

Carmine's

APPETIZERS

Beans 'n Greens 10.99
with cannellini beans, sautéed italian greens, fresh garlic, pancetta & a hint of balsamic vinegar.

Bruschetta Bread 10.99
grilled Italian bread, topped with fresh spinach, bruschetta tomatoes, mozzarella cheese & drizzled with a balsamic glaze.

Artichoke Fritters 10.99

battered and served with gorgonzola spinach dip.

Italian Trio 13.99

Carmine's meatball, garlic toast & palermo peppers.

Caprese Flatbread 11.49

roasted garlic base, fresh mozzarella, sliced tomatoes, basil and drizzled with balsamic glaze.

4 Cheese Meatball Flatbread 11.99

red sauce base, sliced house made meatballs baked with asiago, parmesan, mozzarella & ricotta cheeses, finished with fresh basil

Calamari Fritti 11.99
with lemon and marinara.

Charcuterie 16.99

assorted cheeses, capicola, prosciutto, salami, gorgonzola stuffed olives, homemade pickles, olive medley with grilled Italian bread and pistachio pesto for dipping.

Garlic Toast 6.99
with cheese 7.99

Palermo Peppers 10.49

hot hungarian and red bell peppers sautéed with garlic, sicilian olives, herbs & extra virgin olive oil. Served with grilled italian bread.

INSALADA

Antipasto 13.99

sicilian and Kalamata olives, artichoke hearts, roasted red peppers, provolone cheese, grilled eggplant & italian deli meats all served over fresh lettuce greens with a balsamic dressing.

Chicken Mediterranean Salad 14.99

mixed greens topped with artichoke hearts, kalamata olives, feta cheese roasted red peppers and red onion with a side of balsamic dressing.

Classic Caesar 8.99

romaine lettuce tossed with Caesar dressing, Parmesan cheese topped with homemade croutons.

Grilled Chicken Breast 5.00 **Grilled Shrimp** 7.00

Tuscan Steak Salad 17.99

sliced seasoned strip steak, over field greens, red onion, grape tomatoes and gorgonzola with a side of balsamic dressing.

Roasted Beet Salad 12.99

field greens topped with roasted red beets, craisins, red onion, pistachios, tomatoes and goat cheese, served with balsamic vinaigrette.

ZUPPA

Soup Du Jour

our chef's daily creation!
cup... 4.99 bowl... 5.99

Neptune Bisque Bowl 7.99

a house specialty with shrimp, scallops & lobster

CREATE YOUR OWN BOWL

PICK A PASTA & A SAUCE

Chef Salad + Bread & Butter, or Caesar for \$1

SPAGHETTI
LINGUINE
ANGEL HAIR

FUSSILI
PENNE

TORTELLINI \$2
GNOCCHI \$2
RAVIOLI \$2

GLUTEN FREE PENNE AVAILABLE

Carmine's Red 14.99

our house red flavored with garlic, ground beef, sausage, fresh basil, stock vegetables & red wine

Marinara 14.99

chunky plum tomato sauce with garlic & basil

Aglio e olio 13.99

virgin olive oil, garlic, parsley & seasonings

Pink Vodka 17.99

"blush" alfredo cream, prosciutto, plum tomato & vodka

Alfredo 16.99

roman delight--garlic, butter, cream & parmesan

Pistachio Pesto 15.99

PASTA ADD ONS

Italian sausage or meatball 4.50

melted mozzarella, broccoli, artichoke hearts, sautéed mushrooms 3.00 each

5 Sautéed Shrimp 7.00

Grilled Chicken 5.00

ENTRÉES

CHEF SALAD + BREAD & BUTTER, OR CAESAR FOR \$1

Sicilian Pork Tenderloin Braciola 23.99

pounded & rolled pork tenderloin stuffed with italian bread crumbs, hard-boiled eggs, spinach & prosciutto then broiled and simmered in our house ragu sauce. Served over spaghetti.

