & half trays. A full tray will feed approximately 20 people and the half tray feeds 10 people. We are your one stop party-planning restaurant. In addition to our food service, we can supply all your beverage, wine and spirits needs. We have professional party staff – servers, bartenders, cooks, bussers, and clean up crew. We work with other professional service companies to arrange party rentals – Service essentials, flowers & decoration, portable kitchen and bars, party tents, tables & chairs, entertainment, valet parking and more.

When contacting Carmine's Restaurant for your next event please ask for:  
Carmine Competelli Jr. (Owner) or Kim "Boss" Pappaterra (Owner) Contact us regarding pricing, party planning or general information...

- Remember to leave plenty of advance time before planning and ordering for your event or party. This will ensure that all your requirements can be met.
- Holidays may increase the cost of rentals and services.
- Carmine's Restaurant requires a 30% deposit in advance.
- Prices are based on current purveyors costs & labor and are subject to change.
- All items are subject to sales tax.
- All perishable foods should be consumed, refrigerated and stored properly upon receipt.
- Liquor will not be sold or delivered to any one under 21 years of age.



RESTAURANT & BAR

EST. 1972

# CATERING MENU



## SALADS

**House Salad:** Mixed European field greens with balsamic vinaigrette.

**Caesar Salad:** Romaine lettuce, garlic croutons, Parmesan cheese and traditional Caesar dressing.

**Carmine Salad:** Mixed European field greens, chopped tomato, artichoke hearts, garbanzo beans, caponata, onions, with balsamic vinaigrette.

**Penne Goat Cheese Salad:** Mixed European field greens, sun-dried tomatoes, pine nuts, penne pasta, and goat cheese with balsamic vinaigrette.

**Greek Salad:** bell pepper, olives, cucumber and feta cheese with vinaigrette.

**Wedge Salad:** Wedge of iceberg lettuce served with a homemade Gorgonzola blue cheese dressing. With chopped fresh tomato and caramelized pecans.

**Bean and Beet Salad:** Fresh oven roasted red and golden beets tossed with string beans and a lemon vinaigrette house dressing. With crumbled goat cheese on top.

**Arugula Salad:** Fresh arugula tossed on raspberry vinaigrette dressing with julienne pears, caramelized pecans and shaved Parmesan cheese.

**Antipasto:** A mix of Italian salads – Italian cold cuts and cheeses.

**Caprese Salad:** Fresh buffalo mozzarella cheese, fresh basil and tomato.

**Tomato & Onion Salad:** Beefsteak tomato and Bermuda onion with vinaigrette.

**Prosciutto & Melon:** Imported Italian prosciutto wrapped around fresh seasonal melon.

**Extras:** Grilled or blackened chicken breast, grilled jumbo shrimp, seared Ahi tuna, seared scallops, assorted seafood, NY steak or filet mignon.



## SOUPS

*Carmines has a wide selection of homemade soup recipes, for more options please inquire.*

**Pasta Fagioli:** White Cannelli bean soup with fettuccini, in chicken broth with tomato, touch of prosciutto, herbs and spices.

**Minestrone Soup:** Mixed seasonal vegetables, herbs, chicken broth.

**Stacciatella Soup:** Chicken broth with egg drop.

**Escarole and Beans:** Escarole, herbs, and cannelli beans in a broth.

**Italian Wedding Soup:** Classical Italian meatball soup.

## PIZZA

### Signature Pizzas

**Kim's Black and White:** A sauce-less cheese pizza with black pepper and herbs.

**Goat Cheese, Sun-Dried Tomato & Artichoke Pizza**

**Shrimp, Mushroom and Tomato Pizza**

**Carmines Lavash Pizza:** Almost unlimited choice of toppings for our super thin oven baked pizzas

**Pizza Rustica:** quiche style pizza



## APPETIZERS

*Carmines has a wide selection of appetizer recipes, for more options please inquire.*

**Mozzarella Marinara:** Bread imported mozzarella deep-fried and served with Marinara sauce.

**Toasted Ravioli:** Cheese raviolis breaded and deep-fried.

**Roasted Peppers and Anchovy**

**Scampi:** Jumbo shrimp in a lemon butter sauce.

**Shrimp Cocktail:** Jumbo shrimp steamed and served with cocktail sauce.

**Shrimp Skewer:** Jumbo shrimp on a skewer with zucchini stuffed with goat cheese.

**Sautéed Mussels:** Sautéed mussels and shallots in olive oil, and herbs

**Stuffed Mushrooms:** Mushroom caps stuffed with goat cheese and Italian breadcrumbs. Baked in the oven served over a bed of marinara and pesto sauce.

**Spinach Croquettes:** Spinach patties made with spinach, mozzarella, Parmesan cheese pan-fried and served with marinara on top.

**Bruschetta:** Chopped tomatoes, basil, garlic and olive oil on crustini bread.

**Italian Sausage & Peppers:** Mildly spicy Italian sausage in marinara sauce with roasted peppers.

**Polenta:** Italian cornmeal classic – soft or firm. Offered in a variety of styles.

**Vegetable Crudités:** Crisp seasonal fresh vegetables offered with a variety of dipping sauces.

**Grilled Vegetable Plate:** Crisp seasonal fresh vegetables, brushed with olive oil & herbs and lightly grilled.



**Calamari:** Fritti – battered and deep-fried, Affogati - sautéed in a spicy red sauce, Vesuvio – in a lemon butter herb sauce. For more options please inquire.

**Disco Volante:** Handmade large raviolis with marinara & béchamel sauce.

**Mozzarella Rolls:** Imported Buffalo mozzarella skins stuffed with prosciutto, roasted peppers, tomato and asparagus. Ask about other options for stuffing.

**Chicken Drumettes:** Fried, baked or sautéed.

**Eggplant Rollintini:** Thin layers of eggplant grilled, rolled and stuffed with ricotta cheese, sun-dried tomato and basil. Served with marinara sauce.

**Cocktail Meatballs:** Ground beef and Carmine's family seasonings.

## SEAFOOD

*Carmines offers a wide variety of fresh fish. The following are a few of our regular menu items.  
Please inquire about other options.*

**Grilled Salmon:** Lemon, butter and shallots.  
Putanesca (A savory tomato sauce with onions, olives & capers)  
Soy ginger glazed.  
Sautéed peas and onions  
Parmesan Cheese encrusted w/pesto, sun-dried tomato & olive.  
Blackened  
Dijon Caper

**Fresh Sole:** Sorrento – tomato, basil, pine nuts  
Ilforno – tomato, basil, mushroom  
Muniere – lemon, butter, caper  
Putanesca Sauce  
Poached with seasonal vegetables

**Fresh Ahi:** Blackened Ahi: a light blackening seasoning, chopped  
Fresh tomato and basil  
Soy Ginger Glazed  
Sesame Encrusted  
*(Our Ahi tuna is sashimi grade and seared rare – unless otherwise requested.)*



**Zuppa di Pesce:** Clams, mussels, calamari, jumbo shrimp, sea scallops and fresh fish. White: Poached with white wine, olive oil, garlic, and clam juice. Red: same as white but with marinara added.

**Seafood Risotto:** Clams, mussels, calamari, and jumbo shrimp, sea scallops and fresh fish sautéed in a red sauce and mixed with homemade risotto.

**Linguini Pescatore:** Clams, mussels, calamari and jumbo shrimp sautéed in a mildly spicy marinara sauce over a bed of linguini.

**Linguini Portofino:** Clams, mussels, calamari and jumbo shrimp sautéed in a white clam sauce over a bed of linguini.

**Shrimp Judy:** Shrimp parmigiana over a bed of fettuccini.

**Live Maine Lobster:** Steamed, grilled, oreganata, fra diavolo and...

## FILET MIGNON & STEAK SPECIALS

**New York Steak Carmine:** Grilled NY Steak, sautéed peppers & mushroom. Or New York Steak Carmine Jr. Bread NY Steak with sautéed onions and mushroom.

**NY Steak Pizziola:** NY Steak grilled to order, smothered in marinara sautéed peppers and mushrooms.

**Filet Balsamico:** Filet grilled to order, with melted Gorgonzola cheese served on a bed of spinach and accompanied with a balsamic vinegar reduction sauce.

**Filet Porcini:** Filet grilled to order, smothered in a Porcini mushroom white wine cream sauce. Served on a bed of spinach and accompanied with roast garlic potatoes.

**Filet Gloria:** Medallions of filet sautéed in a Madera wine sauce with artichoke hearts.

**Filet Sinatra:** Medallions of filet smothered in a Madera marinara sauce with mushrooms and peppers.

**Tournedos de Rossini:** Medallions of filet, medallions of eggplant smothered in Madera, marinara, peas and mushrooms.

**Beef Bracciole:** Flank steak pounded thin stuffed with prosciutto, mozzarella cheese and hard-boiled egg. Rolled, baked and smothered madera, marinara, peas and mushrooms.

**Italian Meatloaf:** Ground beef, veal, vegetables made with our family recipe.

*Carmines offers just about any cut you may require. Please inquire for special order.*

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## VEAL

**Classic Preparations:** Piccata, Mushroom Marsala, Milanese, Parmigiana, Florentine and Saltimboca.

**Ossobuco:** Veal Shank in vegetable veal stock gravy.

**Veal Chop:** Grilled Veal chop – several preparations to choose from, please inquire.

**Veal Pietro:** Veal and Eggplant parmigiana combined.

**Veal Valdestano:** Breaded veal cutlet stuffed with prosciutto & mozzarella cheese. Served with a Madeira wine sauce.

**Veal Lucrecia:** Veal cutlet pounded, breaded and pan-fried in virgin olive oil. With a lemon, butter and cherry pepper sauce.



## CHICKEN SPECIALTIES

**Classic Preparations:** Piccatta, Mushroom Marsala, Milanese, Parmigiana, Florentine and Saltimboca.

**Chicken Eduardo:** Breast of chicken stuffed with prosciutto & mozzarella cheese, dipped in flour and egg and baked. Served with a Madeira wine sauce.

**Chicken Dino:** Chunks of chicken breast, sausage, peppers, onions, potato, mushrooms sauteed.

**Chicken Rollintini:** Breast of chicken pounded, stuffed with ricotta cheese, sun-dried tomatoes, and basil. Rolled and baked. Served sliced with a white wine porcini mushroom cream sauce.

**Chicken Savoy:** Half a chicken, on the bone, baked in the oven. A small amount of Parmesan cheese sprinkled on top to make the skin crispy. Baked in red wine vinegar, which makes the chicken tart and served over sauteed spinach and served with roast garlic potatoes.

**Chicken Sammy:** Breast of chicken pounded, breaded and pan-fried in virgin olive oil. Served with sauteed onions, mushrooms and vinegar cherry peppers (These are tart not spicy)

**Chicken Lucrecia:** Breast of chicken pounded, breaded and pan-fried in virgin olive oil. With a lemon, butter and cherry pepper sauce.

**Chicken Cacciatore:** Half chicken on the bone. Stewed in tomato, onion, mushrooms and peppers. Made with a hint of red wine vinegar. Served over Fettuccini.

**Chicken Franco:** Chicken parmigiana with roasted peppers and mushrooms added.

**Half Roasted Free Ranged Chicken:** Roasted half chicken on the bone. Offered plain, herb encrusted or a variety of select toppings.



## PASTA

*Carmine's offers a wide selection of pasta styles and sauces. If you don't see the one your looking for please let us know and we will special order.*

### **Carmine's Signature Pastas**

**Pasta:** Rotelle, Fusilli, Angel hair, Linguini, Spaghetti, Fettuccini, Pappardelle, Farfalle, Gnocchi, Rigatoni, Penne, Orecchiette, Orzo...

**Stuffed:** Ravioli, Tortellini, Cannelloni, Manicotti, Lasagna... Choice of stuffings: Cheese, wild mushroom, lobster, meat...

**Sauce:** Marinara, Bolognese (meat sauce), Arribbiata, Checca, Fra Diavolo, Prima Vera, Clam sauce, Alfredo, Putanesca, Pesto...

**Baked Ziti:** ziti pasta, meat sauce, ricotta cheese baked with melted mozzarella cheese

### **Meat or Vegetarian Lasagna**

**Extras:** clams, mussels, calamari, meatballs, grilled or blackened chicken, shrimp, sausage, eggplant, and vegetables...

### **Carmine's Custom Order Hand-made Pasta**

**Ravioli:** Spinach & Ricotta, Fresh water Shrimp, Veal, Chicken, Beef, Lobster, Crab, Duck, Porcini mushroom, Tri-color, Asparagus & Mascarpone and more...

**Tortellini:** Asparagus, Quatro Formaggi, Spinach & Gorgonzola, Roasted Duck, Lobster and more...

**Canneloni:** Spinach & Ricotta, Wild Mushroom, Beef, Veal and more...

## EGGPLANT SPECIALS

**Eggplant Rollintini:** Thin slices of eggplant grilled, rolled and stuffed with ricotta, sun-dried tomato and basil.

**Milanzano Imbotita:** Half an eggplant stuffed with ground beef & veal, marinara, eggplant. Baked in the oven with melted mozzarella cheese.

**Eggplant Parmigiana:** Baked eggplant medallions with marinara sauce and melted mozzarella cheese.



## SANDWICHES

A virtually unlimited menu of sandwich options, if you don't see it here, just ask!

### **Carmine's signature sandwiches**

**Chicken Jamm:** grilled chicken breast, sun-dried tomato, red onion, basil, pesto and Parmesan cheese.

**Chicken Parmigiana Sandwich**

**Chicken Milanese Sandwich**

**Steak Sandwich:** thin grilled NY, lettuce, tomato and onion.

**Vegetarian Sandwich:** roasted peppers, lettuce, tomato, onion, goat cheese and basil.

**Prosciutto and Provolone:** Imported Parma prosciutto and provolone cheese.

**Sausage and Pepper Sandwich**

**Meatloaf Sandwich**

**Italian Cold Cut Sandwich**

**Carmine's Wraps**

*We have a large selection of lavash roll sandwiches. For more information please inquire.*

## SIDE DISHES

**Shoe-string French fries**

**Roasted garlic potatoes**

**Sautéed spinach**

**Mixed steamed vegetables**

**Selected pastas**

**Roasted garlic cloves**

**Garlic bread**

## DESSERTS

**Tiramisu, Canolli, Brownies, Cookies, Pannacotta, Tortufo, Tripolino, Spumoni, Chocalate Sorbet...**

*Custom cakes and baked goods.*

10463 Sanat Monica Blvd., Los Angeles, CA 90025 • Telephone: 310-441-4706 • Fax: 310-441-4708

## Asbury Park, New Jersey

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New York roots are present here in this elegant Asbury Park restaurant. Chef Carmine Mazzone brings his Brooklyn restaurant experience to the Jersey Shore at this convenient location on Main Street. Carmine's serves the finest quality Italian food prepared authentically in classic setting. Enjoy a cocktail in the swank cocktail lounge that boasts an appetizing raw bar. There is also an extensive wine list with some of finest selections at the Jersey Shore. Come experience a taste of Italy at Carmine's of Asbury Park.

**Dinner Hours: Tues - Thurs 4:00 pm - 10:00 pm**  
**Fri - Sat 4:00 pm - 1:00 am**  
**Sun 4:00 pm - 9:00 pm**

**Lunch Hours: Tues - Sat 11:30 am - 3:00 pm**

**Happy Hour: Tues - Fri 3:00 pm - 7:00 pm**  
Available only at the bar

**ASBURY PARK: 162 Main Street Asbury Park, NJ 07712 (732.774.2222)**

**INFO@CARMINESNJ.COM**

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Asbury Park, New Jersey

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# Menus

Printer Friendly Version

ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

## ANTIPASTI

**Baked Clams Oreganato**  
baked with seasoned bread crumbs  
9

**Fried Calamari**  
seasoned and lightly fried, served with marinara  
10

**Frutta di Mare**  
fresh seafood salad with chopped celery in a lemon vinaigrette  
13

**Zuppa di Mussels or Clams**  
served in a traditional red or white sauce  
11

**Tuna Sashimi**  
seared and served with a wasabi dipping sauce  
15

**Wrapped Scallops**  
maple bacon wrapped scallops with grilled radicchio  
with a balsamic glaze drizzle  
9

**Beef Tenderlion Carpaccio**  
medallions of beef served with caper berries,  
shaved parmigiano, drizzled with a homemade carpaccio sauce  
14

**Eggplant Rollatine**  
rolled eggplant stuffed with mozzarella, ricotta and  
herbs, topped with marinara sauce  
9

**Hot Antipasto for Two**  
baked clams, shrimp oreganato and eggplant rollatine  
14

**Mozzarella en Carrozza**  
mozzarella and bread wedges dipped in seasoned egg batter,  
golden fried served with marinara  
9

**Mozzarella Caprese**

sliced mozzarella, tomatoes, fresh basil and  
roasted peppers drizzled with extra virgin olive oil

12

**Fried Zucchini**

served with marinara

8

-

ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

ZUPPE

**Carmine's Famous  
Vegetable Minestrone**

6

**Mediterranean Seafood Stew**

scallops, clams, mussels, shrimp and anchovies with  
yellow onion, celery, carrot, garlic and herbs

15

-

ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

INSALATE

**Tri-Color**

with arugula, endive, radicchio and cherry tomatoes  
in a balsamic vinaigrette

9

**Mixed Field Greens**

Served with portobellos, smoked mozzarella and onions  
in a balsamic vinaigrette

12

**Classic Caesar**

with croutons and grated parmigiano reggiano

8

with grilled chicken

14

or three shrimp

20

**Baby Spinach Salad**

tossed with shitakes, and shaved mozzarella  
in a roasted garlic vinaigrette

11

-

ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

FARINACCI

**Linguine Vongole**

clams sauteed in garlic, olive oil and herbs,  
served with red or white sauce

18

**Pasta Sinatra**

shrimp, scallops, clams, garlic and herbs sauteed in  
olive oil with marinara over spaghetti or linguine

22

**Filetto di Pomodoro**

tomatoes, onions, prosciutto and herbs over rigatoni

16

**Fettuccine Alfredo**

butter and egg yolks blended with  
grated cheese and herbs in a cream sauce

16

**Lasagna**

lasagne noodles, ricotta, mozzarella,  
grated cheese and meat sauce

16

**Penne Vodka**

heavy cream and butter, reduced vodka in a  
light pink sauce

16

**Gnocchi**

made with ricotta and served with your choice of sauce

16

**Pomodoro Fresco**

tomato, basil, garlic and extra virgin olive oil  
tossed with spaghetti

16

**Pappardelle**

oyster, shitake and cremini mushrooms and  
shallots in a light cream sauce

20

**Rigatoni Genovese**

diced veal, onions and carrots in a white wine reduction

20

**Capellini Primavera**

julienne of carrots, zucchini, fresh broccoli, mushrooms,  
sundried tomatoes in a white wine sauce with onions

18

ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

SECONDI

**Eggplant Parmigiana**

egg battered and fried with mozzarella and tomato sauce  
19

**Chicken Rollatine**

stuffed with peasant bread, mozzarella and prosciutto  
in a pink sherry and onion reduction  
26

**Chicken or Veal Marsala**

sauteed in butter and mushrooms in a marsala sauce  
22 / 25

**Chicken or Veal Francese**

dipped in seasoned egg batter, pan fried and sauteed  
in lemon and butter  
22 / 25

**Veal Chop Parmigiana**

breaded and seasoned, served with mozzarella  
and tomato sauce  
30

**Veal or Chicken Sorrentino**

egg battered veal with eggplant, mozzarella and prosciutto  
in a marsala wine sauce  
27

**Veal Capricciosa**

breaded seasoned veal chop, pan seared, topped with  
diced tomatoes and mixed spring salad  
30

**Grilled Veal Loin Chop - Porterhouse**

16oz. grilled nature veal chop with rosemary red potatoes  
and roasted garlic demi glace  
35

**Grilled Pork Chop**

16oz. French cut with hot and sweet vinegar peppers  
22

**Sausage with Broccoli de Rapa**

hot and sweet sausage served with sauteed broccoli de rapa  
23

**Grilled Rack of Lamb**

served with garlic mashed potatoes over a  
rosemary glace de vin  
37

**Braciolettini**

beef tenderloin wrapped with bacon, stuffed with  
mozzarella, garlic, prosciutto and cheese  
32

**Grilled NY Strip Steak**

18oz loin strip  
33

**Grilled Cowboy Steak**

24oz.  
49

**Grilled Filet Mignon**

10oz center cut served with a grilled portobello topped with bluecheese and walnuts, with a homemade worcestershire sauce

32

**South African Lobster Tail**

37

**Shrimp Marinara**

sauteéd with garlic, olive oil and marinara served over linguini

28

**Shrimp Francese**

dipped in seasoned egg batter, pan fried and sauteed in lemon and butter

28

**Jumbo Scallops**

served in a cognac cream sauce over capellini

28

**Tilapia Piccata**

sushi grade tilapia pan seared in a light piccata sauce with butter, capers and lemon

24

**Filet of Sole**

francese or broiled

24

livornese

25

**Live Maine Lobster**

served piccata, oreganato, broiled, steamed or fra diavlo

market price

-

ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

PIZZA

**Margherita**

fresh basil, mozzarella and tomatoes

9

**Pizza Bianca**

ricotta and fresh mozzarella

9

**Bruschetta Pizza**

thinly baked pizza dough topped with diced arugula, tomatoes, red onions mozzarella

12

**Pizza Putanesca**  
gaeta olives, capers, and anchovies  
11

**Eggplant Pamigiana Pizza**  
11

**Pizza Genovese**  
mozzarella, roasted peppers, and pine nuts with a pesto drizzle  
9  
with grilled chicken  
12  
with shrimp  
14

-  
ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

VEGETALI

**Broccoli de Rapa, Broccoli or Spinach**  
available either steamed or sauteed with garlic and olive oil  
8

-  
ANTIPASTI | ZUPPE | INSALATE | FARINACCI  
SECONDI | PIZZA | VEGETALI | SHELL BAR

**THE SHELL BAR**

OYSTERS

**Maryland**  
medium, mild and a little sweet  
2

**Spinney Creek (Maine)**  
medium, plump, mild to briny flavor  
2

**Blue Point (New York)**  
medium, clean crisp finish  
3

**Malpeque (Canadian East Coast)**  
medium, clean to briny flavor  
3

**Wiley Point (Maine)**  
medium, very cold water, crisp finish  
3

**Royal Miyagi (West coast)**  
small, creamy, sweet finish

3

**Chilled Crab Cocktail**  
jumbo lump crabmeat served with cocktail sauce  
20

**Clams on the Half Shell**  
half dozed (minimum order)  
7

**Chilled Jumbo Shrimp**  
served with cocktail sauce  
1/4 lb. - 12  
1/2 lb. - 23

**Chilled Shellfish Palace**  
two tier seafood tower: 1-1/2 lb. lobster, 6 littleneck clams, 8 oysters (chef  
8 mussels, 6 jumbo shrimp and lump crabmeat served with 3 dipping :  
65

**Asbury Grand**  
three tier seafood tower: 2 lb. lobster, 12 littleneck clams,  
12 oysters (chef's choice), 8 mussels, 12 jumbo shrimp,  
lump crabmeat and chilled seafood salad  
served with 3 dipping sauces  
110

ASBURY PARK: 162 Main Street Asbury Park, NJ 07712 (732.774.2222)  
INFO@CARMINESNJ.COM  
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**Il Terrazzo Carmine** italian restaurant



[E-mail us!](#)

**(206) 467-7797**

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- [Lunch Menu](#)
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411 1st Ave S  
 Seattle, WA 98104  
 Lunch Mon-Fri 11:30am- 2:30pm  
 Dinner Mon-Sat 5:30pm-10:30pm  
 Tel:(206) 467-7797

~ Please phone for reservations ~

Valet Parking available in the Merrill Place Garage on King street. Complimentary after 5:00 pm.



