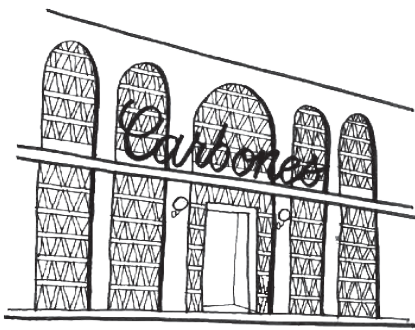




First Course

- Tuna Carpaccio** ^{GF}
candied long hot, radish, lemon vinaigrette
- Jumbo Tiger Shrimp Cocktail** ^{GF}
sicilian cocktail sauce, lemon
- Flatbread**
house cured salmon, caper, lemon, onion,
crème fraiche, chives, everything bagel seasoning
- Coconut Curry Mussels**
P.E.I mussels, basil, crostini
- Calabrian Cauliflower**
battered cauliflower, calabrian chili oil, toum,
lemon, fried chickpeas
- Pugliese Semolina Sourdough**
whipped italian butter, extra virgin olive oil
- Calamari Fritti** ^{MGF}
hot cherry peppers, fried parsley,
charred lemon, bagna cauda aioli
- Formaggi e Prosciutto** ^{MGF}
mozzarella di bufala, parmigiano,
prosciutto di parma, twenty-five year aged balsamic

Salads

- Caesar** ^{MGF}
grilled little gem, pangrattato, pecorino
- Local Greens alla Casa**
shaved fennel, cucumber, grape tomatoes
rosé balsamic vinaigrette, shaved reggiano
- Insalata Carbone** ^{GF}
fennel, greens, tomato confit, hard boiled egg,
white beans, olives, white balsamic
- Add Protein:**
Grilled Chicken | 10 Grilled Salmon | 14 Seared Tuna | 19
Chicken Cutlet | 10 Grilled Shrimp | 18 Grilled 8oz Filet | 52

Sides

- Herbed Parm Fries** 8
- Tuscan Herb Potatoes** ^{GF} 8
- Spicy Caulini** ^{GF} 8
chili, garlic, butter, evoo, parm breadcrumbs
- Carbone's Mac n Cheese** 8
imported provolone, parmesan, bread crumbs, elbows
- Housemade Meatballs (2)** 13

Entrées

- Italian Dip** 18 25
sliced prime NY strip, imported provolone, caramelized
onion, marinated long hots, bagna cauda aioli, au jus,
grinder roll served with a side of giardiniera and fries
- Shrimp Scampi** ^{MGF} 18 32
capers, garlic, roasted garlic, confit cherry tomatoes
chili, housemade linguine
- Rigatoni Bolognese** ^{MGF} 19 27
buttermilk ricotta
- Chicken Parmesan** 14 26
marinara, mozzarella di bufala, housemade linguine
- Veal Parmesan** 34
marinara, mozzarella di bufala, housemade linguine
- 8oz Filet** 8 56
soy caramel, spicy roasted caulini
- Grilled Salmon** ^{GF} 19 34
grilled summer vegetables, salsa verde
- Front St. Burger** ^{MGF} 26 22
brisket-shortrib burger, long hot aioli, imported
provolone, sliced onion, fries
- Linguine & Meatballs** 24
Carbone's housemade meatballs
marinara, pecorino romano, housemade linguine
- Chicken "Rigi" alla Vodka Piccante** 16 38
calabrian chili, panegratto, fresh basil, ricotta salada
- Tortellini Pomodoro** 15 36
buttermilk ricotta, fresh basil D.O.P tomatoes, olive oil
- Prime Sirloin Dianne** ^{MGF} 18 75
16 oz sirloin, cognac, dijon mustard, broccolini
- Chicken Scarpariello** ^{GF} 39
chicken thighs, sausage, long hots,
sweet peppers, rosemary jus, polenta

Desserts

- Basque Cheesecake w/ Cherry Compote** 8 12
served with a cherry compote
- Banana Trifle** 8 12
banana pudding, vanilla cookies
- Tiramisu** 8 15
zabaione, marsala, espresso
- Dark Chocolate Olive Oil Torte** ^{GF} 12
pistachio crumble, whipped mascarpone, salt,
evoo, macerated berries

Cocktails

1938

housemade pineapple infused tequila, dry curacao, fresh basil, lime, jalapeno infused simple

Espresso Martini

tito's vodka, faretti, fresh espresso
your way: decaf, hazelnut or baileys

Blood Orange Martini

housemade blood-orange cello & blood orange vodka

Springbrook Almond

carbone's private label high proof bourbon, luxardo amaretto di saschira, lemon, egg white

Brass Bonanza

kyro pink gin, italicus, lemon, mandarian, honey, rosemary

Fonti Bauda

holiday italian vodka, blackberry simple, lemon, lemongrass thyme, fevertree elderflower tonic water

Barrel Aged Old Fashioned

aged in house over three months to perfection

Sunday Lemonade

tito's vodka, fresh lemonade, fig liquor, rosemary, soda

588 Franklin

olive oil washed gin & vodka, lemon pepper bitters
nardini acqua di cedro, dry vermouth, angelica root

La Coasta

elena vermouth bianco, malfy limone gin, bitter bianca, grapefruit

Winesby the Glass

Bubbles & Rose

Fleurs di Prairie, Rose Languedoc-Roussillon, France 14

Gooseneck, Prosecco Veneto, Italy 13

Moet & Chandon, Brut Imperial Champagne, France 25

Whites

Santa Marina, Pinot Grigio Provincia di Pavia, Italy 13

White Haven, Sauvignon Blanc Marlborough, New Zealand 14

Bigi, Orvieto Classico, 'Secco', White Blend Umbria, Italy 15

Il Poggio, Falanghina Campania, Italy 14

Joseph Druhin, Chardonnay Mcaon-Village, Burgundy, FR 16

Kali Hart, Chardonnay Monterey County, California 15

Reds

J. Vineyards, Pinot Noir California 17

Benmar, "Above the Clouds", Pinot Noir Willamette Valley, OR 16

Tutela, Super Tuscan Tuscany, Italy 14

Le Cellier De Princes, Cote Du Rhone Rhone Valley, France 15

Clos De Napa, Properitaly Red Blend Napa Valley, California 15

Alexander Valley Vineyards, Cabernet Sauvignon, Sonoma, CA 18

Black Stallion, Cabernet Sauvignon North Coast, California 15

Mocktails

Sicilian Spritz

lyre's italian spritz, club soda, orange

Elderflower Peach Mule

elderflower, lime, peach, ginger beer

Draft Beer

Headway IPA (6.5% abv)

Counter Weight Brewing Co.
cheshire, connecticut

Nitro Irish Stout (5.4% abv)

Lawson's Finest Liquids
warren, vermont

Pilsner (5.2% abv)

Stella Artois
leuven, belgium

Super Duper Double Citra DIPA (8% abv)

Thomas Hooker Brewing Co.
bloomfield, connecticut - 12oz pour*

Rotating Draft

Back East Brewing Co.
bloomfield, connecticut

American Lager (4.2% abv)

Michelob Ultra
saint louis, missouri

Bottles & Cans

Athletic Brewing Co. Run Wild N/A 8

High Noon Pineapple Hard Seltzer 8

High Noon Watermelon Hard Zeltzer 8

Lyman Orchards Hard Cider 10

Sun Cruiser Lemonade & Iced Tea 8

Two Roads Brewing Two Juicy DIPA 11

Urban Lodge Brewing Co. Pilsner 9

Bud Light 6

Budweiser 6

Coors Light 6

Corona 6

Heineken 6

