

Carmela's Italian Restaurant

Appetizers

Hot Antipasto	\$15.95
Clams, shrimp, stuffed mushrooms and eggplant rollatini	
Fried Calamari	\$12.95
Golden fried calamari served with a side of marinara sauce	
Buffalo Calamari	\$14.95
Crispy calamari in our sweet sauce served with a side of bleu cheese	
Mussels Marinara	\$13.95
Sautéed in garlic and oil with marinara sauce	
Baked Clams	\$10.95
Whole Littleneck clams topped with seasoned breadcrumbs	
Eggplant Rollatini	\$10.95
Eggplant rolled with ricotta and melted mozzarella	
Mozzarella Sticks	\$9.95
Golden fried mozzarella with a side of our homemade tomato sauce	
★ Buffalo Chicken Wings	\$12.95
Chicken wings tossed in our own special homemade buffalo sauce, served with a side of bleu cheese dressing. (Also available in Honey Sriracha & BBQ)	
Tripe Marinara	\$11.95
Honeycomb tripe sautéed with peas, potatoes, garlic and tomatoes	
Fried Zucchini	\$11.95
Golden fried breaded zucchini sticks	
★ Mozzarella en Carozza	\$11.50
Mozzarella stuffed Italian bread served with tomato sauce	

Soups

Bowl \$6.00

Pasta e Fagioli • Minestrone
Tortellini en Brodo • Soup of the Day

Salads

Mozzarella Salad	\$11.00
Homemade fresh mozzarella, sliced tomatoes, roasted peppers and basil drizzled with balsamic vinegar and imported extra virgin olive oil	
Caesar Salad	\$9.00
Romaine lettuce topped with garlic croutons and parmigiana cheese in our homemade Caesar dressing	
House Salad	Sm \$6.50 Lg \$11.00
Mixed greens, cucumber, shredded carrots, tomato, olives, red onions in our famous house dressing	
Antipasto Salad	Sm \$11.00 Lg \$15.00
House salad topped with salami, ham & provolone served with our homemade balsamic vinaigrette	
Gorgonzola Salad	\$13.00
Mesculin greens, diced plum tomatoes, topped with fresh gourmet gorgonzola cheese and toasted walnuts served in a raspberry dressing	
Apple Salad	\$13.00
Chopped mesculin, cucumbers, apples, raisins, raisins and citrus dressing	

Add: Chopped \$1.00 Grilled Chicken \$4.50
Grilled Shrimp (4) \$6.50 (6) \$8.50

Pasta Entrees

Gnocchi Marinara	\$16.95
Potato gnocchi tossed in our homemade, chopped tomato, marinara sauce	
Gnocchi Margherita	\$17.95
Potato gnocchi served on our marinara sauce with garlic, basil and melted fresh mozzarella	
Fettuccini Alfredo	\$15.95
Fettuccini pasta, creamy Alfredo sauce and minced prosciutto	
Linguini with Garlic and Oil	\$13.95
Spaghetti with Meatballs	\$13.95
Farfalle with Broccoli & Beans	\$15.95
Sautéed broccoli and beans with a touch of garlic and oil	
Meat Lasagna	\$15.95
Layered lasagna noodles with homemade seasoned ricotta, crumbled beef crumbled sausage and tomato sauce topped with melted mozzarella	
Ravioli Parmigiana	\$13.95
Ravioli filled with ricotta served in our tomato sauce topped with melted mozzarella	
Baked Manicotti Parmigiana	\$13.95
Sheets of pasta rolled and stuffed with homemade seasoned ricotta, topped with tomato sauce and melted mozzarella	
Baked Ziti	\$13.95
Ziti pasta, tomato sauce, ricotta, baked with mozzarella cheese	
Eggplant Parmigiana <i>With your choice of pasta or salad</i>	\$15.95
Eggplant Rollatini <i>With your choice of pasta or salad</i>	\$17.95
Penne Primavera	\$16.95
Garden vegetables, light cream and marinara sauce	
Rigatoni Broccoli Rabe	\$16.95
Rigatoni served over sautéed broccoli rabe with garlic and olive oil	
<i>With chicken or sausage</i>	additional \$4.75
Rigatoni alla Vodka (With prosciutto)	\$14.95

Chicken & Veal

★ Chicken Basket	\$19.95
Chicken cutlet formed into a basket, filled with angel hair alla vodka	
★ Salad Chicken Basket	\$19.95
Chicken cutlet formed into a basket, filled with chopped house salad	
Chicken Bruschetta	\$19.00
Grilled chicken breasts topped with chopped plum tomatoes, cubed fresh mozzarella, slivered red onions, celery and mixed greens served with a red wine vinaigrette	