Il Terrazzo Carmine, owned and operated by Carmine Smeraldo for over 23 years, is one of Seattle's true dining anomalies – a highly successfully restaurant with unfailingly high standards and a loyal, sophisticated clientele. The cuisine has been acclaimed as Seattle's best by the media and more importantly, by local diners.

Il Terrazzo Carmine is located in historic Pioneer Square – nestled in an urban-renewed alley with entrances through the vintage lobby on First Street or through the delightful courtyard in the back. Since 1984, Carmine Smeraldo's classic Italian restaurant has been where the locals have chosen to return over and over again. Arguably the best Italian restaurant in Seattle, Il Terrazzo serves classical Italian cuisine with an atmosphere you may want to call home and never leave.





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**Il Terrazzo Carmine** italian restaurant



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**(206) 467-7797**

Lunch Menu

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## LUNCH

### **Antipasto Della Casa**

House assorted daily specialties.

### **Calamari Affogati**

Tender squid, simmered with garlic, tomatoes, olives and capers.

### **Carpaccio Di Bue**

Thinly sliced N.Y. beef with arugula and reggiano.

### **Spinaci Soffritti**

Fresh spinach sautéed with lemon and garlic.

## Insalate

### **Insalata Caesar**

Traditional Caesar salad.

### **Insalata Mista**

Mixed greens and house dressing.

### **Insalata Caprese**

Fresh mozzarella, vine ripe tomatoes and extra virgin olive oil.

### **Insalata Campagnola**

Seasonal greens with goat cheese and candied walnuts.

### **Insalata Di Manzo**

Grilled steak with romaine, Gorgonzola, crispy onions, tomatoes and horseradish dressing.

**Insalata Di Pollo Suprema**

Grilled chicken breast, provolone, celery, candied walnuts, baby greens and vinaigrette.

**Insalata Portofino**

Albacore tuna, black olives and green beans tossed in olive oil.

**Zuppe**

**Bisque Di Gamberi**

Prawns bisque and a touch of cream.

**Crema Di Cavolfiore**

Cream of fresh cauliflower gratinée with parmigiano.

**Fagioli E Scarola**

Tuscan bean and escarole.

**Pasta & Risotto**

**Spghettini Dell 'Ortolano**

Tossed with fresh tomatoes, arugula, goat cheese and pinenuts.

**Gnocchi Alla Sorrentina**

Potato dumplings tossed with mozzarella cheese and tomato sauce.

**Linguine Alle Vongole**

Manila clams, garlic, olive oil and chilies.

**Pennette Amatriciana**

Tossed with onions, pancetta and tomato sauce.

**Pennette Con Salmone**

Tossed with house smoked salmon, peas, and a touch of cream.

**Fettuccine Al Pesto Con Gamberi**

Tossed with fresh pesto and prawns.

**Rigatoni Bolognese**

Tossed in a slowly simmered meat sauce.

**Capellini Di Mare**

Angel hair pasta tossed with fresh tomatoes, prawns, mussels and clams.

**Ravioli Di Capriolo**

Filled with venison, wild mushroom sauce.

**Cannelloni Napoletani**

Baked with veal, spinach, ricotta and parmigiano.

**Risotto Del Giorno Market Price**

Specialty risotto of the day.

**Pesce & Carne**

**Piccata Di Vitello Ai Capperi**

Veal sautéed with capers and lemon.

**Suprema Di Pollo Suprema**

Chicken breast filled with fontina and prosciutto, lemon butter sage sauce.

**La Parmigiana Di Melanzane**

Eggplant, parmigiana style.

**Animelle Al Marsala & Funghi**

Sweetbreads sautéed with mushrooms and marsala wine.

**Cioppino Napoletano**

Prawns, mussels, clams and fish simmered in tomato broth.

**Brasato Misto**

Braised duck, sausage and cannellini beans.

**Pesce Del Giorno Market Price**

Fresh fish of the day.

**Dolci & Gelati**



## Welcome to Carmine's Italiano

4715 Transit Road  
Williamsville, NY 14221

### Our Catering Services

Carmine's has been servicing the greater WNY area for over 10 years, offering tantalizing, tasty Hot-Drop off buffets as well as Full-service on-site catering. Popular with Pharmaceutical reps looking for great food, hassle-free punctual service as well as party-givers eyeing to impress their guests -- Carmine's has a menu to fulfill your needs! Graduations, Birthdays, Office parties, Cocktail parties, Stags -- or just a gathering of family or friends, we're here to cater to your every need. For a list of menu options visit the catering menu.

### Main M

✦ *Cate*

✦ *Dinne*

✦ *Banque*

✦ *Wine*

✦ **NEW** *Early E*

### Our Restaurant

Carmine's is known for "the tastiest meal this side of Palermo," offering veal, chicken, seafood, pasta and wood-fired brick oven pizzas.

Carmine's opened in the summer of 1995 and is independently owned and operated by the Jacobbi family. Carmine's is convenient and accessible, visited by business meetings or gatherings, families and couples looking for a great meal. Although the meals are classified as Italian, it is the specialty pizzas that give them a touch of California style as well.

Carmine's also offers many interesting appetizers, salads, antipastos and soups, adding to their premium variety. Carmine's has a full service bar and can accommodate banquet parties of up to 70 people. Carmine's ... cozy, comfortable, casual ... serving dinners 7 nights a week. Families with kids are welcome. Our full menu is also available for take-out. To view menus, visit [dinner menu](#).

### **Banquet facilities**

Our dining rooms can accommodate Banquet parties of up to 70 people. Our specialty is "Family-Style" meals for Dinner and Luncheon parties. Visit [banquet page](#) to view menu options.

### **Location & Contact Information**

Our full service restaurant is located on 4715 Transit Road near Sheridan in Williamsville, NY 14221, just north of the Eastern Hills Mall.

Please Feel Free To Call Us:  
716-632-2318  
716-626-0900 fax  
[kajacobbi@adelphia.net](mailto:kajacobbi@adelphia.net)



Click Image for an enla



**APPETIZERS**

**Toasted Garlic Loaf**

Baked sliced Garlic Loaf topped with herbs, romano cheese and melted mozzarella ; with a side of marinara  
**4.99**

WITHOUT mozzarella  
**3.99**

**Artichoke Fritti**

Tender artichoke hearts lightly battered and served with a spinach-gorgonzola dip  
**6.99**

**Crab Cake Stuffed Shrimp**

6 Jumbo Shrimp stuffed with homemade Crabcake stuffing; baked & served over mesclun greens with a Cajun remoulade!  
**8.99**

**Crab Cakes Bayou**

These homemade cakes feature bay seasoned crabmeat & herbs pan sauteed & served over mesclun greens w/ a Cajun remoulade!  
**8.29**

**Bruschetta**

Grilled Italian bread brushed with olive oil and garlic. Topped with parmesan cheese and served with chilled caponata and sauteed stewed tomatoes!  
**6.49**

**Spinach-Artichoke Dip**

Our tasty homemade dip baked and garnished with chopped tomatoes and Feta cheese. Served with grilled Asiago Batard bread  
**6.49**

**Calamari Fritti**

with lemon and marinara sauce  
**7.99**

**Fava Beans and Greens**

With fresh garlic, bacon and a hint of balsamic vinegar  
**5.99**

**Palermo Peppers**

Hot Hungarian and sweet red bell peppers sauteed with garlic, Sicilian olives, herbs and extra virgin olive oil! Served with grilled bruschetta bread. Want anchovies? ..just ask!  
**6.49**



**Spinach Bread**

Stuffed with seasoned spinach, roasted garlic and Italian cheeses!  
**5.99**

**Stromboli Royale**

This one has roasted garlic sauce, sausage, pepperoni, capicola, sun-dried tomatoes, caramelized onions and three Italian cheeses!  
**6.49**

**INSALADA**

**Antipasto**

Sicilian green and calamata olives, artichoke hearts, roasted red peppers,

**Chef Salad**

Our house salad includes lettuce greens, cucumber, tomato, red

**Caesar Salad**

**Regular 4.99**

caponata, provolone cheese, grilled eggplant and Italian deli meats all served over fresh lettuce greens with a balsamic dressing!  
**Small 8.99**  
**Large 10.99**



onions, carrots, chic peas and croutons!  
**Regular 3.99**  
**Family 5.99**

**Family 7.99**

**Insalada Portabello**

Grilled portabello mushrooms, fresh mozzarella, plum tomatoes & grilled eggplant over fresh lettuce greens with balsamic dressing!  
**8.49**

**Chicken Mediterranean Salad**

Char-grilled chicken breast sliced and served over lettuce greens with artichoke hearts, calamata olives, tomatoes, red onion and roasted red peppers. Topped with feta cheese w/ side balsamic dressing  
**8.99**

**Chicken Caesar - Grilled or Cajun**

**8.99**

**PIZZA IN A BRICK OVEN**

All our pizzas are baked in our wood-fired brick oven. This old-fashioned style of baking reaches temperatures in excess of 800 degrees, and creates a most delicious crusty pizza!

**Small...8.49**

**Small Topping.. 1.29**

**Large...10.99**

**Large Topping...1.79**

**Toppings**

Pepperoni  
 Sausage  
 Red Onions  
 Anchovies  
 Asiago Cheese

Spinach  
 Broccoli  
 Chopped Tomatoes  
 Hot Cherry Peppers  
 Shredded Chicken  
 Mushrooms

Artichoke Hearts  
 Green Peppers  
 Caramelized Onions  
 Roasted Red Peppers  
 Olives - green or black

**Extra**

**Small...1.29 Large...2.29**

Prosciutto  
 Gorgonzola Cheese  
 Ricotta

Primavera Veggies  
 Sun-Dried Tomatoes

**Specialty Pizza**

**MARGARITA**

Roast garlic sauce, mozzarella, ripe sliced tomatoes, red onion, fresh

**B\*B\*Q BEEF**

Roast Garlic Sauce,

**POLLO VINCENZO**

Pesto-Cream sauce, mozzarella and asiago cheeses, sun-dried tomatoes, artichoke hearts and shredded

**CARBONARA**

Alfredo sauce, provolone, prosciutto, chopped plum tomatoes and caramelized onions sprinkled with parmesan cheese

basil & parmesan	Mozzarella	chicken	10.99
9.99	cheese, BBQ	10.99	14.99
13.99	Beef, Onion & Cheddar cheese	14.99	
	10.99		
	14.99		
	* may sub Chicken		

**MEDITERRANEANO**

Roast garlic sauce, provolone cheese, sauteed spinach, roasted red peppers, artichoke hearts, Mediterranean olives and Gorgonzola cheese.

10.99

14.99

**AL'S CHICKEN SOUVLAKI**

Roast Garlic sauce, light mozzarella, Greek spiced chicken, plum tomatoes, red onions, diced pepperoncini, olives & Feta cheese

10.99

14.99

**BUFFALO CHICKEN PIZZA**

Roast garlic sauce, mozzarella, Buffalo "Wing" spiced chicken, diced celery & carrots

and a few crumbles of Blue Cheese on top! (Spicy level = medium)

10.99

14.99

**ZUPPA**

Cup...2.69

Bowl...3.69

**Chicken Pastina**

Classic Italian Chicken soup with greens in a rich Chicken stock with vegetables and pastini pasta!

**Pasta e Fagiole**

"PASTA FAZOO!" Ditalini pasta with white beans, tomatoes and parmesan cheese thickened in a hearty ham stock

Create your own dish!

**PASTA**

Just combine any pasta with any sauce!

**Penne Rigate**

a thin tubular pasta with "pencil points" \* Reg or Whole wheat

**Spaghetti**

thin stringy pasta brought to Italy by Marco Polo

**Linguine**

small tongues, similar to spaghetti but smaller and flatter

**Fettucine**

"small ribbons" of pasta; flat wide noodles

**Fussili**

a spiral or corkscrew shaped pasta

**Tortellini**

Reg. \$1.00 Family-style \$2.00

"little hats"; ringlets stuffed with ricotta cheese

**Ravioli**

Reg. \$1.00 Family-style \$2.00

cheese stuffed pasta pillows

**Sauces**

**Carmine's Red**

This is our house favorite, made with fresh ground beef, sausage,

**Marinara**

A chunky plum tomato sauce made with olive oil, garlic & fresh basil.

**Aglie E Olio**

Extra virgin olive oil, fresh garlic, seasonings and parsley!

Single

**Pesto**

A classic ... made with olive oil, garlic, fresh basil & pine nuts to a delicate puree

**Pink Vodka**

A "blush" cream sauce created with alfredo sauce, prosciutto, plum tomato

**Alfredo**

Rome's most famous sauce! Made with fresh garlic, butter, cream and imported

basil, red wine and the finest tomato products available!

Single 7.49  
Family-style 13.99



Single 7.49  
Family-style 13.99

7.49  
Family-style 13.99

Single 7.99  
Family-style 14.99  
With pesto cream sauce  
Single 8.99  
Family-style 16.99

sauce and an accent of vodka!  
Single 8.99  
Family-style 16.99

parmesan and romano cheeses!  
Single 8.99  
Family-style 16.99

**Pasta Additions**

Italian Sausage 1.59	Meatball 1.59	Melted Mozzarella 1.49	Mushrooms 1.49	Sun-dried Tomatoes 1.99	Broccoli or Cauliflower 1.49	A
Primavera vegetables 2.99			Grilled chicken breast 2.99		Sautéed s 6.	

**CHEFS PASTA SPECIALTIES**

Entrees below served with Chef salad & warm Bread & butter

**....Sauteed**

**Whole Wheat Pasta Broccoli**  
Whole wheat Penne pasta tossed with sauteed broccoli, sun-dried tomatoes & scallions in a tasty "aglio e olio" with a hint of balsamic. Topped with Asiago cheese!  
10.99  
With Grilled chicken breast Add..... 2.99

**Chicken Med Pasta**  
Fusilli with fresh spinach, sun-dried tomatoes and artichoke hearts sauteed and then topped with grilled chicken breast and feta cheese in an olive oil 'n garlic sauce!  
11.99



**Penne Palermo**  
Penne with "Palermo" (hot & sweet) peppers, olives and sliced Italian sausage tossed in a seasoned olive oil 'n garlic sauce. Topped with imported asiago cheese!  
11.99

**Penne 'n Greens w/ Sausage**  
Penne with sliced Italian sausage, sauteed greens and plum tomatoes in a roasted garlic sauce!  
11.99  
Substitute Grilled chicken breast Add .....1.00

**Tortellini Ala Carmine**  
With sauteed spinach, prosciutto & artichoke hearts in our delicious Alfredo sauce!  
11.99

**...Baked "Al Forno"**

**Lasagne**  
Our Homemade classic features fresh pasta sheets layered with seasoned beef, sausage and Italian cheeses. Served with Carmine's Red sauce.  
11.99

**Portabello Muhsroom Ravioli**  
Draped with a tasty Sherry-Red pepper cream sauce with julienne vegetables  
11.99

**Stuffed Shells**  
with a Tomato-Basil sauce & mozzarella  
9.99

**...Con Pesce**

**Linguine w/Clam  
Sauce**  
RED or WHITE sauce  
11.99

**Fruitti di Mare**  
Termed "fruit of the sea",  
this dish features shrimp,  
clams, scallops, calamari  
and greenshell mussels  
simmered in a zesty plum  
tomato sauce  
over linguine ...order  
HOT, MEDIUM or  
MILD!  
14.99



**Shrimp  
Francaise**  
Parmesan egg battered  
Jumbo Shrimp sauteed  
& placed over linguine  
and julienne vegetables  
draped with a delicious  
Scampi butter sauce!  
14.99

## ENTREES

*All entrees include Chef salad & warm bread 'n butter*

### Vitello

**Veal Parmesan**  
Italian breaded fresh  
veal cutlet pan-fried  
and then baked with  
mozzarella and  
parmesan cheese!  
Served over our house  
red sauce.  
14.99

**Veal Marsala**  
Sauteed veal  
medallions with  
mushrooms and  
scallions in a marsala  
wine brown sauce.  
14.99

**Veal Piccata**  
Fresh veal medallions  
lightly egg-battered and  
sautéed with fresh garlic,  
butter,  
white wine, lemon and  
capers We add fresh  
mushrooms and  
artichoke hearts!  
15.99

**Veal Saltimbocca**  
"Ala Carmine"  
Sautéed veal medallions  
seasoned with sage &  
topped with prosciutto,  
blanched  
greens and provolone  
cheese. Placed over a  
delicious madeira-cream  
sauce!  
15.99

**Stuffed  
Eggplant  
Parmesan**  
A crowd favorite  
featuring pan-fried  
Italian breaded  
eggplant cutlets  
layered and stuffed  
with ricotta cheese  
and baked.  
Served with marinara  
sauce and melted  
mozzarella  
11.99



### Pollo

**Chicken Piccata**  
Boneless chicken  
breast dipped in a light  
egg-batter and sautéed  
with fresh garlic, white  
wine, lemon and  
capers. We add fresh  
mushrooms and  
artichoke hearts!  
13.49

**Chicken Ala  
Carmine**  
Sautéed chicken breast  
served on a bed of  
spinach; topped with a  
light marsala cream  
sauce with prosciutto  
and chopped roma  
tomatoes.  
13.49

**Chicken  
Cacciatore**  
Tender pieces of chicken  
breast simmered in a  
plum tomato sauce with  
green peppers, onions and  
mushrooms.  
12.99

**Chicken  
Parmesan**  
Italian breaded chicken  
breast pan-fried and  
baked with mozzarella  
cheese. Served over  
tomato sauce.  
12.99

**Chicken  
Marsala**  
Sautéed chicken  
breast with  
mushrooms &  
scallions in a marsala  
wine brown sauce.  
12.99



### **Chefs Specialties**

**Sicilian Beef Braciolo**  
Rolled pounded beefsteak stuffed with

**Sausage Cacciatore**  
Italian sausage simmered in tomato

spinach, sausage, hard-boiled egg,  
prosciutto and Italian cheeses. Baked  
and sliced; served over our house  
tomato sauce.  
**12.99**

sauce with green peppers, onions and  
mushrooms!  
**11.99**

**ALL OF THE ABOVE ENTREES ARE SERVED WITH SIDE OF PASTA**

**Pesce**

**Salmon**

Grilled Salmon Fillet is served plain or with your choice of Citrus-herb butter or  
a delicious Honey-Macedonia nut glaze! Also includes mixed garden vegetable &  
choice of rice pilaf or Garlic-Ranch smashed potatoes!  
**14.99**

**Bistecca - Steak 4 ways !**

*Choose your steak and have it prepared one of 4 ways !*

**7 oz Filet Mignon ..... 19.99**

**Au Pouive**  
Peppercorn coated and pan seared draped with  
a Brandy cream  
Demi-glace. Served with mixed vegetables and  
roasted red potatoes!

**Ala Portabello**  
with grilled Portobello mushrooms & roasted  
red peppers - draped with a Port wine demi-  
glace. Served with roasted red potatoes and  
garlic toast!

**10 oz Sirloin Steak .... 18.99**

**Smothered**  
Grilled steak is topped with sauteed peppers,  
onions & mushrooms & melted Provolone  
over a Port wine demi-glace. Served with  
roasted red potatoes.

**"In the Grass"**  
Steak is grilled as you like it & served with  
sauteed greens (escarole) and grilled roma  
tomatoes then topped with a gorgonzola cheese  
sauce. With garlic toast and  
roasted red potatoes!

**Side Dishes**

**Mixed Vegetable**  
3.49  
**French Fries**  
2.99  
**Roasted Red Potatoes**  
3.49

**Penne or Spaghetti w/ Red sauce**  
3.49  
**Sauteed Greens (escarole)**  
3.99  
**Pasta Alfredo**  
3.99



—The **GARLIC SEAL** indicates a dish of special distinction...perhaps a crowd favorite, or  
Mike & Kelly's favorite or maybe ...a candidate for next years "Taste of Buffalo"!



## Welcome to Carmine's

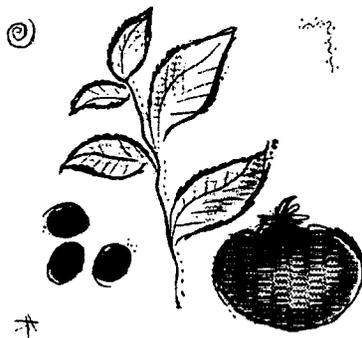
This site offers a glimpse into one of the Finest Gourmet Markets in The Country.

You can shop for quality ingredients, and exotic gift baskets, or browse through our catalog of recipes and cooking tips. Enjoy your visit.

Carmine Giardini

**New Website Coming Soon**

*Curmine's*  
**La Trattoria**  
Ristorante



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In the Harbour Shoppes

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Open for Lunch & Dinner

# ANTIPASTI

## FRESH FLORIDA STONE CRAB CLAWS

SERVED WITH TRADITIONAL MUSTARD SAUCE & COLESLAW.

