

# CARBONI'S

RISTORANTE • BAR • MARKET

## DINNER MENU

4:30PM-9PM

FRIDAY & SATURDAY BAR OPEN UNTIL 10PM

### SOUPS & SALADS

#### Carboni's House Salad \$8

spring mix, red onion and cherry tomato tossed in our house made champagne vinaigrette

#### Caprese Salad \$15

freshly sliced tomatoes topped with mozzarella, basil and balsamic reduction

#### Caesar Salad \$15

fresh romaine tossed with creamy caesar dressing, parmesan cheese and seasoned foccaccia croutons topped with a cheese crisp

#### Carboni's Soup \$6/\$11

ask your server about today's soup selection inspired by locally sourced ingredients

#### Carboni's Salad Of The Week \$16

a different salad each week inspired by our team

### SMALL PLATES

#### Olives & Nuts \$10

blue cheese stuffed olives with an assortment of spicy nuts

#### Buratta Toast \$15

blistered tomatoes, roasted garlic and olive tapenade on focaccia bread

#### Artichoke Hearts \$14

herb crusted, deep fried and served with blistered tomatoes, arugula, pickled fresno chiles and garlic aioli

#### Carboni's Meatballs \$16

beef, pork and ricotta cheese served over creamy polenta topped with marinara, fresh basil and parmesan

#### Focaccia Pizzetta \$14

house-made pizza sauce topped with molinari pepperoni and mozzarella

#### Deep Sea Scallops \$18

seared scallops with a silky, wine butter sauce, garnished with cracked black pepper

#### Charcuterie Plate \$25

selection of cured meats and cheese served with hot honey, olives and pickles

### PASTA DISHES

#### Carboni's Lasagna \$26

layers of fresh pasta, ricotta, beef and pork topped with marinara sauce and melted mozzarella cheese

#### Mushroom Gemeli \$26

parmesan brodo, locally sourced mushrooms, spring peas and crispy garlic

#### Fettucine Alfredo \$25

tossed in our garlic cream alfredo with parmesan, shallots and fresh herbs

#### Pappardelle Bolognese \$27

tossed in bolognese with parmesan, shallots and fresh herbs

#### Eggplant Parmesan \$20

fried eggplant, mozzarella cheese, and house made marinara sauce, served over penne pasta

#### O-G Rigatoni \$29

rigatoni tossed in garlic cream sauce with fennel sausage, spinach, sun-dried tomato and parmesan

#### Add Protein To Any Dish

Chicken or Sausage \$6 | Shrimp or Salmon \$10

20% Gratuity Will Be Added To All Parties Of 6 Or More

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness

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## SPECIALTY ENTREES

### Chicken Marsala \$29

tender chicken breast topped with locally sourced mushrooms and marsala wine sauce served with roasted garlic mashed potatoes

### Chicken Parmesan \$28

topped with marinara and mozzarella cheese served with penne pasta

### Prosciutto Wrapped Shrimp \$29

served with corn and mushroom risotto

### Grilled Salmon \$31

served with calabrian scented risotto, roasted corn, pancetta and grilled asparagus

### Grilled Hangar Steak \$36

topped with garlic basil pesto and served with rosemary fingerling potatoes and onion tomato compote

### Grilled 16oz. Ribeye \$45

topped with pesto marinated garlic and served with rosemary fingerling potatoes and grilled asparagus

## SIGNATURE PIZZAS

### Traditional 3-Cheese \$19

house red sauce and a trio of cheeses: mozzarella, provolone and parmasean

### Margherita \$21

signature house red sauce, fresh mozzarella, sliced tomatoes and fragrant basil

### Spicy Pepperoni \$22

signature house red sauce, zesty pepperoni, fresh mozzarella, fresno chiles, fragrant garlic and oregano

### Add Vegetables \$2

red onion, bell pepper, mushrooms, olives, tomato, spinach

### Add Protein \$4

pepperoni, fennel sausage, grilled chicken, salami

### Sauce Options

house pizza (red), garlic cream, pesto

## SANDWICHES

### Classic Burger \$20

grilled burger served on a sesame seed bun with lettuce, tomato, red onion, house made pickles and calabrian aioli

### Add \$1

provolone, stella blue, cheddar

### Meatball Sub \$20

house made meatballs topped with marinara and mozzarella on an italian roll served with garlic fries

### Add \$2

grilled onions, avocado, bacon

## DESSERT

### Gelato

the one frozen dessert that will satisfy your tastebuds while reminding you of the beautiful taste of Italy

**Single Scoop \$4 | Double Scoop \$7 | Pint \$12**

### House Made Tiramisu \$10

made with lady fingers dipped in coffee and layered with a whipped mixture of eggs, sugar and mascarpone cheese flavored in cocoa

### Olive Oil Citrus Cake \$10

fresh citrus and locally sourced olive oil in a sponge cake form topped with home made whipped cream and fresh berries

Buy The Kitchen A Beer \$8

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