* Items below served with choice of pasta with tomato sauce, side house salad or vegetable.*

Chicken Rollatini	\$20.95
Chicken breast rolled with prosciutto, mozzarella and seasoned breadcrumbs with mushrooms in Marsala wine brown sauce	
Chicken & Eggplant Carozza	\$20.95
Chicken cutlet layered with battered eggplant, tomato sauce and mozzarella	

CHICKEN / VEAL

★ Carmela	\$19.00	\$20.00
Chicken breasts or Veal sautéed with onions, mushrooms, sweet peppers and sundried tomato in a light brown sauce		
★ Sorrentino	\$19.95	\$20.95
Pan seared Chicken breast or Veal topped with eggplant, prosciutto, and mozzarella in a sherry brown sauce		
Francese	\$18.95	\$20.95
Chicken breasts or Veal dipped in egg, sautéed with lemon, white wine and butter		
Marsala	\$19.95	\$20.95
Chicken breasts or Veal sautéed with mushrooms, prosciutto & Marsala wine		
Parmigiana	\$17.95	\$20.95
Chicken breasts or Veal topped with our delicious homemade tomato sauce and mozzarella cheese, served with side of pasta or salad		
Cacciatore	\$18.95	\$20.95
Chicken breasts or Veal sautéed with mushrooms, peppers, onions and tomato		
Florentina	\$18.95	\$20.95
Chicken breasts or Veal sautéed with spinach, onions and mushrooms in a Marsala wine sauce		
Travolata	\$19.95	\$21.95
Sautéed Chicken breasts or Veal topped with grilled eggplant, spinach, fresh mozzarella and sliced tomato in a sherry cream sauce		
Piccata	\$18.95	\$20.95
Chicken or Veal medallions served with white wine, lemon, butter and capers		
Pizzaiola	\$18.95	\$20.95
Chicken or Veal medallions with peppers, mushrooms and onions in a marinara sauce		
Scallopini	\$18.95	\$20.95
Chicken or Veal medallions with artichokes, capers and sundried tomatoes in a white wine sauce		
Toscanello	\$18.95	\$20.95
Chicken or Veal medallions topped with spinach, fresh mozzarella, prosciutto, sliced tomato and mushrooms in a madeira wine sauce		
Siciliano	\$18.95	\$20.95
Chicken or Veal medallions sprinkled with seasoned breadcrumbs, pan fried eggplant, touch of wine, topped with fresh mozzarella		

Specialty Pastas

Substitute whole wheat penne, whole wheat spaghetti or gluten free penne for an additional \$2

Linguini Pescatore	\$26.95
Clams, mussels, shrimp, calamari and scungilli served in a marinara sauce	
Linguini with Red or White Clam Sauce	\$17.95
Diced fresh clams sautéed with garlic, white wine and olive oil, served over linguini	
★ Farfalle Gasperino	\$26.95
Diced lobster and shrimp sautéed with sundried tomatoes, wild mushrooms and chives in a brown brandy sauce with a touch of cream	
★ Rigatoni Zingara	\$18.95
Sweet Italian sausage sautéed with garlic, herbs, red "hot" cherry peppers, plum tomatoes and a splash of cream	
Penne Bosco	\$18.95
Grilled chicken, roasted peppers, portabella mushrooms in a fontina cheese infused brown sauce topped with pignoli nuts	
Rigatoni Carmela	\$20.95
Sautéed shrimp with escarole, sliced black olives, sundried tomatoes and artichoke hearts with a touch of marinara	
Penne Poveraccia	\$17.95
Diced chicken tossed with broccoli, garlic, sundried tomatoes and basil in a marinara sauce	
Penne al Cruda	\$15.95
Spinach, garlic and fresh chopped tomato topped with fresh mozzarella	
Penne alla Romana	\$15.95
Panchetta, peas, onions & Romano cheese with a pinch of black pepper in a white cream sauce	
Fussili Angelina	\$17.95
Tender chicken chunks with artichoke hearts in plum tomato, basil and garlic	
Orrechetti Siciliano	\$17.95
Orrechetti pasta served in a plum tomato and basil, topped with fresh grilled eggplants and sprinkled with fresh mozzarella	
Lobster Ravioli	\$20.95
In a roasted pepper pink cream sauce with diced shrimp	

