



CARMELINA'S

AT THE COMMONS



Since 1985, Carmelina's has been serving award-winning creative Italian cuisine! Many of our menu items are offered as small plates and "piattini" sized portions to allow for sharing. We pride ourselves in making everything from "scratch" and because each dish is made to order, sometimes a bit more time is required. We think you will agree that the food is worth the wait!

OUR FALL & WINTER MENU

Please note that a 20% gratuity will be added to parties of 6 or more.

Also, checks can only be split up to 3 ways.

If you are on a special diet or are allergic to any particular foods or ingredients, please alert your server so that the kitchen can prepare your meal to your specific needs. Read carefully the particular item's ingredient's that you will be ordering. Many of the ingredients are printed on the menu.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We are proud sponsors of CISA and its many members.



Voted Best Italian Restaurant by Reader's Poll



Our signature dishes

V = VEGETARIAN

GF = GLUTEN FREE

XVOO = EXTRA VIRGIN

OLIVE OIL

PIATTINI - SMALL PLATES

Fried Oysters \$13

Lightly breaded fresh oysters, fried and finished with a sweet chili sauce.

Margarita Flat Bread \$9

Rich marinara, fresh tomato, basil, garlic, and buffalo mozzarella on grilled flat bread.

BuonaBocca \$10

Fried mozzarella pillows, stuffed with spinach and sun-dried tomatoes, served with a lemon caper sauce and chef's choice of a relish.

V

Hand Breaded Calamari \$13

Crispy fried calamari tossed with garlic butter and cherry peppers, finished with a roasted red pepper aioli.

Italian Steak and Cheese \$10

Hand chopped tenderloin with shallots, garlic, herbs and fresh provolone on fresh focaccia.

Lump Crab Cakes \$13

Crispy pan-seared lump crab cakes over a bed of spinach finished with an orange lemon sauce and crushed macadamia nuts.

Garlic Shrimp \$13

Large shrimp sauteed with garlic, thyme, lemon and white wine over sun-dried tomato polenta.

Scallops Carmelina \$13

Pan-seared scallops served with a duo of local parsnip and black raspberry sauce. GF

Brasato \$13

A beef short rib slowly braised in red wine with aromatics and sweet tomato, served over seasonal vegetables.

Pork Belly \$12

Pork belly slowly braised with brandy, veal stock, maple syrup, and coffee, served over polenta with fried parsnips.

Ahi Tuna \$13

Sesame encrusted fresh tuna with a rich, spicy remoulade and micro greens. GF

Carmelina's Appetizer Trio \$13

One each of our Lump Crab Cake, Garlic shrimp and scallop. Double for \$18.

Zuppa di Mussels or Clams \$14

A bowl of your choice w/ red or white sauce.

INSALADA - SALADS

Caesar Salad \$10

Hearts of romaine with our own Caesar dressing, fresh grated Parmesan, cherry tomatoes and fried pancetta. GF

House Salad \$6

Organic mesclun mix, baby arugula, carrots, onions, olives, tomatoes and Parmesan with balsamic vinaigrette or gorgonzola dressing.

V, GF

Warm Spinach Salad \$10

Fresh baby spinach topped with spicy candied walnuts, blue cheese, poached pears, grapes and our gorgonzola peppercorn dressing. V, GF

Mediterranean Salad \$10

Chopped romaine, mesclun mix, kalamata olives, fresh mozzarella, roasted red peppers and polenta croutons. V

Antipasto \$10

Prosciutto and provolone cigarillos served with roasted red peppers and micro greens dressed with lemon and XVOO. GF

The following can be added to any dish:

Large shrimp \$2.50 each / Scallops \$2.50 each / Chicken \$3.00 / Lump Crab Cake \$4.00

PASTA - RISOTTO

The following can be added to any dish below: Shrimp \$2.50 each / Sea Scallop \$2.50 each / Chicken \$3 / Sausage \$3.

Buffalo Chicken Pasta \$17/\$24

Buffalo chicken, garlic, celery, carrots and fresh spinach tossed with penne, alfredo and finished with blue cheese crumbles.

Crazy Alfredo \$15/\$21

On the menu since 1985, Chicken, sweet Italian sausage, sopressata, roasted red peppers and fettuccine in a spicy Alfredo sauce.

Seafood Crazy \$17/\$24

Large shrimp, sea scallops, lobster, scallions and fettuccine in a Grand Marnier, lobster stock and light cream sauce.

Linguine Clams or Mussels \$12/\$18

Choice of littleneck clams or mussels, served with your choice of a hearty red sauce or white wine and garlic sauce with fennel and parsley.

Angel Hair Puttanesca \$12/\$18

Angel hair pasta tossed with a spicy tomato sauce, anchovies (or not), capers, olives, white wine and fresh basil.

Spaghetti Bolognese \$23

Traditional Bolognese style. Shredded veal, pork and beef simmered in a rich tomato sauce and topped with garlic mascarpone.

Spicy Ravioli Amore \$18

Cheese ravioli, large shrimp, sweet Italian sausage, fresh escarole, and roasted Jalapenos, tossed with a red wine and rosemary tomato sauce, finished in the oven with Provolone.

Fettuccine Alfredo \$12/\$18

A tradition preparation with cream, sweet butter, Parmigiano and nutmeg, tossed with fettuccine. V The following can be added: broccoli \$13/19: chicken and broccoli \$15/21; lobster \$29.

Traditional Shrimp Scampi \$15/\$21

Large shrimp sautéed with garlic, capers, white wine, lemon, artichokes and sweet butter—tossed with linguine.