Chicken Bryan 24.99

sautéed chicken breast, baked with goat cheese, sun dried tomatoes & draped in a creamy scampi sauce served with a side of penne carmine's red.

Sausage or Chicken Cacciatore 20.99

simmered in tomato sauce with bell peppers, onions & mushrooms. Served with side of penne Carmine's red sauce.

Sicilian Strip Steak 29.99

prepared to your liking with your choice of gorgonzola cream sauce, garlic butter or a brandy cream sauce, placed over a bed of greens served with a side of risoli potatoes.

STUFFED EGGPLANT PARMESAN 22.99

pan-fried italian breaded eggplant cutlets, layered & stuffed with ricotta cheese & baked. Served with marinara sauce & melted mozzarella with a side of side of penne marinara.

Chicken ala Carmine 23.99

sautéed chicken breast served on a bed of spinach. Topped with a light marsala cream sauce, mixed with prosciutto & tomatoes served with side of penne Carmine's red sauce.

Piccata

lightly egg-battered & sautéed with fresh garlic, white wine, lemon, capers, fresh mushrooms & artichoke hearts served with a side of penne Carmine's red sauce.

Chicken 23.99 **Veal** 26.99

Marsala

sautéed with mushrooms & scallions in a marsala wine demi-glaze. Served with a side of penne Carmine's red sauce. **Chicken** 23.99 **Veal** 26.99

Parmesan

italian bread crumbs coated and pan fried, baked with mozzarella cheese & served over tomato sauce. Served with a side of penne Carmine's red sauce.

Chicken 21.99 **Veal** 26.99

PESCE

CHEF SALAD + BREAD & BUTTER, OR CAESAR FOR \$1

CRAB CAKE STUFFED SHRIMP 25.99

Chef Tim's award winning crab cake stuffed shrimp served with a side of linguine alfredo.

Fruitti di Mare 26.99

"fruit of the sea" with shrimp, clams, scallops, mussels & lobster meat simmered in a zesty plum tomato sauce over linguine (order hot, medium, or mild).

Neptune Supreme 26.99

lobster, bay scallops & shrimp sautéed in a lobster-sherry cream sauce with diced scallions, tossed with linguine pasta.

Pesce Du Jour market price

ask your server about the chef's daily selection!

Pesto Pistachio Gnocchi 23.99

gnocchi & shrimp in a pesto pistachio cream sauce.

Linguine With Red or White Clam Sauce 23.99

SPECIALTY PASTA

CHEF SALAD + BREAD & BUTTER, OR CAESAR FOR \$1

Penne Palermo 22.99

penne with "palermo" (hot & sweet) peppers, olives & sliced italian sausage tossed in a seasoned olive oil & garlic sauce, topped with asiago cheese.

Chicken Med Pasta 23.99

fussili with fresh spinach, sun-dried tomatoes and artichoke hearts sautéed and then topped with grilled chicken breast and feta cheese in an olive oil with garlic sauce.

AL'S FUSSILI W/ CHICKEN 23.99

Fussili pasta topped with a delicious pink vodka sauce accented with chopped hungarian hot peppers, prosciutto & grilled chicken breast topped with shredded asiago cheese.

Tortellini ala Carmine 23.99

cheese tortellini with sautéed spinach, prosciutto & artichoke hearts in our tasty alfredo sauce.

Lasagna 20.99

our homemade classic features fresh pasta sheets layered with seasoned beef, sausage & italian cheeses. Served with Carmine's red sauce.

Spaghetti Parmesan 19.99

spaghetti baked with ground beef & sausage, ricotta & our delicious red sauce, topped with melted mozzarella.

Angel Hair Chicken Bruschetta 22.99

angel hair pasta tossed with bruschetta tomatoes, asiago cheese, marinated grilled chicken breast & drizzled with balsamic glaze. **Substitute Shrimp** \$2

Stuffed Shells 19.99

6 shells stuffed with ricotta, parmesan & mozzarella, baked with marinara and mozzarella



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