Seafood

Shrimp and Clams	\$22.95
Shrimp and clams sauteed in garlic, white wine and chopped plum tomatoes served over linguini	
Calamari Marinara	\$20.95
Calamari sauteed in marinara sauce, served over linguini	
Calamari and Scungilli Marinara	\$24.95
Calamari and Scungilli sauteed in marinara sauce, served over linguini	
Shrimp Marinara	\$20.95
Large shrimp in a marinara sauce, served over linguini	
Scungilli Fra Diavolo	\$22.95
Scungilli in our homemade spicy marinara sauce served over linguini	

* Items below served with choice of pasta with tomato sauce, side house salad or vegetable.*

Shrimp Parmigiana	\$20.95
Butterflied shrimp, breaded and fried, topped with tomato sauce & mozzarella	
Filet of Sole Oreganata	\$20.95
Flavored breadcrumbs, garlic, olive oil and a zesty lemon sauce	
Shrimp Francese	\$21.95
Large shrimp egg dipped, sauteed with lemon, white wine and butter	
Shrimp Scampi	\$20.95
Butterflied shrimp sauteed with white wine, garlic and oil	
★ Salmon Gorgonzola	\$24.95
Broiled salmon served over a bed of sauteed spinach in a gorgonzola cream sauce	
Salmon Colorato	\$24.95
Pan seared salmon filet, shrimp, tender lobster meat with a touch of lemon, sweet red onion and a pinch of chilli pepper	
Salmon Broccoli Rabe	\$23.95
Broiled salmon, broccoli rabe & diced tomato in light garlic & oil broth	

Gluten Free & Healthy Eats

GF Gluten Free Penne with Tomato Sauce	\$11.95
(also available with other sauces - P/A)	
GF Zucchini Linguini	\$19.00
With diced shrimp, tomato, garlic and oil (also available with other sauces - P/A)	
GF Mini Gluten Free Pizza	\$11.50
GF Grilled Chicken Bruschetta	\$19.00
Grilled Chicken breast topped with chopped tomato, fresh mozzarella, onion and mixed greens with red wine vinaigrette	
GF Cauliflower Mini Pie (Sauce and Cheese).....	\$13.00
Veggie Stir-Fry	\$14.00
Broccoli, onions, carrots, peas, peppers, zucchini, garlic and ginger with teriyaki glaze	
Add Chicken	\$4.50
Add Shrimp (4)	\$6.50
Whole Wheat Penne and Spaghetti also Available	+\$2.00

Side Dishes

Broccoli Rabe	\$9.00
Spinach	\$8.00
Meatballs or Sausage (4 pcs.)	\$8.00
Broccoli Florets	\$8.00
Escarole	\$8.00
Roasted Potatoes	\$7.00
Mixed Vegetables (Zucchini, Carrots, Potato)	\$7.00

Personal Mini Pies

Mini Pie	\$9.00
Our traditional and famous house pie	
Mini Insalada	\$12.95
Mixed fresh greens, diced plum tomatoes, green & black olives, red onions and carrots over a glazed crust served with our homemade balsamic vinaigrette	
Mini Siciliana	\$12.95
Thin sliced eggplant, floured, topped with our homemade seasoned ricotta cheese and tomato sauce	
Mini Bianca Ricotta, mozzarella	\$11.95
Mini Gluten Free	\$11.95
Mini Verdi Spinach and broccoli	\$11.95
Mini Margherita	\$11.95
Fresh tomato, basil, garlic and fresh mozzarella	
Mini Due Gusti Sauteed broccoli rabe and sausage	\$13.95
Mini Barbeque	\$12.95
Chicken tossed in our barbeque sauce, topped with melted fresh mozzarella	
Mini Buffalo	\$12.95
Chicken tossed in our buffalo sauce, topped with fresh mozzarella	
Mini Spinach Artichoke	\$13.95
Fontina cream sauce	
★ Mini Shrimp & Bacon	\$13.95
Mini Balsamic Grilled Chicken	\$12.95
Grilled chicken, balsamic glaze, fresh mozzarella and house dressing	
Mini Rigatoni alla Vodka	\$12.95
★ Pepperoni and Honey (Sweet & Spicy)	\$12.95
Pepperoni, sauce, cheese, drizzled with honey	
Goldfish (Great for kids)	\$13.95
Sauce, cheese & goldfish	

Wines by the Glass

HOUSE \$8.00
PREMIUM \$10.00

Martinis

\$13.00

FRENCH MARTINI

Sobieski vodka, chambord, pineapple juice

DIRTY MARTINI

Sobieski vodka, dry vermouth, dash of olive juice

COFFEE MARTINI

Sobieski vodka, coffee liquor, shot of espresso, dash of kahlua

CLASSIC COSMO

Sobieski vodka, triple sec, splash of lime, dash of cranberry



When you put in Quality... it's quality you'll find...