Spinach Style Scampi \$15/\$21

Large shrimp sautéed with garlic, capers, white wine, meno artichokes and sweet butter served on fresh sautéed spinach. (no linguine) GF

Spaghetti Carbonara \$14/\$20

Made the old-fashioned way. A simple preparation of spaghetti, pancetta, Parmigiano, egg and cracked fresh pepper, served in a traditional style without cream.

La Palermitana \$18

Sicilian soul food. Rapi greens, sun-dried tomatoes, garlic, red chili flakes, pine nuts and golden raisins sauteed in XVOO and tossed with angel hair pasta. V

Lobster Ravioli \$26

Lobster and squid ink ravioli with lemon and butter poached lobster claws served with micro greens and finished with peach cream.

Linguine Carmelina \$24

Large, shrimp, chicken, scallops and sweet Italian sausage served in a creamy tomato sauce with rosemary and capers tossed with linguine.

Carm's Spaghetti & Meatballs \$18

Carmelina's hearty marinara sauce with meatballs made of ground pork, veal and beef, tossed with spaghetti.

Lobster Risotto \$28

Lobster meat, garlic and fresh herbs tossed with Arborio rice and finished with a



PESCE - FISH

Roasted Pesce \$28

Your choice of tonight's fresh fish - roasted with garlic and a squeeze of lemon with either rabi greens or spinach. GF


Maple Balsamic Pesce \$28

Your choice of tonight's fresh fish - pan-seared and finished with a delicious maple balsamic glaze. GF

Pesce Peach \$28

Your choice of tonight's fresh fish - oven roasted and topped with grilled peach chutney. GF

Pesce Rustica \$28

 Your choice of tonight's fresh fish - wrapped in pancetta and topped with sautéed artichoke hearts, garlic and spinach. GF

Pesce Rockefeller \$28

Your choice of tonight's fresh fish - pan-seared and topped with creamed spinach and parmesan cheese over risotto. GF

CONTORNI - SIDE DISHES

Sauteed Spinach or Rabi Greens \$6

Sauteed rabi greens or spinach with garlic, lemon and XVOO. V, GF

Vegetable of the Day \$3

Seasonal vegetables sautéed in XVOO.

Meatballs with Marinara \$9

Carmelina's meatballs made with ground pork, veal and beef served with a hearty marinara.

Penne con Asparagi \$9

Penne pasta tossed with fresh asparagus, XVOO and garlic.

Linguine al Funghi y Prosciutto con Olio \$9

Prosciutto, wild mushrooms and garlic, sautéed in XVOO and tossed with linguine.

Fettuccine with Tomato Caper Sauce \$9

Fettuccine tossed with Carmelina's signature rosemary and caper tomato cream sauce. V

CARNE - MEAT

Our meats are the freshest available and are hand-cut daily.

12 oz. New York Strip \$31

Your choice of preparation:

- Veal demi and sautéed mushrooms.
- Gorgonzola cream and sautéed Mushrooms.
- Marsala and sautéed mushrooms.
- Plain.

Veal Marsala \$24

Sauteed fresh oyster mushrooms in a sweet Marsala wine sauce, and served with potato and seasonal vegetable of the evening or substitute with your choice of pasta.(add \$2)

Veal Piccata \$24

A delicious preparation combining white wine, lemon sauce and capers, and served with potato and seasonal vegetable of the evening or substitute with your choice of pasta. (add \$2)

Brasato \$26

Two slowly braised beef short ribs in a sauce of red wine, aromatics, and sweet tomato served over creamy polenta with seasonal vegetables.

Crispy Duck \$30

🍷 A crispy duck breast served over roasted root vegetable risotto and finished with a cranberry lemon sauce. GF

Chicken Parmesan \$20

Simply prepared boneless chicken breasts baked with our hearty, rich marinara sauce and topped with Parmigiano.

6oz./10oz./12oz Filet \$20/\$31/\$35

Your choice of preparation:

- Veal demi and sautéed mushrooms.
- Gorgonzola cream and sautéed mushrooms.
- Marsala and sautéed mushrooms.
- Plain.

🍷 **Veal Saltimbocca \$29**

Our biggest seller! Center cut veal chop layered and rolled with garlic, sage, spinach, provolone and prosciutto. Then finished in roasted red pepper and Chianti sauce.

🍷 **Osso Bucco \$28**

Braised veal with aromatic vegetables, veal stock, garlic and red wine over polenta.

Chicken Marsala \$22

Sauteed fresh oyster mushrooms in a sweet Marsala wine sauce, and served with potato and seasonal vegetable of the evening or substitute with your choice of pasta.(add \$2)

Chicken Piccata \$22

A delicious preparation combining white wine, lemon sauce and capers, and served with potato and seasonal vegetable of the evening or substitute with your choice of pasta. (add \$2)

Eggplant Parmesan \$18

Simply prepared fresh eggplant baked with our hearty, rich marinara sauce and topped with Parmigiano.

Unless otherwise noted, our meat & fish entrees include seasonal vegetables and potato.

KIDS MENU

Pasta Your Way \$9

Your choice of pasta with either red or white sauce.

Chicken Parmigiano \$10

Simply prepared breaded chicken breast baked with our tasty marinara sauce.

Spaghetti and Meatballs \$10

Traditional serving of spaghetti in our tasty marinara sauce served with our own large veal, pork and beef meatballs.

Spaghetti and Italian Sausage \$10

Spaghetti with sweet Italian sausage in our tasty marinara sauce.

Cheese Ravioli and Chicken \$12

Cheese ravioli in our tasty marinara sauce with a simply prepared breaded chicken breast.

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Visit us at www.carmelinas.com & on **facebook**



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