NOW AVAILABLE IN

**MEDIUM, LARGE, JUMBO OR COLOSSAL**

ASK YOUR SERVER FOR TODAY'S MARKET PRICES

### FREDDI (COLD)

<b>SAPORI ITALIANI</b>	<b>14.95</b>
IMPORTED PROSCIUTTO DI PARMA, SPICY SALAMINO, FRESH MOZZARELLA, BLACK OLIVES, ROASTED BELL PEPPERS, ARTICHOKE AND PESTO CROSTINI.	
<b>TORRE DI CAPRI</b>	<b>11.95</b>
PILED HIGH LAYERS OF FRESH MOZZARELLA CHEESE, RIPE TOMATOES & EGGPLANT. SERVED WITH A BLACK OLIVE, CAPER & BASIL COULIS.	
<b>VASCHETTA DELL' ADRIATICO</b>	<b>14.95</b>
SEAFOOD SALAD OF SCALLOPS, CALAMARI, SHRIMP & MUSSELS WITH CHERRY TOMATOES, DICED CELERY, OLIVE OIL, GARLIC, PEPPERONCINI, LEMON & ITALIAN PARSLEY.	
<b>CARPACCIO DI MANZO</b>	<b>14.95</b>
THIN SLICES OF RAW BEEF TENDERLOIN SEASONED WITH EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING GARNISHED WITH ARUGULA, SLICED MUSHROOMS & PARMIGIANO.	
<b>CARPACCIO DI MARI</b>	<b>14.95</b>
THIN SLICES OF FRESH SALMON, CHILEAN SEA BASS & ONIONS. TOPPED WITH EXTRA VIRGIN OLIVE OIL & LEMON DRESSING.	

### CALDI (HOT)

<b>MOLLUSCHI DI CASINÒ</b>	<b>12.95</b>
CLAMS CASINO, ONE HALF DOZEN CLASSICALLY PREPARED WITH BACON SHALLOTS, GARLIC & BREAD CRUMBS	
<b>CALAMARI FRITTI</b>	<b>11.95</b>
LIGHTLY DUSTED WITH FLOUR, FRIED & SERVED WITH CARMINE'S OWN TOMATO SAUCE.	
<b>PEPATA DI COZZE E VONGOLE</b>	<b>12.95</b>
MUSSELS & CLAMS, STEAMED WITH GARLIC, PARSLEY, WHITE WINE & LEMON.	
<b>GAMBERI ALLA VENEZIANA</b>	<b>16.95</b>
LARGE SHRIMP SAUTÉED WITH WHITE WINE, GARLIC AND BUTTER, OVER POLENTA	
<b>PORTABELLO E POLENTA</b>	<b>9.95</b>
GRILLED MARINATED PORTABELLO MUSHROOMS, SERVED OVER SMOKED MOZZARELLA AND POLENTA.	
<b>ROLLATINI DI MELANZANE</b>	<b>9.95</b>
BREADED EGGPLANT FILLED WITH RICOTTA, BAKED WITH TOMATO SAUCE AND MOZZARELLA.	
<b>BRUSCHETTA</b>	<b>4.50</b>
GRILLED SLICED BREAD TOPPED WITH DICED TOMATOES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL.	

## INSALATE E ZUPPE

<b>ITALIANA TRICOLORE</b>	<b>6.95</b>	<b>INSALATA CESARE</b>	<b>7.95</b>
ENDIVE, RADICCHIO & ARUGULA WITH FENNEL JULIENNE. BALSAMIC VINAIGRETTE.		CLASSIC ROMAINE SALAD TOSSED WITH OUR TRADITIONAL CAESAR DRESSING, CROUTONS & PARMIGIANO SLIVERS.	
<b>INSALATA SEMPLICE</b>	<b>7.95</b>	<b>INSALATA DI NANTUCKET</b>	<b>7.95</b>
MIXED FIELD GREENS, RED ONIONS, BLACK OLIVES, AND SLIVERS OF PARMIGIANO CHEESE. EXTRA VIRGIN OLIVE OIL & LEMON DRESSING.		BOSTON & RED LEAF LETTUCE, RED ONION, BLEU CHEESE, PINE NUTS & MAPLE RASPBERRY VINAIGRETTE.	
<b>SPINACI E NOCI</b>	<b>7.95</b>	<b>PROSCIUTTO DI PARMA E RUGHETTA</b>	<b>12.95</b>
BABY SPINACH, DRIED FRUITS & NUTS WITH MUSTARD CITRONETTE. TOPPED WITH GREEN APPLES AND SHAVED PARMESAN CHEESE.		THINLY SLICED PROSCIUTTO DI PARMA ON ARUGULA WITH SHAVED REGGIANO.	
<b>INSALATA DI POMODORO E CIPOLLE</b>	<b>6.95</b>	<b>INSALATA MEDITERRANEA</b>	<b>14.95</b>
VINE RIPE TOMATO WITH ONIONS, OLIVES AND PARMIGIANO REGGIANO.		PORTABELLO MUSHROOMS, ARTICHOKE, SUN DRIED TOMATOES, HEARTS OF PALM, MOZZARELLA CHEESE, TRUFFLE OIL, ARUGULA & ENDIVE.	
<b>ZUPPA DI FAGIOLI</b>	<b>4.95/5.95</b>	<b>ZUPPA DI LENTICCHIE</b>	<b>4.95/5.95</b>
CANNELLINI BEAN SOUP.		LENTIL SOUP WITH CELERY, CARROTS AND ONIONS.	
<b>ZUPPA DEL GIORNO</b>	<b>4.95/5.95</b>	<b>PANE ALL'AGLIO</b>	<b>4.95</b>
MADE FRESH DAILY.		GARLIC BREAD	

## PIZZERIA

<b>QUATTRO FORMAGGI</b>	<b>15.95</b>	<b>PIZZA PUTTANESCA</b>	<b>15.95</b>
RICOTTA, MOZZARELLA, FONTINA, GORGONZOLA		PROSCIUTTO, OLIVE OIL GARLIC, ONIONS	
<b>PIZZA CARMINE</b>	<b>15.95</b>	<b>VEGETARIAN PIZZA</b>	<b>15.95</b>
VEAL SAUSAGE, TOMATO SAUCE, MOZZARELLA, FRESH BASIL		BROCCOLI, YELLOW SQUASH, WILD MUSHROOMS, PEPPERS, MOZZARELLA	
<b>PIZZA SALAMI</b>	<b>16.95</b>	<b>PIZZA FLORENTINE</b>	<b>16.95</b>
PEPPERONI, TOMATO SAUCE, ONIONS, SALAMI AND MOZZARELLA		ARTICHOKE HEARTS, SPINACH, FRESH TOMATO, MOZZARELLA	
<b>PIZZA TIBERIO</b>	<b>16.95</b>	<b>PIZZA BIANCA</b>	<b>16.95</b>
RED ROASTED PEPPERS, GREEN ONIONS, HAM, MOZZARELLA		MOZZARELLA, GOAT CHEESE, SLICED FRESH TOMATOES, PESTO SAUCE	
<b>PIZZA MARGHERITA</b>	<b>15.95</b>	<b>PIZZA ABRUZZESE</b>	<b>17.95</b>
TOMATO SAUCE, MOZZARELLA, FRESH BASIL		TOMATO SAUCE, MOZZARELLA, BLACK OLIVES, HOT SALAMI AND PROSCIUTTO	

ADDITIONAL ITEMS: 1.50

ALL PIZZAS ARE MEDIUM SIZE

# PASTE E RISOTTO

	HALF / FULL		HALF / FULL
<b><u>SPAGHETTI</u></b>			<b><u>LINGUINE</u></b>
<b>SPAGHETTI BOLOGNESE</b>	9.95/15.95	<b>LINGUINE ALLA VONGOLE</b>	11.95 / 19.95
TOSSED WITH MEAT SAUCE IN A TRADITIONAL TOMATO SAUCE		LINGUINE WITH CLAMS, WHITE WINE, OLIVE OIL, GARLIC AND RED PEPPER FLAKES.	
<b>SPAGHETTI AGLIO E OLIO</b>	9.95/13.95	<b>LINGUINE ALLA SCOGLIO</b>	24.95
TOSSED WITH GARLIC, BROCCOLI IN OLIVE OIL		TOSSED WITH GARLIC, WHITE WINE, SHRIMP CALAMARI, MUSSELS AND SCALLOPS IN A MARINARA SAUCE	
<b>SPAGHETTI CARBONARA</b>	9.95/17.95		
TOSSED WITH SMOKED BACON & PARMESAN CHEESE IN A CREAM SAUCE		<b><u>FETTUCCINE</u></b>	
<b>SPAGHETTI MARE E MONTI</b>	22.95	<b>FETTUCCINE CON</b>	
TOSSED WITH GARLIC, PORCINI MUSHROOMS CALAMARI & SHRIMP IN A TOMATO CREAM SAUCE		<b>SALMONE E ASPARAGI</b>	9.95/19.95
		HOMEMADE TAGLIATELLE PASTA WITH SALMON, ASPARAGUS AND CHERRY TOMATOES. IN A TOMATO CREAM SAUCE	
<b><u>PENNE</u></b>		<b>FETTUCCINE AI PORCINI</b>	9.95/18.95
<b>PENNE ALLA CAPRESE</b>	9.95/15.95	FETTUCCINE PASTA WITH PORCINI, GARLIC, IN A TOMATO CREAM SAUCE	
TOSSED WITH GARLIC, FRESH TOMATO, BASIL AND FRESH MOZZARELLA		<b>TAGLIATELLE CON ARAGOSTA</b>	24.95
<b>PENNE CON SALSICCIA</b>	11.95/17.95	TAGLIATELLE WITH LOBSTER AND JUMBO LUMP CRABMEAT IN A LIGHT CREAM WITH DICED TOMATOES AND FRESH HERBS.	
TOSSED WITH GARLIC, ITALIAN SAUSAGE, ROASTED PEPPERS, ONIONS & FRESH MOZZARELLA IN A MARINARA SAUCE		<b><u>PASTA FRESCA</u></b>	
<b>PENNE QUATTRO FORMAGGI</b>	9.95/19.95	<b>TAGLIOLINI NERI E CALAMARI</b>	11.95/21.95
TOSSED WITH A SELECTION OF FOUR CHEESES IN A LIGHT CREAM SAUCE		TAGLIOLINI WITH SQUID INK, CALAMARI, CAPERS, CALAMATA OLIVES, OLIVE OIL AND TOMATOES.	
<b>PENNE ALLA PUTTANESCA</b>	9.95/17.95	<b>TAGLIOLINI CON CREMA</b>	
TOSSED WITH GARLIC, ONIONS, CAPERS, ANCHOVIES AND IN A SPICY MARINARA SAUCE		<b>DI GAMBERI</b>	22.95
<b>PENNE ALLA ZINGARA</b>	9.95/18.95	FRESH HOMEMADE TAGLIOLINI, TOSSED WITH ONIONS, SUN DRIED TOMATOES, AND CHOPPED SHRIMPS IN A TOMATO CREAM SAUCE	
TOSSED WITH GARLIC, PORCINI MUSHROOMS, CALAMATA OLIVES, CHICKEN BREAST, IN A TOMATO CREAM SAUCE		<b>TAGLIOLINI ALLA SALVIA</b>	11.95/22.95
<b>PENNE CON BROCCOLI E GAMBERI</b>	11.95/21.95	FRESH HOMEMADE TAGLIOLINI, TOSSED WITH BUTTER, SAGE AND PORCINI MUSHROOMS	
TOSSED WITH GARLIC, BROCCOLI CHOPPED SHRIMP AND EXTRA VIRGIN OLIVE OIL		<b>RAVIOLI DI SPINACI E RICOTTA</b>	11.95/16.95
		RAVIOLI PASTA FILLED WITH SPINACH AND RICOTTA, TOSSED IN BUTTER AND SAGE	
<b><u>RIGATONI</u></b>		<b><u>GNOCCHI</u></b>	
<b>RIGATONI ALLA VODKA</b>	11.95/18.95	<b>GNOCCHI AI QUATTRO FROMAGGI</b>	19.95
TOSSED WITH FRESH TOMATO, ONIONS, PROSCIUTTO IN A VODKA CREAM SAUCE		POTATO GNOCCHI IN A FOUR CHEESE CREAM SAUCE.	
<b>RIGATONI ALLA PAVESE</b>	11.95/19.95	<b>GNOCCHI SALSA AURORA</b>	18.95
TOSSED WITH BOLOGNESE, BASIL PESTO, AND CREAM SAUCE		POTATO GNOCCHI, TOSSED WITH PANCETTA ONIONS AND BASIL, IN A TOMATO CREAM SAUCE	
<b>RIGATONI ALLA NORMA</b>	9.95/17.95	<b>GNOCCHI ALLA CREMA</b>	
TOSSED WITH GARLIC, ONIONS, EGGPLANT IN A TOMATO SAUCE, TOPPED WITH GOAT CHEESE		<b>TARTUFATA</b>	19.95
<b>RIGATONI AL CARTOCCIO</b>	24.95	POTATO GNOCCHI, TOSSED IN A PORCINI MUSHROOMS & TRUFFLE CREAM AND CHOPPED PORCINI	
TOSSED WITH GARLIC, CHOPPED TOMATO, SHRIMP, SCALLOPS, CALAMARI, MUSSELS, WHITE WINE, EXTRA VIRGIN OLIVE OIL AND BASIL BAKED IN FOIL		<b><u>RISOTTI</u></b>	
		<b>RISOTTO CON GAMBERI E ZAFFERANO</b>	11.95/19.95
<b><u>BUCATINI</u></b>		ARBORIO RICE WITH SHRIMP, ARUGULA AND SAFFRON	
<b>BUCATINI ALLA AMATRICIANA</b>	19.95	<b>RISOTTO CAPODIMONTE</b>	9.95/19.95
TOSSED WITH PANCETTA, ONIONS AND WHITE WINE, IN A TRADITIONAL TOMATO SAUCE		ARBORIO RICE, TOSSED WITH CHERRY TOMATO, ARUGULA, SMOKED MOZZARELLA AND VEAL LIVER	
<b>BUCATINI ALLA LIPARESE</b>	23.95	<b>RISOTTO AI FRUTTI DI MARE</b>	24.95
TOSSED WITH GARLIC, ONIONS CAPERS, ITALIAN TUNA AND SHRIMP IN A MARINARA SAUCE		ARBORIO RICE, TOSSED WITH GARLIC, CALAMARI, SHRIMP, MUSSELS AND SCALLOPS IN A LIGHT TOMATO SAUCE	
<b>BUCATINI ALLA BOSCAIOLA</b>	22.95	<b>RISOTTO AI PORCINI</b>	9.95/19.95
TOSSED WITH GARLIC, ONIONS, PORCINI MUSHROOMS AND FILET MIGNON TIPS, IN A TRADITIONAL TOMATO SAUCE		ARBORIO RICE, TOSSED WITH PORCINI MUSHROOMS, WHITE WINE AND WHITE TRUFFLE OIL	
<b><u>AL FORNO</u></b>			
<b>LASAGNA AL FORNO</b>	16.95		
HOME MADE LASAGNA, TOPPED WITH MOZZARELLA & MEAT SAUCE			
<b>TORTELLINI AL FORNO</b>	18.95		
FILLET WITH MEAT, TOSSED WITH MUSHROOMS AND GREEN PEAS, IN A TOMATO CREAM, TOPPED AND BAKED WITH MOZZARELLA CHEESE			

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WITH YOUR NEXT PARTY OR EVENT.  
CALL 775-0105 EXT. 2 OR STOP BY THE PREPARED  
FOODS DEPARTMENT IN THE MARKET.

## SPECIALITA' CARNE E PESCE—MEAT & FISH

### SPECIAL DISHES

#### POLLO—CHICKEN

<b>PETTO DI POLLO OLIVE E POMINI</b>	<b>19.95</b>
AIRLINE CHICKEN BREAST, ARTICHOKE, BLACK OLIVES, AND CHERRY TOMATOES IN A LIGHT WHITE WINE SAUCE	
<b>POLLO MONTE BIANCO</b>	<b>19.95</b>
BREAST OF CHICKEN SCALOPPINI WITH SPINACH, PEAS, PROSCIUTTO AND MOZZARELLA.	
<b>POLLO AI CAPPERI</b>	<b>19.95</b>
CHICKEN BREAST SAUTÉED WITH CAPERS AND LEMON.	
<b>PETTO DI POLLO ASIAGO</b>	<b>19.95</b>
CRISP ASIAGO CRUSTED BREAST OF CHICKEN IN A LIGHT CREAM SAUCE.	
<b>POLLO ALLA PANNA</b>	<b>19.95</b>
BREAST OF CHICKEN SAUTEED WITH ONIONS, MUSHROOMS & BUTTER IN A LIGHT CREAM SAUCE	
<b>POLLO AL MARSALA</b>	<b>19.95</b>
CHICKEN BREAST SAUTÉED WITH MUSHROOMS AND MARSALA SAUCE	
<b>BATTUTA DI POLLO</b>	<b>19.95</b>
CHICKEN BREAST, POUNDED THIN AND GRILLED, SERVED OVER A BED OF SALAD	
<b>POLLO SCARPARELLO</b>	<b>17.95</b>
1/2 CHICKEN WITH SAUSAGE, SPICY PEPPERS, BLACK OLIVES AND ROASTED POTATOES IN A ROSEMARY LEMON SAUCE	

#### MANZO—BEEF

<b>FILETTO AILPORCINI</b>	<b>29.95</b>
BEEF FILET MIGNON, SAUTEED WITH SHALLOTS BRANDY, PORCINI MUSHROOMS AND ASPARAGUS IN A TRUFFLE OIL SAUCE	
<b>FILETTO ALLA BAROLO</b>	<b>29.95</b>
BEEF FILET MIGNON, WITH A REDUCED BAROLO AND ROSEMARY SAUCE	
<b>FILETTO ALLA GORGONZOLA</b>	<b>29.95</b>
BEEF FILET MIGNON, SAUTEED WITH SHALLOTS, PORCINI MUSHROOMS, SUN DRIED TOMATOES, BRANDY AND GORGONZOLA IN A CREAM SAUCE	
<b>TAGLIATA DI BUE</b>	<b>29.95</b>
GRILLED N.Y. STRIP STEAK, SLICED AND SERVED OVER A BED OF SALAD	

#### ALLA GRIGLIA—FROM GRILL

<b>PRIME FILET MIGNON</b>	<b>22.95</b>
<b>PRIME NY STRIP STEAK</b>	<b>22.95</b>
<b>PRIME RIBEYE STEAK</b>	<b>19.95</b>
<b>PRIME KANSAS CITY STEAK</b>	<b>19.95</b>
<b>PRIME SKIRT STEAK</b>	<b>17.95</b>
<b>PRIME BONE-IN RIBEYE STEAK</b>	<b>22.95</b>
<b>PRIME PORTERHOUSE STEAK</b>	<b>22.95</b>
<b>COSTOLETTA DI MAIALE</b>	<b>15.95</b>
CENTER CUT PORK CHOP	
<b>NODINO DI AGNELLO</b>	<b>24.95</b>
LAMB LOIN CHOPS MARINATED IN CIVET SAUCE AND SERVED WITH POLENTA	

#### VITELLO—VEAL SCALOPPINI

<b>VITELLINO FRANCESE</b>	<b>24.95</b>
VEAL FILET SCALOPPINI, DIPPED IN FLOUR & EGG, SAUTEED WITH WHITE WINE, BUTTER & LEMON SAUCE	
<b>VITELLO ALLA MARSALA</b>	<b>24.95</b>
VEAL FILET SCALOPPINI SAUTÉED WITH MUSHROOMS AND MARSALA.	
<b>VITELLO AI CAPPERI</b>	<b>24.95</b>
VEAL FILET SCALOPPINI, SAUTEED WITH CAPERS AND LEMON	
<b>VITELLO ALLA PIZZAIOLA</b>	<b>24.95</b>
VEAL FILET SCALOPPINI, SAUTEED WITH GARLIC, ONIONS, BLACK OLIVES, CAPERS AND BASIL AND A MARINARA SAUCE	
<b>SALTIMBOCCA</b>	<b>25.95</b>
VEAL FILET SCALOPPINI SAUTEED WITH ONIONS AND MARSALA, TOPPED WITH PROSCIUTTO AND PROVOLONE, SERVED OVER SPINACH	
<b>VITELLINO ALLA BRANDY</b>	<b>25.95</b>
VEAL FILET SCALOPPINI, SAUTEED WITH ARTICHOKE, MUSHROOMS AND BRANDY IN A TOMATO CREAM SAUCE	
<b>VITELLINO ALLA GRIGLIA</b>	<b>24.95</b>
VEAL FILET SCALOPPINE GRILLED AND TOPPED WITH PICCHIO PACCHIO TOMATOES, SERVED OVER LINGUINE	
<b>NODINO DI VITELLO</b>	<b>34.95</b>
GRILLED VEAL CHOP SERVED WITH SUN DRIED TOMATOES, GARLIC, ROSEMARY, AND RED WINE	
<b>NODINO ALLA MILANESE</b>	<b>34.95</b>
VEAL CHOP, POUNDED THIN, BREADED AND SERVED WITH SEASONAL GREENS	
<b>NODINO TRADIZIONALE</b>	<b>34.95</b>
VEAL CHOP, POUNDED THIN, SAUTEED WITH PORCINI MUSHROOMS, MARSALA AND A TRADITIONAL TOMATO SAUCE	

#### PESCE—FISH

<b>CIOPPINO DELL' ADRIATICO</b>	<b>26.95</b>
SHRIMP, CALAMARI, MUSSELS, CLAMS, FRESH FISH AND BASIL IN A LIGHT TOMATO SAUCE	
<b>SALMONE MOSTARDA</b>	<b>24.95</b>
SAUTEED WITH SHALLOTS, BRANDY, DIJON MUSTARD & CREAM, SERVED OVER SPINACH	
<b>BRANZINO ALLA GRENOBLESE</b>	<b>29.95</b>
FILET OF SEA BASS, SAUTEED WITH GARLIC, LEMON, CHERRY TOMATOES & CAPERS, SERVED OVER LINGUINE	
<b>CERNIA ALLA LIVORNESE</b>	<b>29.95</b>
BLACK GROUPER, MUSSELS, SCALLOPS, CLAMS, OLIVES, CAPERS, PLUM TOMATOES AND MARINARA SAUCE, SERVED OVER SPINACH	
<b>GAMBERONI MONACHINA</b>	<b>21.95</b>
SHRIMP SAUTEED WITH ONIONS, AND MUSHROOMS IN A MARSALA & TOMATO SAUCE, TOPPED WITH MOZZARELLA CHEESE, SERVED OVER LINGUINE	

#### ALLA PARMIGIANA

<b>VITELLO / POLLO PARMIGIANA</b>	<b>22.95/17.95</b>
VEAL CUTLET OR CHICKEN, BREADED AND BAKED WITH TOMATO SAUCE AND MOZZARELLA. SERVED WITH PASTA	
<b>MELANZANE ALLA PARMIGIANA</b>	<b>16.95</b>
EGGPLANT FRIED AND BAKED WITH TOMATO SAUCE AND MOZZARELLA. SERVED WITH PASTA	

