

# Carmine's

## APPETIZERS

### Beans 'n Greens 10.49

with cannellini beans, sautéed italian greens, fresh garlic, pancetta & a hint of balsamic vinegar.

### Stuffed Poblano Peppers 10.49

cream cheese cheddar stuffed, coated in panko breadcrumbs, fried and served with ranch dressing.

### Artichoke Fritters 10.49

battered and served with gorgonzola spinach dip.

### Italian Trio 13.99

Carmine's meatball, garlic toast & palermo peppers.

### Caprese Flatbread 9.49

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

### Prosciutto Flatbread 10.49

roasted garlic base, goat cheese, caramelized onions, prosciutto & arugula

### 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 12.99

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 11.99

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 16.99

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

### Roasted Beet Salad 11.99

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... 3.99 bowl... 4.99

### 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	FUSSILI	TORTELLINI \$2
LINGUINE	PENNE	GNOCCHI \$2
ANGEL HAIR		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 23.99

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.

### Chicken Cacciatore 18.99

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

### Sicilian Strip Steak 28.99

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 21.99

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 22.99 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 21.99 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 25.99

## PESCE

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

## CRAB CAKE STUFFED SHRIMP 24.95

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

### Fruitti di Mare 25.95

"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 25.95

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 22.99

## SPECIALTY PASTA

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

### Penne Palermo 21.99

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 22.99

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 22.99

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 22.99

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

### Lasagna 19.99

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

### Spaghetti Parmesan 18.99

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

### Country Style Angel Hair 21.99

angel hair pasta tossed with broccoli, onions, cannellini beans & Italian sausage in a garlic sauce

### Stuffed Shells 18.99

6 Shells stuffed with ricotta, Parmesan & mozzarella, baked with marina and mozzarella



# ***Carmine's***

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