

CARBONI'S

RISTORANTE • BAR • MARKET

COCKTAILS

APEROL SPRITZ 12
aperol, prosecco, orange, soda

CARBONI'S NEGRONI BLANC . . 13
bombay gin, cocchi americano, lillet

MEDITERRANEAN MULE 15
tito's vodka, limoncello, ginger beer,
lemon juice

HOUSE MANHATTAN 13
maker's mark, noilly prat sweet
vermouth and blood orange bitters,
cherry garnish

STRAWBERRY FIELDS 14
ketel one vodka, lemon juice, basil
syrup, strawberry purée, prosecco

PEAR FLOWER 14
absolute pear vodka, elderflower
liqueur, lemon and grapefruit juice,
mint leaf

ESPRESSO MARTINI 12
vodka, kahlua, coffee, vanilla cream

DOLCE — DESSERTS

GELATO CLASSICO 8
assorted flavors, waffle

TIRAMISU 11
mascarpone, lady fingers, rum cake

CIOCCOLATO PANNA COTTA . . . 9
meringue, berries, orange-pistachio
tuile

BAKED RICOTTA 10
lemon shortbread, raspberry

AFFOGATO 8
espresso shot, vanilla bean gelato,
pate de fruit

ANTIPASTO — STARTERS

SALUMI e FORMAGGIO BOARD 17
cured meats, artisan cheese, roasted garlic, fruit preserves, nuts

CRAB N' ARTICHOKE GRATIN 14
fontina, sundried tomato pesto, parmesan

BURRATA TARTUFO AL OLIO 13
burrata, black truffle, pistachio pesto

RICOTTA MEATBALLS 11
polenta, san marzano tomato, parmesan

GAMBERI AL AGLIO 16
jumbo shrimps, calabrian chili butter, apple wood essence

ARANCINI FUNGH 13
wild mushrooms, truffle oil, whipped burrata

ZUPPA E INSALATE — SOUP & SALADS

CAESAR 14
little gems, garlic crostini, parmesan, lemon anchovy dressing

INSALATA NOSTRA 14
little gems, marinated beets, goat cheese, citrus vinaigrette, candied walnuts

SPRING GARDEN SALAD 13
blistered tomato, golden balsamic vinaigrette, heirloom radish

QUINOA 17
avocado, fennel, cucumber, sweet peppers, sun dried tomato vinaigrette, feta

GRILLED ROMAINE WEDGE 15
pancetta, pickled cipollini, gorgonzola dressing

SOUP OF THE DAY 10

ADD

chicken 6 salmon 8 shrimp 6

AL PANNE — SANDWICHES

fries or side salad

MEATBALL MARINARA 13
san marzano tomato, provolone, Italian roll

BURGER ITALIANO 15
calabrian chili aioli, tomato jam, crispy shallots, provolone, ciabatta

MUFFALETTA 16
charcuterie, olive tapenade, fontina, sweet peppers, ciabatta

PORCHETTA 17
pickled onions, salsa verde, arugula

**Please notify your server if you have any food allergies.*

Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

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PASTA FATTA IN CASA – HOUSE MADE PASTA

TAGLIATELLE & MEATBALLS ricotta meatball, san marzano tomato, parmesan	17
BUTTERNUT SQUASH RAVIOLI walnut, brown butter, sage	22
GNOCCHI AL FUNGHI wild mushroom, ricotta cream, parmesan	19
LASAGNA BOLOGNESE san marzano tomato, mozzarella, pecorino	18
PAPARDELLE RAGU lamb sugo, rainbow chard, parmesan	24

CONTORNI – SIDES

FRENCH FRIES	5
GARLIC FRIES	5
CREAMY POLENTA	5
RAINBOW CHARD garlic cream.	6
ARTICHOKE FRITTI	5
ROASTED FINGERLING POTATOES parmesan.	5
ROASTED BRUSSELS SPROUTS lardo, sweet peppers, fiore sardo.	5

GLUTEN FREE OPTIONS:

CAULIFLOWER CRUST PIZZA	add 3
QUINOA PASTA	add 2

KIDS MENU

CHEESE PIZZA	11
PEPPERONI PIZZA	12
FUSILLI & MEATBALL	13
FUSILLI ALFREDO	12
GRILLED CHEESE PANINI	11

PIZZA

MARGHERITA	16
san marzano tomato, fior di latte, basil,	
PROSCIUTTO	19
fontina, picholine olives, mizzuna	
SALUMI	16
finocchionai, artichokes, calabrian chili	
FUNGHI	17
wild mushroom, goat cheese, fresno chili	
POLLO	18
roasted chicken, pancetta, sun dried tomatoes, ricotta	
PEAR & GORGONZOLA	17
honey roasted pear, mizzuna	

PIATO FORTE – ENTREES

RISOTTO CAPESANTE	28
scallops, wild mushroom, brussels sprouts	
PORCHETTA	26
braised dino kale, apple mustarda	
BISTECCA TOSCANA	36
pan seared ribeye, salsa verde, fingerling potato, brussels sprouts	
BRAISED LAMB RAGU	28
polenta, roasted winter root vegetables	
SALMONE ALLA GRIGLIA	29
green olive, lemon & almond caper salsa, fregola, rainbow chard	

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