# PRANZO

SERVED DAILY UNTIL 4:30 PM

<b>TUTTO GUSTO</b> A TRIO OF CRAB, CHICKEN, AND TUNA SALADS. SERVED ON A BED OF LETTUCE.	9.95	<b>INSALATA CESARE CON POLLO</b> CLASSIC ROMAINE SALAD TOPPED WITH GRILLED BREAST OF CHICKEN..	10.95
<b>POLLO AL VINO MADEIRA</b> BREAST OF CHICKEN, SAUTÉED WITH MUSHROOMS AND MADEIRA.	16.95	<b>FETTUCCINE ALLA PANNA</b> FETTUCCINE, PARMESAN & CREAM.	10.95
<b>TAGLIATA DI MANZO</b> GRILLED NEW YORK STRIP STEAK, SLICED AND SERVED OVER A BED OF SALAD.	15.95	<b>BURGER ALLA GRIGLIA</b> FRESH GROUND CHICKEN BREAST OR SIRLOIN BURGER GRILLED TO YOUR LIKING WITH LETTUCE & TOMATO.	8.95

## PANINI

<b>"THE CARMINE"</b> HAM, GENOA SALAMI, CAPICOLA, PEPPERONI, PROVOLONE CHEESE, LETTUCE, TOMATO, RED ONION, OIL & VINEGAR ON A HOAGIE ROLL.	7.95	<b>"THE GODFATHER"</b> PARMA PROSCIUTTO, FRESH MOZZARELLA, ARUGULA, TOMATO, ROASTED PEPPERS, OIL & VINEGAR ON A HOAGIE ROLL	9.95
<b>"SHEILA"</b> HOT ROAST BEEF, SAGA BLUE CHEESE, HORSERADISH SAUCE ON RYE TOAST	7.95	<b>"THE GIARDINI"</b> ARUGALA, ROASTED PEPPERS, LETTUCE, TOMATO, FRESH MOZZARELLA, ONION, OIL & VINEGAR ON A HOAGIE ROLL	8.95
<b>"JUNIOR"</b> TURKEY BREAST, MELTED AMERICAN CHEESE, BACON, LETTUCE & TOMATO ON YOUR CHOICE OF BREAD	7.95	<b>TURKEY CLUB</b> SERVED ON WHOLE WHEAT TOAST WITH LETTUCE, TOMATO, & BACON	7.95
<b>MEATBALL PARMIGIANA SUB</b> YOUR CHOICE OF CHICKEN OR BEEF MEATBALLS WITH MOZZARELLA AND TOMATO SAUCE SERVED ON CRISPY ITALIAN BREAD	8.95	<b>SAUSAGE AND PEPPERS SUB</b> GRILLED ITALIAN SAUSAGE AND ROASTED SWEET PEPPERS & ONIONS WITH TOMATO SAUCE. SERVED ON CRISPY ITALIAN BREAD	8.95
<b>"BOBBY CAESAR"</b> GRILLED CHICKEN BREAST, BACON, PROVOLONE & ROMAINE LETTUCE WITH CAESAR DRESSING ON SOURDOUGH	9.95	<b>"ANTHONY"</b> BLACK FOREST HAM, BRIE, HONEY MUSTARD, & BASIL ON CRISPY FRENCH BAGUETTE	7.95
<b>"THE MILANO"</b> GRILLED CHICKEN BREAST, PROVOLONE, LETTUCE, TOMATO, RED ONION, BASIL PESTO & SPROUTS ON FOCACCIA	9.95	<b>CHICKEN, TUNA OR CRAB</b> YOUR CHOICE OF ONE OF OUR FRESH MADE SALADS ON YOUR CHOICE OF BREAD	8.95
<b>CHICKEN OR VEAL PARMIGIANA SANDWICH</b> BREADED CHICKEN OR VEAL FILET SCALOPPINI WITH MOZZARELLA AND MARINARA ON ITALIAN BREAD	8.95/10.95	<b>TUNA MELT</b> FRESH MADE TUNA SALAD WITH MELTED SHARP CHEDDAR CHEESE ON SOURDOUGH.	7.95
<b>"PANINO AL FILETTO"</b> MARINATED FILET MIGNON TIPS, WITH TOMATO SLICE AND MOZZARELLA BAKED ON ITALIAN BREAD WITH SIDE OF ROASTED POTATOES	10.95	<b>HOT CORNED BEEF OR PASTRAMI</b> YOUR CHOICE OF CORNED BEEF OR PASTRAMI	7.95
		<b>ROAST BEEF OR TURKEY BREAST</b> CARMINE'S OWN ROAST BEEF OR NATURAL YOUR CHOICE OF BREAD.	7.95

## LA NOSTRA PIZZERIA

### PIZZA ALLA METRO

<b>RUSTICA</b>	SQUARE	<b>CAPRESE</b>	SQUARE
<b>BBQ CHICKEN</b>	5.00	<b>GRECO-ROMANA</b>	5.00
<b>MEATLOVERS</b>	5.00	<b>CAJUN SHRIMP</b>	5.00
	LARGE		LARGE
<b>PIZZA MARGHERITA</b>	18.95	<b>PIZZA SALAMI</b>	19.95
TOMATO SAUCE, MOZZARELLA, FRESH BASIL		PEPPERONI, TOMATO SAUCE, ONION, MOZZARELLA SALAMI	
<b>PIZZA FLORENCE</b>	19.95	<b>PIZZA GARDENS</b>	19.95
ARTICHOKE HEARTS, SPINACH, FRESH TOMATO, MOZZARELLA		BROCCOLI, YELLOW SQUASH, WILD MUSHROOMS, PEPPERS, MOZZARELLA CHEESE	
<b>PIZZA QUATTRO FORMAGGI</b>	18.95	<b>PIZZA PESTO</b>	19.95
RICOTTA, MOZZARELLA, FONTINA, GORGONZOLA		TURKEY SAUSAGE, PESTO, WILD MUSHROOMS, PLUM TOMATO, MOZZARELLA	
<b>PIZZA CARMINE</b>	18.95	<b>PIZZA FRESCA</b>	18.95
FRESH VEAL SAUSAGE, TOMATO SAUCE, MOZZARELLA, BASIL		FRESH TOMATO, SCALLION, FRESH ITALIAN HERBS & MOZZARELLA CHEESE	
<b>PIZZA DI POLLO</b>	18.95	<b>PIZZA ABRUZZESE</b>	19.95
GRILLED CHICKEN, BROCCOLI, SUNDRIED TOMATOES, MOZZARELLA		TOMATO SAUCE, MOZZARELLA, BLACK OLIVES, HOT SALAMI, PROSCIUTTO	
<b>PIZZA TIBERIO</b>	19.95	<b>PIZZA BIANCA</b>	19.95
RED ROASTED PEPPERS, GREEN ONIONS, HAM ONIONS, HAM, MOZZARELLA		MOZZARELLA CHEESE, GOAT CHEESE, SLICED FRESH TOMATO, PESTO SAUCE	
<b>PIZZA PUTTANESCA</b>	19.95	<b>CALZONE</b>	9.50
PROSCIUTTO, GARLIC, OIL, ONIONS, TOMATO SAUCE, MOZZARELLA, BLACK OLIVES, ANCHOVIES		MOZZARELLA CHEESE, RICOTTA CHEESE	
		EXTRA ITEMS	EACH .50

**EXTRA ITEMS: 1.75 EACH ITEM**

# WINES BY THE GLASS

## CARMINE'S SELECTIONS

PINOT GRIGIO, ITALY	5.25
MERLOT, CALIFORNIA	5.75
CHARDONNAY, CALIFORNIA	5.50
CABERNET SAUVIGNON, CALIFORNIA	5.75
WHITE ZINFANDEL, CALIFORNIA	5.25
CHIANTI, ITALY	5.75

## WHITE WINES

CHARDONNAY, ST FRANCIS, SONOMA	8.00
CHARDONNAY, CHATEAU ST. MICHELLE, WASHINGTON ST	7.00
CHARDONNAY, FRANCIS COPPOLA, DIAMOND SERIES, CA	8.50
PINOT GRIGIO, PETER ZEMMER, ITALY	9.00
PINOT GRIGIO, CA' MONTINI, "L' ARISTOCRATICO", TRENTO	8.25
POUILLY FUISSE, VERGET, FRANCE	9.75
SAUVIGNON BLANC, FIRESTONE, SANTA YNEZ VALLEY	7.50
GAVI DI GAVI, VILLA ROSA, ITALY	7.50

## RED WINES

CABERNET SAUVIGNON, LOUIS M. MARTINI , NAPA	8.75
CABERNET SAUVIGNON, STERLING VINT. COLLECTION	9.75
MERLOT, BLACKSTONE, CALIFORNIA	8.25
MERLOT, DONNA CRISTINA, ITALY	7.00
BEAUJOLAIS VILLAGES, GEORGES DUBOEUF, FRANCE	6.00
SANGIOVESE, RUBICONE DEL PALIO, ITALY	7.50
PINOT NOIR, ESTANCIA PINNACLES, MONTEREY	9.00
ZINFANDEL, DELOACH, CALIFORNIA	6.75
SHIRAZ, BUCKEKEY'S, AUSTRALIA	7.50
VALPOLICELLA, PASQUA, ITALY	9.00

## SPARKLING SPLITS

PROSECCO, "IL", ITALY	10.00
LOUIS PEDRIER, BRUT, FRANCE	8.00

# CARMINE'S

ITALIAN-AMERICAN FAMILY RESTAURANT



MENU

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## WELCOME TO CARMINE'S ITALIAN-AMERICAN RESTAURANT

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Carmine's Restaurant offers fine Italian-American cuisine and extraordinary specials inspired and created by Keith, who is a CIA chef as well as owner.

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There are a wide variety of dishes to choose from. You will find everything from pasta, chicken, veal and seafood to U.S.D.A. Choice Black Angus that is hand trimmed to order.

Carmine's has an extensive Wine List. You can enjoy a red, white or rose blush table wine to accompany your meal and finish with a freshly made dessert and cup of espresso or cappuccino.

ON AN

A Kid's Menu is offered to children 12 and under. It is specially priced and offers a variety of dishes that appeal to younger taste buds.

Whether you are on the go or out for a gourmet dining experience, Carmine's is the place for you.

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## HOURS

SUNDAY THROUGH THURSDAY 4 - 9  
FRIDAY AND SATURDAY 4 - 10

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## MENU



APPETIZERS

SALADS

PASTA DISHES

MEAT

CHICKEN  
DISHES

SEAFOOD  
DISHES

STEAK DISHES

SANDWICHES

SIDES

KID'S MENU

BEVERAGES

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## MENU

### Appetizers

Soup of the Day- Cup.....\$2.50 Bowl.....\$3.50

French Onion Soup Au Gratin.....\$4.50

Garlic Bread \$1.95 With Cheese.....\$2.95

Breaded Mushrooms.....\$6.50

Chicken Tenders.....\$7.50

Breaded Mozzarella Sticks.....\$7.95

Bar Pizza.....\$5.50 (50 Cents Each Additional Topping)

Buffalo Wings.....\$7.95

Shrimp Cocktail.....\$7.95

Baked Clams.....\$7.50

Fried Calamari.....\$8.00

Mussels Fra Diavlo or Marinara.....\$6.50

Quesadilla- Monterey Jack cheese, peppers and chicken or shrimp floured tortilla and served with salsa and sour cream.....\$7.

Little Neck Clams- Steamed in white wine with garlic, olive oil and fresh herbs.....\$9.00

Beef Carpaccio- Filet Mignon pan seared with a peppercor and rosemary crust, sliced very rare and served with the traditional accompaniments .....\$8.95

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## MENU

### Salads

Garden.....\$3.00

Antipasto- Small.....\$8.00 Large.....\$11.00

Large Garden with Grilled Chicken.....\$8.95

Caesar.....\$4.95

Large Caesar with Grilled Chicken.....\$9.95

Greek Salad- Mixed greens topped with grilled chicken brea  
cucumber, feta cheese and Greek olives and served  
with a balsamic vinaigrette.....\$9.95

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## MENU

### Pasta Dishes

- Marinara.....\$8.50
- Marinara and Meatball or Sausage (Hot or Sweet).....\$9.00
- Mushroom and Marinara Sauce.....\$8.50
- Meat Sauce.....\$9.00
- Fresh Basil Pesto.....\$9.00
- Garlic and Butter.....\$8.50
- Garlic and Olive Oil.....\$8.50
- White or Red Clam Sauce.....\$ 10.00
- Steamed Clams, Garlic and Fresh Herbs.....\$14.95
- Zuppa Di Clams- Steamed clams with a tomato and white wine sauce.....\$15.50
- Carmine's Special Sauce (Tomato, Ricotta and Garlic Butter).....
- Meatballs, Peppers and Onions.....\$10.00
- Sausage (Hot or Sweet), Peppers and Onions.....\$10.00
- Vodka Sauce.....\$12.95
- Vodka Sauce Topped with Sautéed Chicken.....\$14.95
- Vodka Sauce Topped with Sautéed Shrimp.....\$16.95
- Broccoli, Garlic and Olive Oil.....\$10.00
- Primavera- Mixed vegetables in season served with garlic and olive oil.....\$10.00
- \*\*\*All of the pasta dishes above are served with a choice of spaghetti, linguine or ziti \*\*\*
- Ravioli (Meat or Cheese) Parmigiana.....\$10.00

Stuffed Shells Parmigiana .....\$9.50

Manicotti Parmigiana .....\$9.50

Baked Ziti Parmigiana- Ziti topped with marinara  
and melted mozzarella cheese .....\$9.50

Ziti Ricotta Parmigiana - Ziti tossed with ricotta , topped wi  
sauce and mozzarella cheese and baked.....\$10.00

Fettucine Alfredo.....\$10.50

Home Style Meat Lasagna.....\$11.00

Lazy Lasagna- Ziti, sausage and meatball tossed with ricotta chees  
with marinara and mozzarella cheese and baked.....\$10.00

Eggplant Parmigiana- Fresh eggplant sliced, lightly breaded, sautéed a  
marinara and mozzarella cheese. Served with a choice of Spag

Linguine or Ziti.....\$13.50

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### Veal Dishes

Veal Parmigiana- Fresh veal scallopine lightly breaded, sautéed topped with marinara and mozzarella cheese.....\$14.50

Veal Marsala- Fresh veal scallopine sautéed with mushrooms and a marsala wine sauce.....\$15.50

Veal Francaise- Fresh veal scallopine coated with an egg batte sautéed in a lemon, butter and white wine sauce.....\$15.9

Veal Cacciatora- Fresh veal scallopine sautéed with mushrooms, peppers, tomatoes, red wine and a brown sauce .....\$15.9

Veal Piccata- Fresh veal scallopine sautéed with shallots, capers and a lemon butter white sauce.....\$15.50

\*\*\*All of the veal dishes above are served with a choice c spaghetti, linguine or ziti marinara. \*\*\*

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### Chicken Dishes

Chicken Parmigiana- Fresh boneless breast of chicken lightly breaded and topped with marinara and mozzarella cheese .....\$13.00

Chicken Marsala- Fresh boneless breast of chicken sautéed with mushrooms and a marsala wine sauce .....\$13.00

Chicken Piccata- Fresh boneless breast of chicken sautéed with shallots, capers and a lemon butter white sauce .....\$13.50

Chicken Francaise- Fresh boneless breast of chicken coated with an egg and sautéed in a lemon, butter and white wine sauce .....\$13.00

Chicken Cacciatore- One half of a roasted chicken quartered and simmered with sautéed mushrooms, onions, peppers and a red wine and marinara sauce (served bone-in or bone-out).....\$12.50

\*\*\*All of the chicken dishes above are served over a choice of (spaghetti, linguine or ziti) or with a side of pasta marinara.

Fried "Honey Dipped" Chicken- Served with French fries.....\$9.95

One Half of a Roasted Chicken- Served with your choice of vegetable, potato or a side of pasta.....\$8.95

\*\*\*Substitute house salad or a side of fresh vegetables for an additional \$1.00

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### MENU

#### Seafood Dishes

Fresh Maryland Jumbo Lump Crab Cakes- Served over a red p and prosciutto hash with a roasted red pepper remoulaude si and fresh vegetables (available while in season).....\$18.9!

Zuppa Di Pesce- An assortment of fresh fish and shellfish, includin simmered in a tomato and white wine sauce and served over pasta

\*\*Crab Cakes & Zuppa Di Pesce are served with a choice of soup of the

Shrimp Marinara .....\$13.50

Shrimp Fra Diavlo.....\$13.50

Shrimp Scampi.....\$14.00

Shrimp Parmigiana- Sautéed and topped with marinara and mozzarella cheese .....\$14.50

Calamari Marinara (Mild or Spicy).....\$12.50

Scungilli Marinara (Mild or Spicy).....\$13.50

Calamari and Scungilli Marinara (Mild or Spicy).....\$13.50

Flounder Parmigiana- Breaded flounder fried, topped with marinara and mozzarella cheese and baked .....\$11.95

\*\*\*The dishes above are served over a choice of pasta (spaghetti, linguine or ziti) or with a side of pasta marinara

Breaded & Fried Shrimp.....\$8.50

Breaded & Fried Scallops.....\$11.50

Fried Shrimp & Chicken Fingers .....\$9.00

Breaded & Fried Flounder .....\$10.00

\*\*\*The dishes above are served with French fries, cocktail sauce an

\*\*\*Substitute house salad or a side of fresh vegetables for an additio

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# CARMINE'S

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## MENU

### Steak Dishes

New York Strip Steak- Served with your choice of vegetable and potato of the day or French fries.....\$23.95

New York Strip Steak Au Poivre- Pan seared with a peppercorn crust with shallots, a brandy brown sauce and a touch of cream.....\$24

Filet Mignon- Char broiled to your liking and served with your choice of vegetable and potato of the day or French fries .....\$24.95

Filet Mignon Au Poivre- Pan seared with a peppercorn crust and shallots, a brandy brown sauce and a touch of cream.....\$ 25

\*\*\*The steaks above are served with a choice of soup of the day or

Choice Ribeye- Char broiled to your liking and served with French fries

Steak Parmigiana- Ribeye steak char broiled to your liking, topped with marinara and melted mozzarella cheese. Served with choice of pasta marinara or French fries..... \$17.50

\*\*\*Substitute house salad or a side of fresh vegetables for an additional

\*\*\*Important Note: Our Steaks are U.S.D.A. Choice Black Angus that are available to order. Please note that cooking any longer than a medium temperature quality as well as the timeliness of your order. Therefore, we will not be responsible for steaks that are ordered medium well or well done.

Thank you. \*\*\*

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## MENU

### Sandwich Platters

Chicken Parmigiana.....\$8.50

Veal Parmigiana.....\$8.95

Sausage (Hot or Sweet) & Peppers.....\$7.95

Sausage (Hot or Sweet) Parmigiana.....\$7.95

Meatball Parmigiana.....\$7.50

Eggplant Parmigiana.....\$8.50

Ribeye Steak on Garlic Bread.....\$8.50

\*\*\*All sandwich platters are served with French fries. \*\*

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## MENU

### Sides

- Meatballs.....\$2.50
- Sausage (Hot or Sweet).....\$3.00
- Fresh Vegetables in Season.....\$3.75
- Potato of the Day.....\$2.50 French Fries.....\$2.50
- Cup of Ricotta Cheese.....\$1.50
- Cup of Marinara.....\$1.50
- Small Pasta Marinara.....\$2.50

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## KID'S MENU

( 12 and Under)

- Pasta with Marinara.....\$2.50
- Kid's Pizza.....\$4.00 (50 Cents Each Additional Topping)
- Pasta with Marinara and Meatball or Sausage.....\$3.50
- Fried Shrimp with Fries.....\$4.25
- Chicken Fingers with Fries.....\$3.50
- Stuffed Shells.....\$3.25 Manicotti.....\$3.50
- Ravioli (Meat or Cheese).....\$3.50

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## MENU

### Beverages

- Coffee or Tea (Regular or Decaffeinated).....\$1.75
- Single Espresso (Regular or Decaffeinated).....\$2.00
- Double Espresso (Regular of Decaffeinated).....\$3.00
- Cappuccino (Regular of Decaffeinated).....\$4.50
- Hot Chocolate Topped with Whipped Cream.....\$3.50
- Milk (Small or Large).....\$2.00 or \$2.50
- Chocolate Milk (Small or Large).....\$2.25 or \$2.75
- Soda from the Fountain (Small, Large or Pitcher).....\$1.00, \$1.50
- Boylan's Soda: Black Cherry, Diet Black Cherry, Orange Seltzer, R  
Crème, Birch, Red Birch, or Diet Birch.....\$2.50

\*\*\*IMPORTANT NOTE: An automatic gratuity of 18%

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Website Design by Kathy

# Carmine's Creole Cafe

232 S Woodbine Ave  
Narberth, PA 19072  
At Hampden Ave

610 660-0160

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## Soups/salads

Soup of The Day .....	
Seasonal Tomatoes Layered w/ <i>Danish Blue Cheese &amp; Red Onions</i> .....	8.00
<i>Branch Creek Micro Greens topped with Balsamic Emulsion</i> .....	
Caesar Hearts of Romaine tossed w/ <i>Caesar Dressing topped</i> .....	7.00
w/ <i>croutons &amp; shaved asiago</i> .....	6.00
Mixed Greens & Grape Tomatoes tossed w/ <i>a Balsamic Emulsion</i> .....	
<i>Additions to salads Grilled Chicken \$2.00 / Grilled Shrimp \$3.50</i>	

## Appetizers

Pan Seared Foie Gras <i>Deglazed with an angel balsamic butter sauce served over frizzled sweet onions</i> .....	14.00
Crispy Sea Scallops <i>Topped with a black currant &amp; balsamic reduction</i> .....	7.00
Crabmeat & Smoked Gouda Tart <i>W/cocktail crab claws and scallion coulis</i> .....	7.00
Crawfish Spring Rolls <i>W/soy ginger sauce</i> .....	8.00
Blackened Shrimp Remoulade .....	8.00
Jump Lump Crab <i>w/Bloody Mary Cocktail Sauce, Served in a radicchio cup &amp; micro greens</i> .....	11.00
Cocktail Crab Claws <i>Sautéed in white wine, garlic and butter</i> .....	8.00

## Lagniappe

*A Little Something Extra*

Garlic Mashed Potatoes .....	2.50
Truffle Mashed Potatoes .....	4.50
Andouille Jambalaya .....	4.50
Grilled Spinach <i>w/Roasted Garlic</i> .....	3.00
Southern Collard Greens .....	2.50
Creamed Spinach .....	4.00

## Main Courses

*Daily Fish & Daily Duck Entrée Additons*

Lousiana Devlied Lump Crabmeat Cakes <i>Topped w/jumbo lump crabmeat and a mild Tabasco butter sauce served w/jamalaya</i> .....	20.00
Grileld 8 Oz. Beef Filet Mignon <i>Topped w/a jumbo lump crabmeat demiglaze Served with a truffle mashed potatoes and creamed spinach</i> .....	28.00
<i>Without crabmeat</i> .....	25.00
Roasted Pork Tenderloin <i>Topped w/a crawfish demiglaze served w/Brabant potatoes and collard greens</i> .....	19.00
Cajun Style Jambalaya <i>Rice slow roasted in duck stock w/chicken, andouille, shrimp, holy trinity and crushed tomatoes</i> .....	16.00
New Orleans Style Bar-b-que Shrimp <i>Served with jambalaya</i> .....	18.00
Cajun Seafood Pasta <i>Shrimp,lump crabmeat &amp; crawfish simmered in a Cajun cream sauce and tossed w/whole wheat pasta</i> .....	18.00
Grilled or Blackened Salmon <i>Topped w/a Creole mustard butter sauce served over grilled spinach</i> .....	17.00
Chicken and Waffles <i>Grileld Chicken served over savory waffles topped w/fancy country gravy</i> .....	15.00
Crispy Scallop Entrée <i>Served w/garlic mashed potatoes &amp; grilled spinach</i> .....	18.00

## Desserts

*Ask your serve about our fresh desserts Assorted Beverages Available*



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**Carmine's Express** | SINCE 2004

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# Welcome to Carmine's Exp

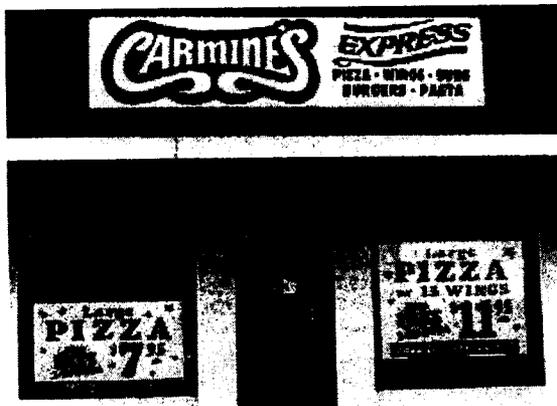
Location

3872 Lyell Rd.  
 Rochester, NY 14606  
 Corner of Elmgrove Ave and Lyell Rd.  
 (Near TSE and Rochester Tech Park!)

[Click Here For Directions!](#)

**SAM'S CLUB 2006 Business Member of the**

Carmine's Express is a family owned and operated restaurant in the Rochester area. We are the former co-owner of Carmine's Family Restaurant since 1983. Since then we have served great food but more importantly, because word of mouth referrals from *you*, the customers. We serve great Italian and American style food made fresh to order. You can eat in, take out, or when it's ready, or take advantage of our **free delivery!** We will even cater your



<u>Hours</u>	Phone: (585) 247-7575
Sunday - Thursday	Fax: (585) 247-8163
11:00am - 10:00pm	Phone and Fax orders accepted
Friday and Saturday	All major credit cards accepted
11:00am - 11:00pm	

**Carmine's Express** | SINCE 2004

HOME MENU CATERING EVERYDAY DEALS COUPONS EMPLOYMENT

**Menu**

Don't forget about our *free delivery!*

Catering is also available!

**Pizza**

Size	Price	Additional Toppings	Deluxe
10" Small 4-Slices	\$3.95	\$0.60	\$5.95
14" Medium 8-Slices	\$5.95	\$1.00	\$9.95
16" Large 12-Slices	\$7.95	\$1.50	\$14.95
Party Sheet 32-Slices	\$12.95	\$2.00	\$20.95

White (Garlic) Pizza Available

Toppings: Extra Cheese, Pepperoni, Mushrooms, Italian Sausage, Black Olives, Bacon, Hot Peppers, Sweet Peppers, Onions, Broccoli, Meatballs, Tomatoes, Anchovies

**Wings**

Bakers Dozen (13) ...	\$4.95
Double Bakers (26) ...	\$9.95
Bucket (39) ...	\$13.95

Hot, Mild, Sweet & Sour, BBQ, Sauce

Available Served with Blue Cheese

**Burgers \* Delights**

Carmine Burger 1/3lb. ...	\$2.95
Bacon Cheeseburger ...	\$2.95
Express Burger (Italian Burger) ...	\$2.95
Red Hot ...	\$1.95
Fish Filet ...	\$3.95
Grilled Chicken Breast ...	\$3.95
Chicken Fingers (4pc.) ... (Hot, Mild, S&S, or BBQ Sauce)	\$5.95
Hot Rod Special ... (Carmine Burger w/ Fries and Bev.)	\$4.95
Steak Special ... (w/ Fries and Bev.)	\$5.95

Condiments: Lettuce, Tomato, Mayonnaise

Ketchup, Mustard, Pickles, Onions, Hot Sauce

Cheese: + \$.30 (American, Provolone, Swiss, Mozzarella)

**Slices and Pizza Fritta**

Jumbo Slice & Beverage ...	\$2.50
with 1 topping ...	\$2.79
Pizza Fritta ...	\$ .99

**Dinners**

Spaghetti & Meatballs (2) ...	\$5.25
Ziti & Meatballs (2) ...	\$5.25
Stuffed Rigatoni & Meatballs (2) ...	\$5.99
Homemade Gnocchi & Meatballs (2) ...	\$5.99
Homemade Ravioli & Meatballs (2) ...	\$5.99

**Hot & Cold Subs**

Steak Sandwich ...	\$4.25
Meatball Sub ...	\$4.25
Italian Sausage ... (Patty on Hard Roll)	\$4.25
Roast Beef ...	\$4.25
Ham ...	\$4.25
Tuna ...	\$4.25
Turkey Breast ...	\$4.25
Salami ...	\$4.25

Homemade Stuffed Shells & Meatballs (2) ...	\$5.99
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Served with Salad and Bread

**Kitchen Sink**

2 Hots or 2 Burgers or Steak Includes Home Fries & Baked Beans & Mac Salad & Fresh Roll Hot Sauce, Onions & Mustard	\$5.75
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**Friday Fish Fry (Haddock)**

Dinner w/ Fries, Cole Slaw & Roll ...	\$6.50
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**Kiddie Menu - \$2.50**

Burger	Chicken Nuggets
Stuffed Rigatoni	Red Hot Dog
Spaghetti w/ Meatball	Ravioli
Ziti w/ Meatball	

(Kids 12 yrs and under)

Served with Fries or Salad or Mashed Potatoes & Beverage

**Side Orders**

French Fries ...	\$1.49
Onion Rings ...	\$1.99
Mozzarella Sticks ...	\$3.50
Garlic Bread ...	\$1.25
Mashed Potatoes ...	\$1.25
Macaroni Salad ...	\$1.25
Homemade Soups ...	\$1.99
Homemade Chili ...	\$1.99
Soup & Salad ...	\$3.25

Menu and prices subject to change without notice.

Capicola ...	\$4.25
Assorted Cheese ...	\$2.99
Carmine's Assorted Meat ... (Roast Beef, Ham, Turkey)	\$4.25
Italian Assorted Meat ... (Capicola, Ham, Salami)	\$4.25

Condiments: Lettuce, Tomato, Mayonna

Sub Dressing, Hot Peppers, Sweet Pepp

Cheese: +\$.50 (American, Provolone, Sv

Mozzarella)

**Salads**

Garden Salad ...	\$2.99
Chef Salad ...	\$3.99
Caesar Salad ...	\$3.99
Grilled Chicken Salad ...	\$3.99
Buffalo Grilled Chicken Salad ...	\$3.99
Side Salad ...	\$1.29

**Beverages**

20oz. Soda ...	\$1.25
2-Liter Soda ...	\$2.25
Coffee ...	\$.99
Hot Chocolate ...	\$.99

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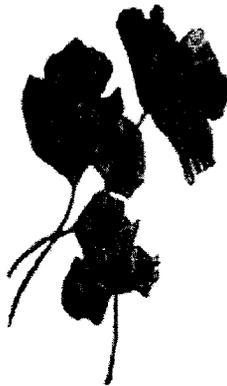
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Carmine's on Penn was established in 1994 as a neighborhood, family-style Italian atmosphere is casual, festive, and friendly. Chef Ryan Hill leads the kitchen brigad years of experience, promising a consistency that is rare indeed. Our servers bring menu to life, describing dishes and offering advice on selecting just the right combi and beverage. Carmine's can easily accommodate large groups and private parties occasion - business dinners, birthdays, graduations, rehearsal dinners - or just to ce Our wines are specially selected from Italy to complement our menu as the pairing wine is a logical combination for the Carmine's experience.

## Family-style Itali

- Valet Parking
- Patio is always open
- Nightly or Seasonal Specials
- Private Dining in the Blue Room
- Full Service Bar with Italian Wine Selection

Search For Available Tables at Carr

Party Size:

Date:   
mm/dd/yyyy

Tim

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*Reservations are encouraged, and if you come without a reservation, we will make every effort to make space for you.*

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*Appetizers*

*Soups & Salads*

*Pasta Entrees*

*House Specials*

*Chicken & Veal Entrees*

*Desserts*

*Each dish is designed to serve four people.*



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## *Appetizers*

### **Tour of Italy ... \$14.95**

Sun Dried tomatoes, fresh mozzarella, bruschetta, garlic toast marinated red peppers, olives, marinated artichoke hearts, an zucchini.

### **Ravioli alla Vodka ... \$11.95**

Six four cheese ravioli in a hearty vodka cream sauce with a h topped with fresh arugula.

### **Sausage and Peppers ... \$11.95**

Two links of spicy Italian sausage, onions, roasted red and gr a marinara sauce.

### **Bruschetta ... \$12.95**

Eight pieces of toasted Carmine's bread topped with diced vi tomatoes, garlic, fresh basil, and olive oil. \*Fresh Mozzarella a request

### **Seared Portobello ... \$16.95**

Marinated Portobello mushrooms pan seared and topped wit tomatoes and balsamic vinegar.

### **Antipasti Misti ... \$16.95**

Aged provolone and fresh mozzarella wrapped with prosciut red peppers, marinated butter bean salad, fried Grana Padan with smoky romesco sauce, dry salami, spicy soprasatta, bals. cipollini onions, and shoestring onions and zucchini.

### **Rolatini ... \$13.95**

Four pieces of thinly sliced eggplant battered and stuffed with

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topped with mozzarella and baked in marinara.

**Agnolotti Salvia ... \$13.95**

Three cheese and arugula agnolotti's in a fresh sage and brown sauce.

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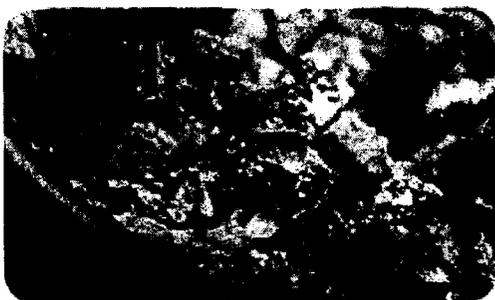


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### *Soups & Salads*

#### **House Salad ... \$16.95**

Fresh mixed lettuce tossed with carrots, red onions, red cabbage tomatoes, olives, pepperoncini, cucumbers, gorgonzola cheese and pecorino romano cheese blend, olive oil and balsamic vinegar.

#### **Caesar Salad ... \$16.95**

Romaine lettuce tossed with house made caesar dressing, croutons and parmesan cheese.

#### **Spinach Salad ... \$16.95**

Spinach leaf tossed with carrots, red onions, red cabbage, cucumber, grape tomatoes, roasted red peppers, gorgonzola cheese, croutons and balsamic vinegar.

#### **Insalata Pera ... \$16.95**

Butter lettuce and fresh baby arugula tossed in a pear vinaigrette with pistachios, gorgonzola cheese, and fresh sliced pears.

#### **Minestrone ... \$14.95**

Northern beans, celery, carrots, zucchini, vine ripened tomatoes, pasta and spices in a tomato vegetable broth.

#### **Zuppa di Mussels ... \$13.95**

Two dozen Chilean Blue Lip mussels in a spicy tomato broth.

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## Pasta Entrees

*Served with your choice of Ziti, Linguini, or Spaghe*

### Brian's Shrimp ... \$38.95

Eight jumbo shrimp, sautéed spinach, basil, and toasted pine oil, white wine and roasted garlic sauce.

### Pasta alla Carmine's ... \$20.95

Vine ripened diced tomatoes, basil, and capers in a light mari

### Frutti di Mare ... \$44.95

Clams, mussels, jumbo shrimp, calamari, scallops, and Red S marinara sauce. \* May be served spicy upon request.

### Strozzapreti ... \$35.95

Boneless chicken breasts, spicy Italian sausage, shrimp, onion green peppers in a spicy marinara sauce.

### Boscaiolo ... \$29.95

Portobello mushrooms, sautéed spinach, and pan seared tom white wine and gorgonzola sauce.

### Primavera ... \$24.95

Mushrooms, red pepper, zucchini, sun dried tomatoes, brocc peppers, breaded eggplant, asparagus, and artichoke hearts i olive oil, and roasted garlic sauce.

### Chicken Montana ... \$36.95

Rosemary chicken, sun dried tomatoes, and asparagus in a g cream sauce.

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**Carbonara ... \$30.95**

Pancetta, diced red onions, and green peas in a romano and p

**Orecchiette Basilicata ... \$25.95**

Orecchiette pasta with broccoli and spinach in a light Pecorin  
broth topped with fresh Arugula.

**Seafood Marinara or Fra Diavolo ... \$36.95**

Ten clams, ten mussels, and five jumbo shrimp in marinara s;  
*\* May be served spicy upon request*

**White or Red Clam Sauce ... \$32.95**

Clams and baby clams in a spicy white wine and roasted garl  
or without marinara.

**Bolognese ... \$21.95**

Traditional house-made meat sauce.

**Larry's Chicken ... \$27.95**

Rosemary Chicken sautéed with sundried tomatoes and vine  
tomatoes in a light marinara sauce.

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### *House Specials*

#### **Smoked Chicken Ravioli ... \$27.95**

Ten made to order smoked chicken and cheese raviolis with a cream sauce.

#### **Baked Ziti ... \$24.95**

Ziti baked with four cheeses and marinara sauce. Italian saus or Bolognese available upon request.

#### **Sausage and Peppers ... \$20.95**

Four links of spicy Italian sausage, onions, roasted red and gr a marinara sauce.

#### **Eggplant Parmigiana ... \$19.95**

Sliced, breaded eggplant baked with three cheeses and marin

#### **Gnocchi Pomodoro or Bolognese ... \$19.95**

Homemade potato dumplings with a choice of Brown Butter, Pomodoro, a vine ripened tomato and fresh basil sauce.

#### **Ravioli alla Vodka ... \$23.95**

Twelve four cheese raviolis in a hearty vodka cream sauce wi marinara topped with fresh arugula.

#### **Pesce La Parma ... \$27.95**

Breaded white fish topped with pan seared diced tomatoes, b and lemon juice.

#### **Shrimp Fra Diavola ... \$38.95**

Eight Jumbo Shrimp sautéed in a spicy marinara sauce.

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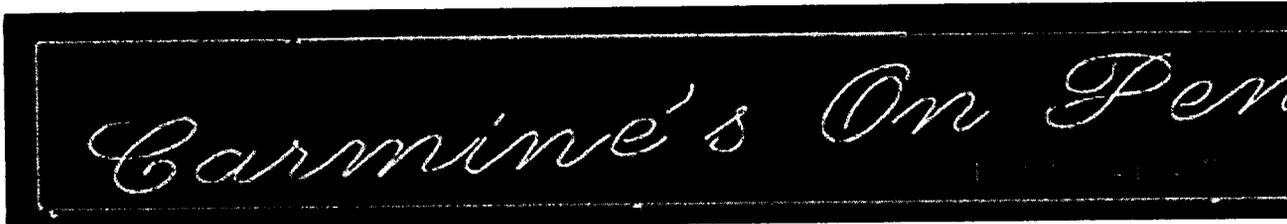
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### *Chicken & Veal Entrees*

#### **Chicken Paisana ... \$29.95**

Four chicken breasts sautéed in pomodoro sauce topped with sautéed spinach and melted mozzarella cheese.

#### **Chicken alla Carmine's ... \$29.95**

Four chicken breasts sautéed with button mushrooms and top capocollo ham and mozzarella cheese and baked in a hearty v marinara sauce.

#### **Chicken Parmigiana ... \$27.95**

Four breaded chicken breasts baked with marinara sauce and

#### **Chicken Piccata ... \$27.95**

Four chicken breasts with capers in a lemon white wine sauce

#### **Fontina alla Pesto ... \$29.95**

Four chicken breasts topped with artichoke hearts, sun dried pesto and fontina cheese baked in a light white wine, tomato, sauce.

#### **Chicken Pazzo ... \$29.95**

Four chicken breasts with button mushrooms topped with br and mozzarella cheese baked in a robust marsala sauce.

#### **Chicken Marsala ... \$27.95**

Four chicken breasts and button mushrooms in a marsala sau

#### **Chicken Besciamella ... \$29.95**

Four breaded chicken breasts baked with a button mushroom

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spinach besciamella with fontina cheese.

**Veal alla Carmine's ... \$38.95**

Veal scaloppini and button mushrooms topped with capocollo mozzarella cheese baked in a hearty white wine and marinara sauce.

**Veal Marsala ... \$38.95**

Veal scaloppini and button mushrooms in a marsala sauce.

**Veal Parmigiana ... \$38.95**

Breaded veal scaloppini baked with marinara sauce and three cheeses.

**Veal Piccata ... \$38.95**

Breaded veal scaloppini with capers in a lemon white wine sauce.

**Veal Milanese ... \$38.95**

Breaded veal scaloppini topped with fresh lettuce mix. Vine ripened tomatoes, olive oil, and spices.

**Veal Pazzo ... \$38.95**

Veal scaloppini and button mushrooms topped with breaded mozzarella cheese then baked in a robust marsala sauce.

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### Desserts

*Made In-House Daily*

#### Tiramisu ... \$10.95

Lady fingers soaked in marsala, espresso, and brandy topped sweetened mascarpone cheese and drizzled with chocolate.

#### Cannoli ... \$7.95

Four light pastry shells stuffed with sweetened ricotta cheese chips.

#### New York Cheesecake ... \$8.95

Served with Fresh Fruit coulis.

#### Three Layer Chocolate Cake ... \$8.95

Topped with toasted almonds.

#### Tartaletta ... \$9.95

Fresh baked shortbread cookie with seasonal toppings.

#### Spumoni Gelato ... \$7.95

Strawberry, pistachio, and chocolate.

#### Gelato and Sorbetto ... G - \$7.95 S - \$5.95

Please inquire about our current flavors. Selection varies.

**Whole cakes available upon request.**

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## Welcome to Our Web Site!

Welcome to **Carmine's Italian Grill**, the area's newest Italian restaurant.

Carmine's has gathered family recipes carried down for generations to celebrate the Italian roots brought over from the old country. For centuries families have gathered around the dinner table to enjoy good food, good conversation and reminisce about the old times. We invite you to celebrate time with us as we serve up family recipes that make Nona proud.

**Buon Appetito!!**

Take Out & Catering Available!

**Carmine's Italian Grill**  
650 Farmington Avenue  
Bristol, CT 06010  
**Phone: (860) 314-1501**  
[Click here for directions.](#)



## Carmine's Italian Grill

650 Farmington Avenue  
Bristol, CT 06010

Phone: (860) 314-1501

[Info@carminesitaliangrill.com](mailto:Info@carminesitaliangrill.com)

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## Lunch Menu

### Appetizers

**Tuscany Garlic Bread** Loaves of Tuscan Bread filled and baked with fresh garlic, olive oil, /  
Mozzarella and Provolone cheeses laced with extra virgin olive oil. 5.49

**Fried Calamari** Lightly battered and fried golden brown with hot Italian peppers, fresh marinara  
and our caper aioli for dipping. 7.99

**Fried Mozzarella** Italian breaded mozzarella cheese deep fried crispy on the outside and warm  
inside served with our old world tomato sauce. 5.99

**Boneless Buffalo Wings** Juicy chicken tenders smothered in our famous hot and sweet sau-  
Doz. 6.99 One Doz. 11.99

### Soups

**Pasta e Fagiole** A family tradition of hearty pasta, beans and vegetables. Cup 2.49 Mama's B

**New England Clam Chowder** A New England Favorite. Cup 2.99 Mama's Bowl 4.99

**Zuppa Di Giorno** Our Chef's feature masterpiece of the day. Cup 2.79 Mama's Bowl 4

**French Onion Au Gratin** Three hues of onions, topped with a garlic crustini, and topped with  
two cheeses. Mama's Bowl 3.99

### Salads

**Carmine's Cobb** Turkey, ham, bacon, shredded mozzarella, egg, celery, carrots, and onions  
with fresh mixed greens and creamy Gorgonzola vinaigrette. Reg. 7.99

**Gorgonzola Apple Cranberry Nut** Fresh field greens tossed with crumbled Gorgonzola chee  
cranberries, green apples, and Pignoli nuts in a light Burgundy vinaigrette. Reg. 7.49 add  
chicken 3.00

**Billy's Chicken** Sliced grilled chicken, chilled roasted vegetables, field greens, baby spinach, s  
Tuscan cheese blend and marinated artichoke hearts tossed in our balsamic vinaigrette. Re

**Greek Salad** A bed of lettuce topped with tomatoes, red onions, cucumbers, Calamata olive cheese, & pepperoncinis, served with your choice of dressing. Reg. 7.49

**Antipasto** Ham and salami, on a bed of mixed greens, with shredded mozzarella, pepper marinated artichokes, red roasted peppers, and Calamata olives, served with your choice of dressing. Reg. 8.99

### ADD ON'S

Grilled Chicken 3.00, Grilled Shrimp 4.00, & Grilled Salmon 5.00

Dressings: Blue Cheese, Italian Vinaigrette, Lite Burgundy Vinaigrette, Balsamic Vinaigrette, E Ranch, Honey Mustard, & Parmesan Peppercorn.

## Pasta

**Linguine Clam Casino** Linguine pasta tossed with baby clams, bacon, garlic and a touch of flavorful fresh herb clam broth. 6.99

**Lasagna Napolitano** A Family Recipe: Egg pasta layered with seasoned beef and Italian ricotta cheese, marinara sauce, mozzarella cheese and Nona's secret herbs. 6.99

**Ravioli Pomodoro** Jumbo cheese filled ravioli tossed in our family recipe marinara sauce and cheese. 5.99

**Baked Penne Formaggio** A perfect blend of sweet Italian sausage, ricotta cheese, and marinara sauce tossed with penne pasta baked with lots of melted mozzarella cheese. 5.99

**Angel Hair Bolognese** Mama's famous meat sauce: veal, pork and beef simmered in a tomato fresh basil sauce blended with angel hair and a touch of ricotta cheese. 5.99

**Chicken Milanese** Pan fried chicken breasts dipped in fresh bread crumbs, and aged Romano cheese laced with a lemon-butter sauce over angel hair pasta. 6.99

**Tortellini Lisa** Cheese filled tortellini tossed in a classic tomato vodka cream sauce with diced tomatoes and shaved imported Asiago cheese. 7.49

## Simply Pasta

Linguine - Penne - Angel Hair with Marinara Sauce. 4.99 with Meatball, Sausage or Mushroom 5.99

Tortellini Cheese - Fettuccine with Marinara Sauce 6.99 with Meatball, Sausage or Mushroom 7.99

**Create Your Own** - Substitute your favorite sauce with your favorite Simply Pasta for a signature dish to call your own.

Alfredo 3.00 Meat Sauce 3.50 Tomato Cream 3.00

Tomato Vodka 3.50 Garlic & Olive Oil 2.50

Fra Diavlo. 2.50 Firenze 3.00 Gorgonzola Cream 3.50

All Entrees are accompanied by our fresh baked bread  
Add a garden salad or Ceasar salad for 1.69

## Parmigiana

**Chicken Parmigiana** Breaded chicken breasts baked with our fresh marinara sauce and mozzarella cheese served with linguine. 6.99

**Eggplant Parmigiana** Breaded eggplant rounds baked with our fresh marinara sauce and mozzarella cheese served with linguine. 5.49

**Veal Parmigiana** Breaded tender milk fed veal baked with our marinara sauce and mozzarella cheese served with linguine. 8.99

**Meatball Parmigiana** Mama's recipe meatball loaf baked with marinara sauce and melted mozzarella cheese served with linguine. 6.49

**Shrimp Parmigiana** Breaded shrimp, kettle fried, topped with marinara and mozzarella cheese served with linguine. 7.99

All Entrees are accompanied by our fresh baked bread  
Add a garden salad or Ceasar salad for 1.69

## Tramezzino

**Grilled Italian Panini** A combination of Genoa salami, ham and provolone cheese layered with tomato and roasted peppers grilled between sliced Tuscan bread. 6.49

**Basil Chicken Focaccia** Grilled chicken layered with sliced tomato, mozzarella cheese, and fresh basil served with a balsamic vinaigrette on fresh Ciabatta bread. 7.49

**Chicken Caesar Wrap** Sliced grilled chicken wrapped in a soft tortilla with Romaine lettuce, tomatoes and our classic Caesar dressing. 6.99

**Italian Philly Steak** Sliced seasoned beef smothered with caramelized onions, roasted peppers, mushrooms and American cheese served on a sub roll with mayonnaise. 7.49

**Turkey Panini** Sliced roasted turkey piled on our thick sliced Tuscan bread with caramelized onions, lettuce, tomato, red roasted peppers and provolone cheese. 6.99

**Three Cheese Burger** Grilled 1/2 lb beef burger topped with lettuce, tomato, melted American cheese, provolone and mozzarella cheeses on a Kaiser roll. 6.99

**Turkey Club Focaccia** Sliced roasted turkey, crisp bacon, and mayonnaise on fresh focaccia bread layered with fresh lettuce and tomato. 6.99

All sandwiches are served with a choice of French Fries, Vegetable Pasta Salad or Coleslaw

## Entree

**New England Fish & Chips** Fresh fried cod fish served with French fries, lemon, coleslaw, aioli sauce. 7.99

**Fried Bay Scallops** Tender bay scallops, kettle fried served with French fries, lemon, coleslaw, tartar sauce. 6.99

**Fried Clam Strips** Kettle fried clam strips served with French fries, lemon, coleslaw, and tartar sauce. 6.99

**Fried Shrimp** Kettle fried shrimp served with French fries, lemon, coleslaw, and tartar sauce.

All Entrees are accompanied by our fresh baked bread  
Add a garden salad or Caesar salad for 1.69

## **Carmine's Italian Grill**

650 Farmington Avenue

Bristol, CT 06010

Phone: (860) 314-1501

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## Dinner Menu

### Appetizers

**Tuscany Garlic Bread** Loaves of Tuscan bread filled and baked with fresh garlic, olive oil, *A* Mozzarella and Provolone cheeses laced with extra virgin olive oil. 5.49

**Fried Calamari** Lightly battered and fried golden brown with hot Italian peppers, fresh marinara and our caper aioli for dipping. 7.99

**Fried Mozzarella** Italian breaded mozzarella cheese deep fried crispy on the outside and warm inside served with our old world tomato sauce. 5.99

**Boneless Buffalo Wings** Juicy chicken tenders smothered in our famous hot and sweet sauce.  
Dozen 6.99 One Dozen 11.99

**Stuffed Mushrooms** Large native mushrooms stuffed and baked with our signature seafood stuffing laced with a lobster cream sauce. 7.99

**Gorgonzola Bruschetta** Grilled Tuscan bread topped with diced tomato, fresh basil, garlic, Gorgonzola and melted mozzarella cheeses. 6.99

**Zuppa di Mussels** Prince Edward Island mussels simmered with fresh garlic, herbs, plum tomatoes and extra virgin olive oil. 7.99

**Crab Cakes** Our chef's flavorful New England Crab Cakes served with field greens and our signature tomato basil dipping sauce. 8.99

### Soups

**Pasta e Fagiole** A family tradition of hearty pasta, beans and vegetables. Cup 2.49 Mama's Bowl 4.49

**New England Clam Chowder** A New England Favorite. Cup 2.99 Mama's Bowl 4.99

**Zuppa Di Giorno** Our Chef's feature masterpiece of the day. Cup 2.79 Mama's Bowl 4.49

**French Onion Au Gratin** Three hues of onions, topped with a garlic crustini, and topped with two cheeses. Mama's Bowl. 3.99

## Salads

**Carmine's Cobb** Turkey, ham, bacon, shredded mozzarella, egg, celery, carrots, and onions with fresh mixed greens and creamy Gorgonzola vinaigrette. 7.99

**Caesar** Fresh Romaine lettuce tossed with baked garlic croutons and our classic Caesar dress

**Gorgonzola Apple Cranberry Nut** Fresh field greens tossed with crumbled Gorgonzola cheese, cranberries, green apples, and Pignoli nuts in a light Burgundy vinaigrette. 7.49

**Greek Salad** A bed of lettuce topped with: tomatoes, red onions, cucumbers, Calamata olive cheese, and pepperoncinis, served with your choice dressing. 7.49

**Antipasto** Ham and salami, on a bed of mixed greens, with: shredded mozzarella, pepperoni, roasted red peppers, and Calamata olives, served with your choice of dressing. 8.99

**Billy's Chicken** Sliced grilled chicken, chilled roasted vegetables, field greens, baby spinach, Tuscan cheese blend and marinated artichoke hearts tossed in our balsamic vinaigrette dressing.

## ADD ON'S

Grilled Chicken 3.00, Grilled Shrimp 4.00, & Grilled Salmon 5.00

Dressings: Blue Cheese, Italian Vinaigrette, Lite Burgundy Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Buttermilk Ranch, & Parmesan Peppercorn.

## Pasta

**Penne Firenze** A colorful medley of roasted vegetables and spinach tossed in our tomato and ricotta cream sauce with penne pasta and shaved Asiago cheese. 11.99 Add grilled chicken 3.00

**Ravioli Pomodoro** Jumbo cheese filled ravioli tossed in our family recipe marinara sauce and topped with parmesan cheese. 10.99

**Lasagna Napolitano** A Family Recipe: Egg pasta layered with seasoned beef and Italian sausage, ricotta cheese, marinara sauce, mozzarella cheese and Nona's secret herbs. 12.99

**Baked Penne Formaggio** A perfect blend of sweet Italian sausage, ricotta cheese, and marinara sauce tossed with penne pasta baked with lots of melted mozzarella cheese. 10.99

**Angel Hair Bolognese** Mama's famous meat sauce simmered with veal, pork and beef, topped with fresh basil sauce blended with angel hair and a touch of ricotta. 12.99

**Broccoli Alfredo** Broccoli sautéed with the perfect blend of butter, cream and freshly grated parmesan cheese tossed with ribbons of fettuccine. 11.99 Add grilled chicken 3.00 Add grilled shrimp 3.00

**Penne Angelo** Sweet Italian sausage tossed with baby spinach, native mushrooms and penne pasta in our signature tomato cream sauce. 12.99

**Tortellini Lisa** Cheese filled tortellini tossed in a classic tomato vodka cream sauce with dice Roma tomatoes and shaved Asiago cheese. 13.99

**Carmine's Italian Combo** A classic trio of: lasagna, stuffed shells, and cheese manicotti, baked with mozzarella cheese and our fresh tomato sauce. 13.99

**Franco's Linguine Clam** Linguine pasta sautéed with baby clams, garlic, fresh herbs and extra virgin olive oil. 13.99

## Parmigiana

**Chicken Parmigiana** Breaded chicken breasts baked with our fresh marinara sauce and mozzarella cheese served with linguine. 12.99

**Veal Parmigiana** Breaded tender milk fed veal baked with our marinara sauce and mozzarella cheese served with linguine. 15.99

**Eggplant Parmigiana** Breaded eggplant rounds baked with our fresh marinara sauce and mozzarella cheese served with linguine. 10.99

**Meatball Parmigiana** Mama's recipe meatball loaf baked with marinara sauce and melted mozzarella cheese served with linguine. 11.99

**Shrimp Parmigiana** Breaded shrimp, kettle fried, topped with marinara and mozzarella, served with linguine. 14.99

All Entrees are accompanied by our mix green salad and our baked bread

## Della Terra

**Chicken Milanese** Pan fried chicken breasts dipped in fresh bread crumbs and aged Romano cheese, sautéed with a flavorful lemon-butter sauce over angel hair pasta. 14.99

**Chicken Cacciatore** Sliced grilled chicken, onions, red & green peppers simmered with prosciutto, tomatoes, extra virgin olive oil and fresh herbs served over linguine. 13.99

**Carmine's Chicken** Grilled chicken breast sautéed with garlic, mushrooms, and spinach in a butter sauce topped with melted provolone cheese served over angel hair pasta. 13.99

**Chicken Saltimbocca Or Marsala** Plump chicken sautéed in a sweet Marsala sauce layered with prosciutto and mozzarella cheese Or sautéed with mushrooms, onions and prosciutto served with Asiago mashed potatoes. 14.99

**Gorgonzola Chicken** Grilled sliced chicken breast tossed with broccoli, mushrooms, red pepper, and penne pasta in our famous Gorgonzola cream sauce. 14.99

**Angus New York Sirloin** Grilled 12oz Angus sirloin strip topped with fried shaved onions served with our mashed potatoes. 19.99

**Twin Chop Alla Crispino** Juicy grilled frenched twin pork chop dressed with caramelized sweet grilled onions in a cracked peppercorn brandy cream sauce served with our mashed potatoes. 15.99

**Giobotto** A perfect blend of veal, chicken, and sweet Italian sausage, simmered in a fresh mushroom sauce with hot cherry peppers, Calamata olives, and fresh bell peppers. Served over Linguine. 16.99

**Veal Marsala** Tender veal medallions delicately sauteed with mushrooms in a demi-glaze sweetened with sweet amber Marsala wine. Served with our red bliss mashed potatoes. 16.99

## Frutti Di Mare

**Baked Scrod Filet** Fresh baked New England Scrod brushed with lemon, butter and white wine with a seafood stuffing served with rice pilaf. 15.99

**Grilled Salmon** Fresh Atlantic salmon, grilled on an open flame topped with our Mediterranean herb butter served with our red bliss mashed potatoes. 17.99

**Roasted Garlic Mussels** Plump mussels sauteed with fresh basil, roasted garlic in a plum tomato sauce or lemon butter sauce over angel hair pasta. 12.99

**Shrimp Scampi** Shrimp sautéed with fresh garlic and herbs in a fresh lemon, butter and white wine sauce tossed with linguine. 16.99

**Seafood Fra Diavolo** Carmine's Original version of this classic seafood stew with a kick. Shrimp, scallops, clams, mussels and calamari simmered in a spicy plum tomato sauce served over linguine. 20.99

**Shrimp & Scallops alla Vodka** Succulent shrimp and bay scallops sautéed with mushrooms and scallions tossed in a vodka tomato cream sauce with penne pasta. 16.99

**New England Fish & Chips** Fresh fried cod fish served with French fries, lemon, coleslaw, and tartar sauce. 14.99

**Fried Seafood Combo** Kettle fried Atlantic cod, shrimp, bay scallops, and clam strips served with French fries, lemon, coleslaw, and tartar sauce. 18.99

**Fried Clam Strips** Kettle fried clam strips served with French fries, lemon, coleslaw, and tartar sauce. 12.99

All Entrees are accompanied by our mix green salad and our baked bread

## Simply Pasta

**Penne Rigate** with Marinara sauce. 7.99 with Meatballs, Sausage or Mushrooms 10.49

**Linguine** with Marinara sauce. 7.99 with Meatballs, Sausage or Mushrooms 10.49

**Angel Hair** with Marinara sauce. 7.99 with Meatballs, Sausage or Mushrooms 10.49

**Tortellini Cheese** with Marinara sauce. 9.99 with Meatballs, Sausage or Mushrooms 12

**Fettuccine Ribbons** with Marinara sauce. 8.99 with Meatballs, Sausage or Mushrooms 1

**CREATE YOUR OWN** Substitute your favorite sauce with your favorite Simply Pasta for a sig dish to call your own.

Alfredo 3.00      Meat Sauce 3.50      Tomato Cream 3.00

Tomato Vodka 3.50      Garlic & Olive Oil 2.00

Fra Diavlo 2.50      Firenze 3.00      Gorgonzola Cream 3.50

**Side Kicks**

1 Meatball 1 Sausage 2.99

2 Meatballs 2.99

2 Sausages 2.99

French Fries 2.95

Pasta 4.00

Coleslaw 2.00

Garlic Mashed Potatoes 2.95

Vegetables 3.50

Rice Pilaf 1.99

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## Catering & Banquet or Buffet

### Let Carmine's Do The Cooking!

Our Party Menu has been designed to help you to feed large holiday parties or small office gatherings. We accommodate all special requests and dietary restrictions. If you don't see one of your favorites listed please just ask. It is always our pleasure to serve you.

Small Pan (feeds approx. 8-10 guests)  
Or Large Pan (feeds approx. 16-20 guests)

## Appetizers

Fried Calamari .....	Sm. \$19.99, Lg. \$38.99
Stuffed Mushrooms.....	Sm. (40) \$24.99, Lg. (80) \$48.99
Boneless Buffalo Wings.....	Sm. (40) \$26.99, Lg. (80) \$48.99
Fried Cheese Ravioli.....	Sm. (40) \$19.99, Lg. (80) \$38.99
Fried Mozzarella.....	Sm. (20) \$19.99, Lg. (40) \$38.99

Make It A Combination Platter

Choose three of the above items for \$4/pp ( minimum of 10 people)

## Platters

Minimum 10 people

Vegetable and Cheese.....\$3.00/pp  
A fresh variety of garden vegetables, various cheeses, crackers and dip  
-Add Fresh Fruit.....\$1.00/pp  
A colorful assortment of the freshest fruits and berries of the season.

Deli Meat and Cheese .....\$5.00/pp  
-A variety of meats including ham, salami and turkey  
Comes with hard rolls, condiments, lettuce and tomato  
To allow everyone to create their own specialty sandwich

Ultimate Sandwich ..... \$6.75/pp  
 (Please Choose A Three Sandwich Combination)

Sandwiches served on hard rolls, tortilla wraps, and Foccaccia bread

- Tuna Salad - Roast Beef
- Seafood Salad - Sicilian (ham, turkey, salami)
- Portobello Foccaccia - Turkey Club Wrap
- Garden Vegetable Wrap - Chicken Caesar Wrap

Also comes with your choice of Vegetable Pasta Salad or Cole Slaw

## Salads

Ceasar.....Sm. \$19.99, Lg. \$38.99  
 Add grilled chicken..... Sm. \$29.99, Lg. \$58.99  
 House Garden.....Sm. \$14.99, Lg. \$26.99  
 Carmine's Cobb.....Sm. \$32.99, Lg. \$62.99  
 Antipasto Classico.....Sm. \$40.99, Lg. \$79.99  
 Vegetable Pasta Salad or Cole Slaw..... 1/4pan \$9.99, 1/2 pan \$19.99

## Entree

Pasta Marinara Sm. \$19.99, Lg. \$38.99  
 Penne or rigatoni pasta with our fresh marinara sauce.

Add a Dozen Meatballs or Sausages for \$12.99/dozen

Ravioli Pomodoro Sm. 29.99, Lg. \$58.99  
 Jumbo cheese filled raviolis tossed in Mama's fresh marinara sauce

Baked Penne Formaggio Sm. \$35.99, Lg \$69.99  
 Sweet Italian Sausage tossed with ricotta cheese,  
 marinara sauce and penne pasta baked with melted mozzarella cheese.

Broccoli Alfredo Sm. \$38.99, Lg \$75.99  
 Fresh broccoli tossed with Alfredo sauce over penne pasta

Lasagna Napolitano Sm. \$42.99, Lg \$83.99  
 A family recipe for three generations

Penne Angelo Sm. \$42.99, Lg. \$83.99  
 Sweet Italian sausage tossed with mushrooms, spinach and penne pasta  
 in a fresh tomato cream sauce.

Penne Bolognese Sm. \$ 35.99, Lg. \$69.99  
 Mama's veal, beef and pork simmered with fresh tomato, basil and herbs  
 tossed with penne pasta.

Chicken Parmigiana Sm. \$52.99, Lg. \$99.99

Tender breaded chicken baked with marinara sauce and mozzarella cheese served with a side of penne pasta with marinara sauce.

Eggplant Parmigiana Sm. \$29.99, Lg. \$ 58.99  
Breaded eggplant baked with marinara sauce and mozzarella cheese served with a side of penne pasta with marinara sauce.

Sausage & Peppers Classico Sm. \$34.99, Lg. \$67.99  
Sweet Italian sausage, onions and peppers simmered in a fresh marinara sauce served over penne pasta.

Chicken Milanese Sm. \$57.99, Lg. \$112.99  
Fresh chicken coated in fresh bread crumbs and Romano cheese sautéed in a fresh lemon but sauce served with a side of penne pasta marinara.

Chicken Cacciatore Sm. \$42.99, Lg. \$83.99  
Sliced grilled chicken simmered with bell peppers, onions and fresh basil in a plum tomato sauce served over penne pasta.

Gorgonzola Chicken Sm. \$57.77, Lg. \$112.99  
Sliced chicken tossed with a medley of fresh vegetables in our signature Gorgonzola cream sauce tossed with penne pasta.

Chicken Marsala Sm. \$58.99, Lg. \$116.99  
Plump chicken sautéed with prosciutto, onions and mushrooms in a sweet Amber Marsala sauce served with a side of penne pasta or Mashed potatoes.

Giobotto Sm. \$57.99, Lg. \$112.99  
Grilled chicken, Italian sausage simmered with plum tomatoes, bell peppers, Onions, capers, Calamata olives and hot cherry peppers tossed with penne.

## Desserts

Assorted Italian Cookies.....\$8.50/lb  
Tiramisu.....\$38/tray  
Dessert Sampler (to satisfy every sweet tooth).....\$5/pp

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Bristol, CT 06010  
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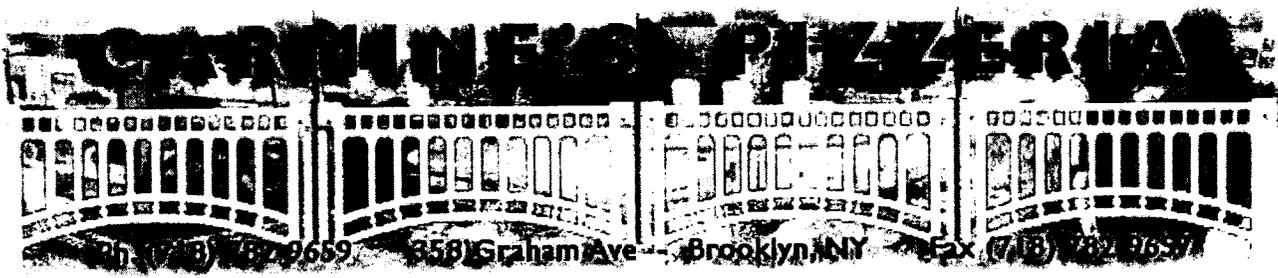
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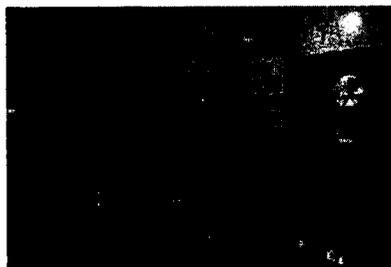
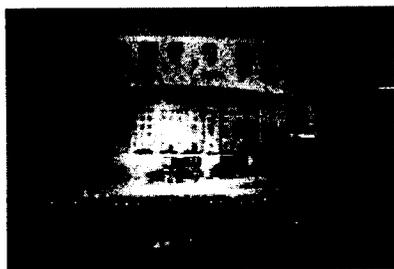
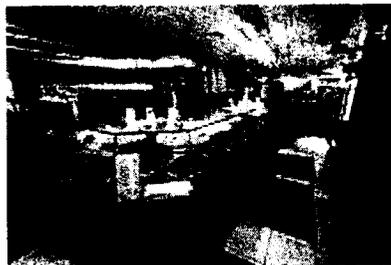
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Welcome to Carmine's Pizzeria. Come and enjoy a delicious meal in our restaurant.



\$10 minimum delivery

Tax not included in prices

Catering available

[Send us your comments, about our food or our website!](#)

# Carmines's

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[www.carminespizzeria.com](http://www.carminespizzeria.com)

358 graham avenue  
brooklyn ny 11211

**718.782.9659**

- dining
- \$10 minimum delivery
- tax not included
- catering available
- party room available upstairs

Chicken Fingers 4.00  
Mozzarella Sticks 4.00  
French Fries small 3.00 large 5.50  
Potato Croquette 1.25  
Hot Wings 3/1.00  
Broccoli Rabe 7.00  
Sautéed Portabella Mushrooms 7.00  
Cold Antipasto 6.50  
Fried Calamari small 9.00 large 12.00  
Seafood Salad 11.00  
Eggplant Rollatini 6.50  
Grilled Veggies & Fresh Mozzarella 7.00  
Soup of the Day small 3.00 large 6.00  
Escarole & Beans 5.00  
Stuffed Mushrooms 6.00  
Mozzarella Carozza 5.00  
Baked Clams 8.00  
Buffalo Mozzarella, Roasted Peppers 9.75  
Fried Platter (serves 2-3 people) 13.50  
(fried calamari, mozzarella sticks, chicken fingers)

Mixed Green Salad small 3.00 large 3.50 with Grilled Chicken 7.00  
with Grilled Shrimp 9.00 with Grilled Chicken and Portabella Mushrooms 8.50  
House Salad (grilled zucchini, fresh mozzarella, roasted peppers, gaeta olives) 8.00  
Arugala Salad (walnuts, cherry tomatoes, radicchio, shaved parmesan) 6.00  
add grilled chicken 8.50  
Chef Salad 5.00  
Cobb Salad 6.00  
Grilled Chicken Salad 7.00  
Tossed Salad small 3.50 large 4.00  
Fresh Mozzarella Tomato Basil Salad 6.00  
Caesar Salad 3.25  
Classic Grilled Chicken Caesar Salad 6.50  
(grilled chicken, romaine lettuce, croutons, shaved parmesan)

Lobster Ravioli alla Vodka 8.50  
Ravioli Marinara 6.00  
Spinach Ravioli Alfredo 8.00  
Baked Stuffed Shells 6.25  
Baked Manicotti 6.00  
Baked Ziti 6.00  
Homemade Lasagna 7.50  
Linguine with Red or White Clam Sauce 9.50  
Penne Alla Vodka 8.00  
Penne with Chicken Alla Karen (diced chicken cutlet in vodka sauce) 9.00  
Pasta with Bolognese Sauce 9.00  
Pasta with Mushroom Sauce 7.00  
Rigatoni with broccoli rabe, sausage, garlic and oil 9.50  
Cavatelli Marinara 6.00  
Tortellini or Fettuccine Alfredo 8.00  
Cavatelli Colore - Cavatelli with broccoli rabe, sun-dried tomato, garlic & oil 8.75  
Cavatelli al Forno - Baked cavatelli in bolognese sauce 9.75  
Gnocchi Marinara - Gnocchi in marinara sauce, diced fresh mozzarella 8.00  
Farfalle - Bow ties in cream sauce with sun-dried tomato & fresh tomatoes 8.00  
Spaghetti with Meatballs 7.00  
Penne Alla Puttanesca - Pasta, anchovies, capers, olives in tomato sauce 8.00  
Penne Alla Verdure - Penne, grilled chicken, broccoli, garlic & oil 7.75  
Fusilli Marinara 7.00  
Pasta with garlic and oil 6.25  
Penne Pancetta 8.95  
Rigatoni Matriciana 8.00  
Spaghetti Carbonara 9.00  
Fettucini Alfredo w/Grilled Chicken 10.50  
Spring Pasta in Sausage Sauce 8.95

Chicken Parm ..... 5.50  
 Grilled Chicken Parm ..... 5.50  
 Grilled Chicken, Hot Peppers ..... 6.00  
 Grilled Chicken, Broccoli Rabe ..... 6.50  
 Grilled Chicken, Spinach ..... 6.00  
 Grilled Chicken, Lettuce, Tomato, Oil, Vinegar ..... 5.00  
 Chicken Marsala ..... 6.25  
 Veal Parm ..... 7.00  
 Shrimp Parm ..... 7.25  
 Eggplant Parm ..... 5.25  
 Sausage Parm ..... 6.00  
 Grilled Chicken, Fresh Mozzarella, Roasted Peppers, Portabella Mushrooms ..... 7.00

Sausage & Peppers ..... 6.00  
 Sausage, Potato, & Egg ..... 6.00  
 Meatball Parm ..... 5.50  
 Meatball ..... 4.50  
 Peppers & Egg ..... 4.50  
 Steak, Peppers, Onions ..... 6.00  
 Philly Steak & Cheese ..... 6.00  
 Pizza Steak on Garlic Bread, Sliced Tomatoes ..... 7.00  
 Potato & Egg ..... 4.50  
 Fried Calamari Parm ..... 6.50  
 Chicken Scallopini ..... 7.00  
 Veal Scallopini ..... 8.00

Fresh Mozzarella, Tomato Basil ..... 5.00  
 Fresh Mozzarella, Prosciutto, Tomato ..... 6.00  
 Godfather Hero - Soppresata, Cappicola, Salami, Provolone, Lettuce, Tomato ..... 6.00  
 Turkey, American Cheese, Lettuce, Tomato, Mayo ..... 5.50  
 Roast Beef, American Cheese, Lettuce, Tomato, Mayo ..... 5.50  
 Ham & Cheese ..... 5.00

Garlic Knots ..... 6/1.00  
 Chicken Roll ..... 4.00  
 Sausage Roll ..... 3.25  
 Spinach Roll ..... 3.00  
 Stromboli Roll ..... 3.25  
 Eggplant Roll ..... 3.25  
 Beef Patty ..... 1.50  
 with cheese ..... 2.00

Small Calzone ..... 6.00  
 Medium Calzone ..... 7.50  
 Large Calzone ..... 12.50

**BBQ Chicken Wrap** ..... 5.25  
 chicken, bbq sauce, lettuce, red onions  
**Buffalo Chicken Wrap** ..... 5.25  
 breaded chicken cutlet, hot sauce, blue cheese, lettuce

**Caprese Wrap** ..... 5.25  
 fresh mozzarella, tomato, basil, sliced olives, balsamic dressing  
**Cobb Wrap** ..... 6.00  
 grilled chicken, bacon, lettuce, avocado, blue cheese, olives, tomatoes, honey mustard dressing  
**Colore Wrap** ..... 6.00

grilled chicken, broccoli rabe, sun-dried tomato, olive oil dressing  
**Grilled Chicken Broccoli Rabe** ..... 5.50  
 grilled chicken, broccoli rabe, olive oil dressing

**Grilled Chicken Caesar Wrap** ..... 5.00  
 grilled chicken, lettuce, tomato, caesar dressing  
**Grilled Chicken Mushroom Wrap** ..... 5.25  
 grilled chicken sautéed mushrooms

**Grilled Chicken Portabella Wrap** ..... 6.00  
 grilled chicken, portabella mushroom, smoked mozzarella  
**Grilled Chicken Spinach Wrap** ..... 5.25  
 grilled chicken, fresh spinach

**Grilled Zucchini Wrap** ..... 5.75  
 grilled zucchini, eggplant, portabella mushrooms, fresh mozzarella, olive oil dressing  
**Philly Cheese Steak Wrap** ..... 5.50  
 philly steak, sautéed onions, american cheese

**Roast Beef Wrap** ..... 5.75  
 roast beef, american cheese, lettuce, tomato, mayo  
**Scrambled Eggs and Ham Wrap** ..... 5.00

**Turkey Wrap** ..... 5.25  
 turkey, fresh mozzarella, lettuce, tomato, balsamic olive oil dressing  
**Tuna Wrap** ..... 4.75  
 tuna, mayo, lettuce, tomato, red onion

**Veggie Wrap** ..... 5.25  
 fresh grilled veggies

**IF YOU DON'T SEE THE WRAP YOU LIKE... CREATE YOUR OWN**

Regular Slice .....	2.00
Sicilian .....	2.00
Mini Pie .....	5.00
Small Pie (6 slices).....	9.50
Regular Pie (8 slices).....	11.50
Sicilian Pie (9 slices) .....	13.50

Each additional topping varies in price

- pepperoni, sausage, meatballs, spinach, broccoli, anchovies, black olives, green olives,
- calamata olives, artichoke hearts, fresh mozzarella, pineapple, chicken

<b>BBQ Chicken Pie.</b> chicken, bbq sauce, red onions, mozzarella.....	18.00
<b>Bruschetta Pie.</b> diced mozzarella, red onions, tomatoes, basil, olive oil.....	23.00
<b>Buffalo Chicken Pie.</b> chicken cutlet, hot sauce, shredded american cheese, red onions.....	24.00
<b>Chicken Caesar Pie.</b> grilled chick, romaine lettuce, croutons, caesar dressing.....	22.00
<b>Chicken Parmigiana Pie.</b> breaded chicken cutlet & mozzarella.....	16.00
<b>Deep Dish Pie.</b> thick crust cheese pie .....	13.50
<b>Eggplant Pie.</b> breaded eggplant, chunky marinara sauce, ricotta cheese, mozzarella.....	18.00
<b>Fresh Mozzarella &amp; Olive Pie.</b> fresh mozzarella, olives, sun-dried tomatoes, basil, and olive oil .....	18.50
<b>Fresh Mozzarella Pie.</b> fresh mozzarella cheese, tomato, basil & olive oil.....	16.00
<b>Grilled Chicken Ranch Pie.</b> grilled chicken, bacon, diced tomato, ranch dressing.....	24.00
<b>Hawaiian Pie.</b> ham and pineapple.....	19.50
<b>Lasagna Pie.</b> meatballs, ricotta, mozzarella.....	17.00
<b>Marinara Pie.</b> fresh-cooked chunks of tomato (no cheese) .....	10.50
<b>Pizza Alla Maya.</b> grilled chicken, portabella mushrooms, roasted red peppers, smoked mozzarella.....	19.50
<b>Spinach &amp; Mushroom Pie.</b> fresh spinach, fresh mushrooms, tomato sauce, mozzarella .....	17.50
<b>Uncle Junior's Pie.</b> chicken cutlet, fresh tomato, broccoli, chunks of fresh mozzarella or smoked mozzarella .....	19.00
<b>Veggie Pie.</b> fresh vegetables of the day .....	20.00
<b>White Pie.</b> fresh ricotta, mozzarella (available only in thin crust).....	16.50
<b>Yankees Pie.</b> sliced olives, sun-dried tomatoes, mushrooms, with light sprinkle of mozzarella.....	17.00

<b>BBQ Chicken Pie.</b> chicken, bbq sauce, red onions, mozzarella.....	8.00
<b>Bruschetta Pie.</b> diced mozzarella, red onions, tomatoes, basil, olive oil.....	8.00
<b>Buffalo Chicken Pie.</b> chicken cutlet, hot sauce, shredded american cheese, red onions.....	8.00
<b>Calamata Pie.</b> fresh mozzarella, calamata olives, marinara sauce .....	8.00
<b>Calamari Pie.</b> fresh fried Calamari, mozzarella .....	8.00
<b>Chicken Caesar Pie.</b> grilled chicken, romaine lettuce, croutons, caesar dressing .....	8.00
<b>Chicken Pie.</b> chunks of chicken, mozzarella .....	7.00
<b>Eggplant Pie.</b> breaded eggplant, chunky marinara sauce, ricotta cheese, mozzarella.....	8.00
<b>Fresh Mozzarella Pie.</b> fresh mozzarella, tomato, basil, and olive oil .....	7.00
<b>Hawaiian Pie.</b> ham and pineapple.....	8.00
<b>Margharita Pie.</b> mozzarella, fresh tomato sauce .....	5.00
<b>Marinara Pie.</b> fresh chunky marinara sauce, olive oil (no cheese).....	4.50
<b>Pepperoni Pie.</b> sliced pepperoni, mozzarella .....	6.25
<b>Sausage Pie.</b> homemade Italian sausage, mozzarella.....	6.25
<b>Spinach Pie.</b> fresh spinach, mozzarella, tomato sauce .....	6.25
<b>Veggie Pie.</b> fresh vegetables of the day .....	8.00
<b>White Pie.</b> mozzarella, fresh ricotta cheese.....	7.50
<b>Yankees Pie.</b> sliced olives, smoked mozzarella, sun dried tomatoes, mushrooms.....	8.00

<b>Grandma Sicilian Pie.</b> thin crust, fresh mozzarella and fresh chunky tomato sauce.....	15.00
<b>Grandma Sausage Pie.</b> thin crust, fresh mozzarella, crumbled sausage, marinara sauce .....	21.00
<b>Erica &amp; Joe Joe Sicilian Pie.</b> thin crust, meatballs, homemade Italian sausage, pepperoni and mozzarella .....	17.00

**Tripe (Fridays Only) market price**

served with pasta		
<b>Chicken Parm</b>	8.00	<b>Seafood Risotto</b> 14.00
<b>Chicken Franchise</b>	9.50	<b>Porcini Mushroom Risotto</b> 13.00
<b>Chicken Rollatini</b>	10.00	<b>Pork Chops Alla Benny</b> 9.50
<b>Chicken Marsala</b>	9.00	Pork chops, vinegar peppers and potatoes
<b>Chicken Margharita</b>	9.00	<b>Gaetano's Special</b> 7.50
<b>Chicken Scaloppini</b>	10.50	Homemade sausage with potatoes and peppers
		<b>Buffalo Chicken Platter</b> 8.50
		(sliced chicken cutlet, blue cheese, american cheese, hot sauce)
served with pasta		<b>Sliced Steak</b> 7.50
<b>Veal Parm</b>	10.00	Sauteed with broccoli and onions
<b>Veal Marsala</b>	10.50	<b>Chicken Alla Portabella</b> 9.75
		Grilled chicken, broccoli rabe, portabella mushrooms
served with pasta or rice		<b>Chicken Saltimbocca</b> 10.00
<b>Seafood Platter (mussels, clams, shrimp, calamari)</b>	14.50	Chicken, spinach, eggplant, mozzarella cheese served with rice
<b>Shrimp Marinara</b>	9.75	<b>Veal Sorrentino</b> 9.75
<b>Shrimp Parm</b>	10.00	<b>Baked Salmon with Broccoli Rabe</b> 13.50
<b>Shrimp Scampi</b>	10.00	<b>Veal Milanese (with side salad)</b> 9.75
<b>Mussels &amp; Clams Marinara</b>	11.50	<b>Shrimp Alla Griglia</b> 9.75
<b>Calamari Marinara (Hot or Mild)</b>	9.50	Grilled garlic shrimp with fresh-grilled zucchini and portabella mushrooms
served with pasta or rice		<b>Shell Steak</b> 13.50
<b>Eggplant Rollatini</b>	8.00	Served with portabella mushrooms, potatoes and peppers
<b>Eggplant Parm</b>	8.00	<b>Hamburger Deluxe</b> 5.75
		<b>Cheese Burger Deluxe</b> 6.00
		<b>Grilled Filet</b> 9.50
		with spinach and zucchini

\* Specials do not include pasta

**b e e r s**

Peroni.....	3
Budweiser.....	3
Bud Light.....	3
Heineken.....	3
Coors Light.....	3
Corona.....	3
Bud Select.....	3

**w h i t e w i n e s**

Baccaro Pinot Grigio.....	list
Camelot Chardonnay.....	list
Zinfandel.....	list
Ruffino Riserra Ducale.....	list
Chianti Classico.....	list

**r e d w i n e s**

Piccini Chianti.....	list
Montepulciano.....	list
Camelot Merlot.....	list

**d e s s e r t s**

Fresh Cannoli.....	1.75
NY Style Cheesecake.....	2.50
Tiramisu.....	4.00
Chocolate Mousse.....	3.50
Fruit Platter.....	3.50
Chocolate or Vanilla Ice Cream.....	2.50
Spumoni.....	3.00

**h o t b e v e r a g e s**

- Regular Coffee
- Cappaccino
- Decaf Cappaccino
- Espresso
- Hot Chocolate
- Tea

**c o l d b e v e r a g e s**

Can Soda.....	1.00
20 oz Soda.....	1.25
1 Liter.....	1.75
2 Liter.....	2.50
Manhattan Special.....	small 1.35
	large 2.50
Snapple.....	1.25
Water.....	1.00
Pellegrino.....	small 1.00
	medium 2.00
	large 3.00
Aranciata.....	1.00
Lemonita.....	1.00
Chinotto.....	1.00



# CARMINES



CARMINES IS ABOUT WONDROUS SOUTHERN ITALIAN FOOD SERVED IN ADVANTAGE PORTLAND ...  
 CARMINES IS ABOUT FAMILY AND CELEBRATING FESTIVE OCCASIONS WITH LOVED ONES ...  
 CARMINES IS ABOUT REMEMBERING THE SOUNDS, SMELLS AND FLAVORS OF YOUR OLD NEIGHBORHOOD ...  
 CARMINES IS ABOUT WARM AND ATTENTIVE "OLD FASHIONED" SERVICE ...  
 CARMINES IS ABOUT THE LIVELINESS, THE CROWDS AND THE HOSTILE AND HOSPITALITY THAT IS NEW YORK CITY ...



> ANSWER OUR SURVEY & RECEIVE ELIGIBLE TO WIN A \$100 GIFT CARD!

CARMINES WELCOMES YOU TO JOIN OUR ALBERT FAMILY.

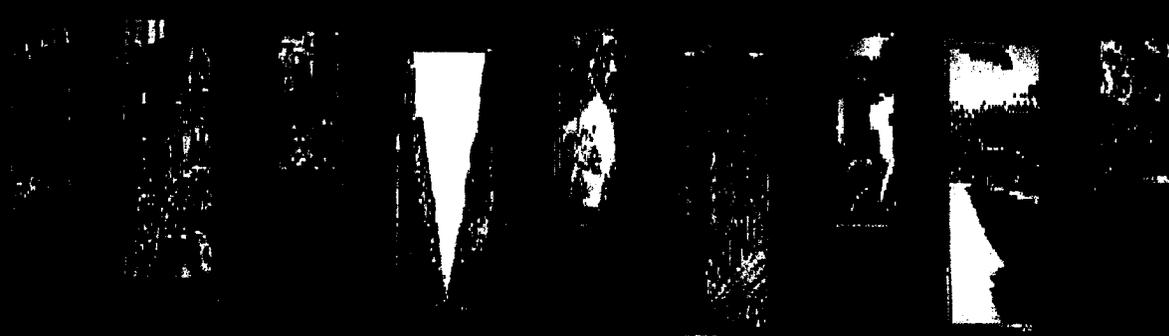


Theater  
District

Upper  
West Side

Atlantic  
City

Paradise  
Island



*Information*

> *Information*

> *Hours*

> *Take Out Menu*

> *Private Events*

> *Directions*

**> ANSWER OUR SURVEY & RECEIVE  
\$100 OFF YOUR NEXT VISIT!**

*Theater District Information*

Carmine's - Theater District  
230 West 44th Street  
New York City, NY 10036

Telephone: 212.221.3800  
Fax: 212.221.0258  
Take Out: 212.221.0242

*Hours of Operation:*

Monday 11:30 AM to 11:00 PM  
Tuesday, Thursday, & Friday 11:30 AM to Midnight  
Wednesday & Saturday 11:00 AM to Midnight  
Sunday 11:00 AM to 11:00 PM

Email: [info\\_theater@carminesnyc.com](mailto:info_theater@carminesnyc.com)

Carmine's does not accept on-line reservations.

**Parking:** Discount parking with validation is available at Central Parking on 44th Street between 6th and 9th avenues on the South side of the street.

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*Information*

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> **PLEASE USE MONEY & DEBIT  
CARD TO PAY A \$100 BFT CARD**

*Upper West Side Information*

**CARMINE'S - UPPER WEST SIDE**

2450 Broadway  
New York City, NY 10024

Telephone: 212.362.2200  
Fax: 212.362.0742  
Take Out: 212.721.5453

**Hours of Operation:**

Sunday-Thursday 11:30 AM to 11:00 PM  
Friday & Saturday 11:30 AM to Midnight

**Parking:** JC Parking which is on 89th  
Between Columbus and Amsterdam

Email: [info\\_upperwest@carminesnyc.com](mailto:info_upperwest@carminesnyc.com)

> *Make Online Reservations*

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*Information*

> *Information*

> *Hours*

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> *Private Events*

> *Directions*

> **ASKER OF SPINNY & HONEY  
BRINGS TO YOU A \$100 GIFT CARD!**

*Atlantic City Information*

**CARMINE'S - ATLANTIC CITY**

The Quarters at The Tropicana Hotel  
2801 Pacific Avenue  
Atlantic City, NJ 08401

Telephone: 608.572.8300

Fax: 608.572.8355

Take Out: 608.572.8300

Email: [info\\_ac@carminesnyc.com](mailto:info_ac@carminesnyc.com)

**Hours of Operation:**

**Winter Hours:**

Sunday - Thursday: 11:30AM to 11:00PM

Friday: 11:30AM to 12:00AM

Saturday: 11:30AM to 1:00AM

**Summer Hours: (start July - September)**

Sunday - Thursday: 11:30AM to 12:00AM

Friday & Saturday: 11:30AM to 1:00AM

> *Make Online Reservations*

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REVISED



**(585) 663-0050**

**671 Maiden Lane  
Rochester, NY 14615**



*Open Daily 11:00am - 10:00pm*

- Menu
- Catering
- Coupons
- Specials
- Kids Club
- Directions
- Jobs

*Since 1983, Carmine's has been a favorite stop for families in Greece and the greater Rochester area. Delicious food, low prices, convenience and a fun family atmosphere - that's Carmine's!*

*For the family on the move, Carmine's offers everything on our menu "To-go". But we don't stop there - Carmine's also has a Drive-thru Pick-up Window! Call ahead with your order and we'll have your meal prepared hot & fresh, ready for you to swing by without ever getting out of your car!*



*And because Carmine's is a Family Restaurant, senior citizens can take advantage of our 10% senior discount, and children 12 years old or younger can get their own Carmine's Kids Club Card for even more family savings! For added convenience, ask about our Carmine's Gift Card, in any amount. Use your Gift Card instead of cash, or get one for someone special!*

*At Carmine's, we love being part of the community, and we love what we do - that's why we're one of Rochester's favorite family restaurants. Come see us today!*

- Community
- Reviews

Intro • Menu • Catering • Coupons • Specials • Kids Club • Directions • Jobs • Community • Reviews



**(585) 663-0050**

671 Maiden Lane  
Rochester, NY 14615



Open Daily 11:00am - 10:00pm

- Menu
- Catering
- Coupons
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- Directions
- Jobs

The Carmine's Menu has something for everyone in the family! All our soups, chili, spaghetti sauce and hamburger-hot-sauce are homemade and fresh - every day. One of the other things that makes us our meals so great - Carmine's has its own Bakery! All of our hamburger and sub rolls are baked right here at Carmine's. And because we all know how delicious a fresh-baked roll can make your meal, we keep our bakery cooking all day long!



### Hot & Cold Subs

*Lettuce, tomato, onions, mayonnaise, sub dressing, hot/sweet peppers, spicy mustard, horseradish, cheese + .50 (American, Provolone, Swiss, Mozzarella)*

<b>Carmine's Cadillac Steak</b>	<b>6.49</b>
<b>Mini Caddy</b>	<b>4.99</b>
<b>Meatball Sub</b>	<b>4.99</b>
<b>Italian Sausage (patty on a hard roll)</b>	<b>4.99</b>
<b>Eggplant Parmesan</b>	<b>3.99</b>
<i>With peppers &amp; onions; Mushrooms &amp; Cheese add .50 ea.</i>	
<b>Roast Beef</b>	<b>4.99</b>
<b>Ham</b>	<b>4.99</b>
<b>Tuna</b>	<b>4.99</b>
<b>Turkey Breast</b>	<b>4.99</b>
<b>Salami</b>	<b>4.99</b>
<b>Capicola</b>	<b>4.99</b>
<b>Turkey/Ham</b>	<b>4.99</b>
<b>Assorted Cheese</b>	<b>2.99</b>
<b>Carmine's Assorted Meat</b>	<b>5.49</b>
<i>(Roast Beef, Ham, Turkey)</i>	
<b>Italian Assorted Meat</b>	<b>5.49</b>
<i>(Capicola, Ham, Salami)</i>	

### Burgers - Dogs - Delights

*Ketchup, Mustard, Relish, Pickles, Hot Sauce, Mayonnaise, Lettuce, Tomato, Onion, Cheese + .50 (American, Provolone, Swiss, Mozzarella)*

<b>Carmine Burger 1/3 lb</b>	<b>2.79</b>
<b>Bacon Cheeseburger</b>	<b>2.99</b>
<b>Pizza Burger</b>	<b>2.99</b>
<b>Chili Burger</b>	<b>2.99</b>
<b>Double Carmine Burger</b>	<b>4.49</b>
<b>Texas Hot (Red or White)</b>	<b>1.99</b>
<b>Chili Dog</b>	<b>2.49</b>
<b>Chili-n-Cheese Dog</b>	<b>2.69</b>
<b>Fish Filet</b>	<b>3.99</b>
<b>Chicken Breast Filet</b>	<b>3.99</b>
<b>Grilled Chicken Breast</b>	<b>3.99</b>
<b>Chicken Fingers (4 pc) with French Fries</b>	<b>5.99</b>
<i>Hot, Mild, S/S Sauce, Honey Mustard</i>	
<b>Pulled Pork BBQ with French Fries</b>	<b>4.99</b>
<b>Chicken Parmesan</b>	<b>3.99</b>
<b>Chicken Club</b>	<b>3.99</b>
<b>Hot Rod Special</b>	<b>5.49</b>
<i>(Carmine Burger with Large Fries and 20 oz. Soft Drink)</i>	
<b>Steak Special</b>	<b>6.49</b>

*(Mini Caddy with Large Fries and 20 oz. Soft Drink)*

**Dinners**

*All our Pasta Dinners are served with a Garden Salad & Fresh Rolls.*

<b>Spaghetti &amp; Meatball</b>	<b>5.49</b>
<b>Penne &amp; Meatball</b>	<b>5.49</b>
<b>Gnocchi &amp; Meatball</b>	<b>5.99</b>
<b>Ravioli</b>	<b>5.99</b>
<b>Pasta Di Giorno</b>	<b>5.99</b>
<b>Fish Fry (10 oz. Haddock Filet)</b>	<b>6.99</b>
<i>(French Fries, Coleslaw, Homemade Roll)</i>	

**Calzones**

<b>Cheese (Mozzarella, Ricotta, Romano)</b>	<b>4.25</b>
<b>Meat &amp; Cheese</b>	<b>4.95</b>
<b>Broccoli &amp; Cheese</b>	<b>4.95</b>
<b>Pizza Fritta</b>	<b>1.50</b>

**Salads**

*Italian, Ranch, Blue Cheese, Thousand Island, French, Caesar, Greek, Parmesan & Roasted Garlic, Honey Mustard, Lite Raspberry Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar*

<b>Garden Salad</b>	<b>2.99</b>
<b>Chef Salad</b>	<b>4.99</b>
<b>Pizza Salad</b>	<b>4.99</b>
<b>Taco Salad</b>	<b>4.99</b>
<b>Grilled Chicken Salad</b>	<b>4.99</b>
<b>Buffalo Chicken Salad</b>	<b>4.99</b>
<b>Crispy Chicken with Feta Salad</b>	<b>4.99</b>
<b>Grilled Chicken with Feta Salad</b>	<b>4.99</b>
<b>Chicken BLT Salad</b>	<b>4.99</b>
<b>Greek Salad</b>	<b>4.99</b>
<b>Side Salad</b>	<b>1.69</b>
<b>Mac Salad</b>	<b>1.59</b>

**Hot Stuffed Potatoes**

<b>Plain</b>	<b>0.99</b>
<b>Cheese</b>	<b>1.89</b>
<b>Bacon Cheese</b>	<b>2.49</b>
<b>Broccoli Cheese</b>	<b>2.49</b>
<b>Chili Cheese</b>	<b>2.49</b>

**Wings**

*Hot, Mild, Sweet & Sour - Served with Blue Cheese*

<b>Bakers Dozen (13)</b>	<b>5.95</b>
<b>Double Bakers (26)</b>	<b>10.95</b>
<b>Bucket (39)</b>	<b>14.95</b>

**Side Orders**

<b>French Fries</b>	<b>1.99</b>
<b>Onion Rings</b>	<b>2.99</b>
<b>Mozzarella Sticks</b>	<b>3.99</b>
<b>Fried Mushrooms</b>	<b>2.99</b>
<b>Waffle Fries</b>	<b>2.99</b>
<b>Home Fries</b>	<b>2.99</b>
<b>Cheese Fries</b>	<b>2.49</b>
<b>Chili Fries</b>	<b>2.49</b>
<b>Chili-n-Cheese Fries</b>	<b>2.99</b>
<b>Garlic Bread</b>	<b>1.25</b>
<b>Homemade Soup</b>	<b>2.49</b>
<b>Homemade Chili</b>	<b>2.99</b>
<b>Chocolate Chunk Cookie</b>	<b>0.99</b>
<b>Fudge Brownie</b>	<b>1.25</b>

**Pizza**

### ***Kiddie Menu***

*Includes choice of Fries, Salad or Soup.  
Includes a 12 oz. Beverage - (12 years and younger)*

<b>Burger</b>	<b>1.95</b>
<b>Toasted Cheese</b>	<b>1.95</b>
<b>Spaghetti with Meatball</b>	<b>1.95</b>
<b>Penne with Meatball</b>	<b>1.95</b>
<b>Chicken Nuggets</b>	<b>1.95</b>
<b>Red Hot</b>	<b>1.95</b>
<b>Ham or Turkey Sub</b>	<b>1.95</b>
<b>Ravioli</b>	<b>1.95</b>

*Pepperoni, Mushrooms, Italian Sausage, Ham  
Black Olives, Bacon, Hot/Sweet Peppers, Onions,  
Broccoli, Meatballs, Tomatoes, Anchovies.  
White (Garlic) Pizzas are available, any size.*

<b>Jumbo Slice &amp; 12 oz. Beverage</b>	<b>2.50</b>
<b>...with one Topping</b>	<b>2.75</b>

<i>Size</i>	<i>Price</i>	<i>Topping</i>	<i>Deluxe</i>
<i>10" Small, 4 Slices</i>	<i>3.95</i>	<i>0.60</i>	<i>6.95</i>
<i>14" Medium, 8 Slices</i>	<i>5.95</i>	<i>1.00</i>	<i>10.95</i>
<i>16" Large, 12 Slices</i>	<i>7.95</i>	<i>1.50</i>	<i>15.45</i>
<i>Party Sheet, 32 Slices</i>	<i>12.95</i>	<i>2.00</i>	<i>22.95</i>

### ***Denny's Ice Cream***

*8 Feature Flavors - Custard - Cones  
Milkshakes - Floats - Flurries*



### ***Beverages***

*We proudly serve Pepsi Products.  
Free Refills on all Soft Drinks!*

<b>Small Soft Drink</b>	<b>1.09</b>
<b>Medium Soft Drink</b>	<b>1.39</b>
<b>Large Soft Drink</b>	<b>1.59</b>
<b>Coffee, Tea, Hot Chocolate, Milk</b>	<b>0.99</b>

Intro • Menu • Catering • Coupons • Specials • Kids Club • Directions • Jobs • Community • Reviews

RECYCLED



UNITED STATES PATENT AND TRADEMARK OFFICE

Commissioner for Trademarks  
P.O. Box 1451  
Alexandria, VA 22313-1451  
www.uspto.gov

REGISTRATION NO: 2403390 SERIAL NO: 75/631603 MAILING DATE: 01/16/2007  
REGISTRATION DATE: 11/14/2000  
MARK: CARMINE CALZONE AND DESIGN  
REGISTRATION OWNER: LKD Enterprises, Inc.

**CORRESPONDENCE ADDRESS:**

SCOTT N. HENSGENS  
BREAZEALE, SACHSE & WILSON, LLP  
POST OFFICE BOX 3197  
BATON ROUGE, LA 70821

**NOTICE OF ACCEPTANCE**

15 U.S.C. Sec. 1058(a)(1)

THE COMBINED AFFIDAVIT FILED FOR THE ABOVE-IDENTIFIED REGISTRATION MEETS THE REQUIREMENTS OF SECTION 8 OF THE TRADEMARK ACT, 15 U.S.C. Sec. 1058.

ACCORDINGLY, THE SECTION 8 AFFIDAVIT IS ACCEPTED.

\*\*\*\*\*  
**NOTICE OF ACKNOWLEDGEMENT**

15 U.S.C. Sec. 1065

THE AFFIDAVIT FILED FOR THE ABOVE-IDENTIFIED REGISTRATION MEETS THE REQUIREMENTS OF SECTION 15 OF THE TRADEMARK ACT, 15 U.S.C. Sec. 1065.

ACCORDINGLY, THE SECTION 15 AFFIDAVIT IS ACKNOWLEDGED.

\*\*\*\*\*

**THE REGISTRATION WILL REMAIN IN FORCE FOR CLASS(ES):**

042.

HILL, CATHERINE R  
PARALEGAL SPECIALIST  
POST-REGISTRATION DIVISION  
571-272-9500

**PLEASE SEE THE REVERSE SIDE OF THIS NOTICE FOR INFORMATION  
CONCERNING REQUIREMENTS FOR MAINTAINING THIS REGISTRATION  
ORIGINAL**

## **REQUIREMENTS FOR MAINTAINING A FEDERAL TRADEMARK REGISTRATION**

### **I) SECTION 8: AFFIDAVIT OF CONTINUED USE**

The registration shall remain in force for 10 years, except that the registration shall be canceled for failure to file an Affidavit of Continued Use under Section 8 of the Trademark Act, 15 U.S.C. Sec. 1058, at the end of each successive 10-year period following the date of registration.

**Failure to file the Section 8 Affidavit will result in the cancellation of the registration.**

### **II) SECTION 9: APPLICATION FOR RENEWAL**

The registration shall remain in force for 10 years, subject to the provisions of Section 8, except that the registration shall expire for failure to file an Application for Renewal under Section 9 of the Trademark Act, 15 U.S.C. Sec. 1059, at the end of each successive 10-year period following the date of registration.

**Failure to file the Application for Renewal will result in the expiration of the registration.**

**NO FURTHER NOTICE OR REMINDER OF THESE REQUIREMENTS WILL BE SENT TO THE REGISTRANT BY THE PATENT AND TRADEMARK OFFICE. IT IS RECOMMENDED THAT THE REGISTRANT CONTACT THE PATENT AND TRADEMARK OFFICE APPROXIMATELY ONE YEAR BEFORE THE EXPIRATION OF THE TIME PERIODS SHOWN ABOVE TO DETERMINE APPROPRIATE REQUIREMENTS AND FEES.**



BREAZEALE, SACHSE & WILSON, L.L.P. | ATTORNEYS AT LAW

PHYLLIS L. MAYO, CLA  
Legal Assistant  
mayop@bswlp.com

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CORPORATE PHONE: 225-387-4000  
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Post Office Box 3197  
Baton Rouge, Louisiana 70821-3197  
www.bswlp.com

November 13, 2006

BOX POST REGISTRATION/FEE  
Commissioner for Trademarks  
P.O. Box 1451  
Alexandria, VA 22313-1451

Via Express Mail



11-15-2006

U.S. Patent & TMOR/TM Mail Root Dt. #11

Re: DeAngelo's - Trademarks  
Our File No. 7372/21293

Dear Sir:

I am enclosing the following documents for filing:

- 1) Combined Declaration Under §§ 8 & 15
- 2) Specimen of Use
- 3) \$300 filing fee

Thank you for assisting in this matter.

Sincerely,

BREAZEALE, SACHSE & WILSON, L.L.P.

  
Phyllis L. Mayo, CLA  
Legal Assistant

Enclosures

cc: Louis DeAngelo, Jr.  
Robert T. Bowsher  
Scott N. Hensgens

723038.1

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
POST REGISTRATION DIVISION

Mark: CARMINE CALZONE  
Registration No.: 2,403,390  
Registered: November 14, 2000  
Int. Class: 042  
Registrants: LJR Enterprises, Inc. and LKD Enterprises, Inc.

BOX POST REG/FEE  
Commissioner for Trademarks  
P.O. Box 1451  
Alexandria, VA 22313-1451

**COMBINED DECLARATION UNDER SECTIONS 8 AND 15**

I, Louis DeAngelo, Jr., declare that I am President of LJR Enterprises, Inc. and LKD Enterprises, Inc., corporations having their principal place of business at 11567 Mercantile Drive, Baton Rouge, Louisiana 70809; I am authorized to make this declaration on behalf of said corporations as an officer thereof; said corporations are the owner of the above-identified registration issued on November 14, 2000; CARMINE CALZONE has been in continuous use in interstate commerce for five consecutive years from the date of said registration to the present on all the services specified in the certificate of registration; said mark is currently in use in interstate commerce as evidenced by the attached specimen; there has been no final decision adverse to registrants' claim of ownership of said mark, to their right to register the same or maintain it on the Register; and that there is no proceeding involving any of said rights pending and not disposed of either in the Patent and Trademark Office or in the court.

**POWER OF ATTORNEY**

Applicants hereby appoint Scott N. Hensgens (Louisiana Bar Roll No. 25091) and Claude F. Reynaud, Jr. (Louisiana Bar Roll No. 11197) of the firm of Breazeale, Sachse & Wilson, L.L.P., having an address of Post Office Box 3197, Baton Rouge, Louisiana 70821, Telephone: (225) 387-4000, members of the Bar of the State of Louisiana, to prosecute this declaration of

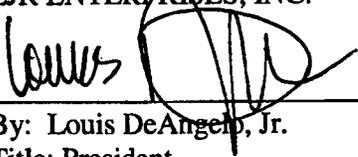
use and incontestability and to transact all business in the Patent and Trademark Office in connection with this registration.

**DECLARATION**

I declare further that all statements made herein are true and that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of this document, and the registration to which it relates.

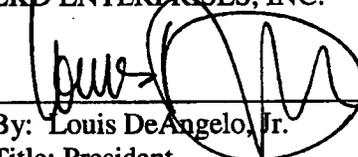
LJR ENTERPRISES, INC.

Date: 11/10/06

  
By: Louis DeAngelo, Jr.  
Title: President

LKD ENTERPRISES, INC.

Date: 11/10/06

  
By: Louis DeAngelo, Jr.  
Title: President

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
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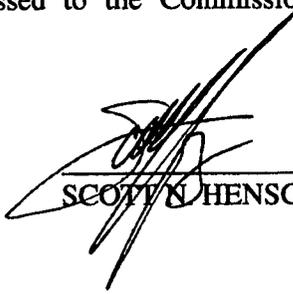
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Commissioner for Trademarks  
P.O. Box 1451  
Alexandria, VA 22313-1451

CERTIFICATE OF MAILING

Express Mail No.: EU 808552616 US

Date of Deposit: 11-13-06

I hereby certify that this correspondence entitled "Combined Declaration Under Sections 8 and 15" for the mark CARMINE CALZONE is being deposited with the United States Postal Service "Express Mail Post Office to Addressee" service under 37 CFR 1.10 on the date indicated above and is addressed to the Commissioner for Trademarks, P.O. Box 1451, Alexandria, VA 22313-1451.

  
\_\_\_\_\_  
SCOTT K. HENSGENS







Carmine's Restaurant

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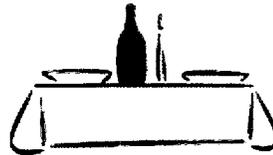
818 Central Avenue  
Albany, NY 12206  
518.458.8688

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## Welcome to Carmine's!

Open since 1996, Carmine's Restaurant has quickly become one of the pre-n upstate New York. Recipient of many awards, chef/owner Carmine Sprio's li features a contemporary approach to old classics.

Whether cooking at the prestigious James Beard House in New York City, or kitchen of his eponymous restaurant, Carmine, and his guests, always seem Thank you for visiting.



## Carmine's Restaurant



## Carmine's TV



## Carmine's Corner



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# Carmine's Restaurant

[Lunch Menu](#) | [Dinner Menu](#) |

## Lunch Menu

"I come from a family that always enjoyed cooking together. It's my pas invites you to share it with me."

Carmine's Restaurant prides itself on the dishes found on its menu. All entree scratch, on-site in the restaurant kitchen from the finest available ingredients contemporary-Italian take on authentic-Italian recipes.

The variety of dishes on the menu, influenced from the many regional cooking country," has something to satisfy even the most discerning palettes. Whether light lunch, salad, or a hearty combination of satisfying flavors, come in, relax Restaurant offers the tastes of Italy that are sure to make you smile.

\*\*\*\*

All entrees come with a complimentary side dish.

At Carmine's, we view our menu as "suggestions."

We are always happy to fulfill special requests whenever possible.

\*\*\*\*

### Antipasti

- Fried Calamari with Marinara Sauce
- Shrimp Alexis (Wrapped in bacon, with Dijon mustard & horseradish rub, over New Zealand Mussels Marechiare (Sauteed with garlic, basil, white wine, fish sauce)
- House Made Mozzarella Stuffed with Prosciutto, Pesto, and Roasted Pepper

\*\*\*\*

### Insalata

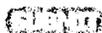
- Carmine's House Salad (with house balsamic vinaigrette)
- Caesar Salad
- Grilled Chicken Caesar



**Make a Reservation**

Sign up to our email list:

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Caprese Salad (fresh mozzarella and tomatoes) \* \* \* \*

**Zuppa**

Pasta Faggiolo  
Soup del Giorno \* \* \* \*

**Risotto**

Porcini Mushroom Risotto  
Shrimp and Champagne Risotto  
Langostino Risotto \* \* \* \*

**PRIMI PATTI**

(All pasta is cooked al dente unless otherwise requested)

Linguine with Chicken and Broccoli (With sun-dried tomato, plum tomatoes, and butter sauce, finished with tomatoes and scallions)

Penne Regate (With shrimp, asparagus, and sun-dried tomatoes in white wine sauce, tomatoes and scallions)

Pasta Bolognese OR Marinara (Classic meat tomato sauce of veal, beef, and tomato sauce)

Amaretto Penne (Grilled chicken and shrimp in an Amaretto cream sauce, finished with tomatoes and scallions)

Penne Vodka with Chicken (Fresh marinara sauce with chicken, onions, sun-dried tomatoes, and light cream)

Fettuccine and Shrimp Alfredo (Flat noodles with shrimp and mushrooms in a cream sauce with a touch of sherry)

Phil's Pasta (Rigatoni with house tomato sauce, meatball, sausage, and ricotta)

Rigatoni Carciofi (With sauteed shrimp, artichokes hearts, and Cannelloni beans in a tomato sauce, finished with tomatoes and scallions)

Gnocchi Alla Cucina (Potato filled pasta with creamy tomato and mushroom sauce, fresh tomatoes and scallions)

Cappellini with Langostinos and Italian Sausage (Pasta with sauteed langostino and sausage in garlic and white wine, touch of cream, finished with tomatoes) \* \* \* \*

**PESCE**

Diver Scallops al Piccata (Pan seared with capers, garlic, lemon, white wine, and scallions, served over cappellini)

Shrimp Marinara OR Fra Diavolo (Served over linguine with fresh marinara sauce)

Shrimp Portofino (Shrimp sauteed with garlic, pesto, plum tomatoes, and light cream)

over linguine)

Tilapia Fiorentino (Pan seared tilapia, langastinos, spinach, sun dried tomato white wine sauce)

Crab stuffed Artichokes (Oven roasted artichoke bottoms filled with crabmeat roasted pepper aioli)

\*\*\*\*

**SELVAGGINA**

Chicken Carmine (Breast with sun dried tomatoes, vinegar peppers, basil, g. sauce)

Chicken Domenico (Breast sauteed with sweet sausage and llangostino, finish sauce)

Chicken Sorrentino (Breast layered with prosciutto, eggplant, and mozzarella; Madeira demi glace)

Chicken Marsala (Sauteed with mushrooms, sun dried tomatoes and Marsala)

Chicken Parmigiana OR Sicilian (Italian classic made the traditional way OR eggplant; served with penne)

Chicken Saltimbocca (Breast layered with prosciutto, spinach, and mozzarella; Madeira demi glace)

Chicken Gran Marnier (Breast sauteed with orange liquor-cream)

\*\*\*\*

**CARNE e VITELLO**

Pork Brasciole (Scaloppini rolled with asparagus and roasted garlic, finished glaze)

Veal Marsala (Scaloppini sauteed with mushrooms, sun dried tomatoes and

Veal Cacciatore with Polenta Crust (Veal, sausage, bell peppers, onions, and in a light tomato sauce, with garlic smashed)

Veal Parmigiana OR Sicilian (Italian classic made the traditional way OR Sic eggplant; served with penne)

Veal Tuscany (Scaloppini sauteed with roasted garlic, spinach and roasted red wine sauce)

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