Carbone's KITCHEN

@CarbonesKitchen

Chef Partner: Sandro Zarcone
Sous Chef: Sam Nanni

Appetizers

House-made Ricotta — 12
fresh ricotta, toasted pistachios, truffle honey, garlic crostini

Eggplant Fries — 13
cracker crusted eggplant, crushed tomato sauce

Baked Tenderloin Meatball — 14
mozzarella, pecorino, marinara, garlic crostini

Crispy RI Calamari MGF — 16
marinara sauce, lemon, hot cherry peppers

Maple Glazed Brussels — 12
bacon, goat cheese, sherry-maple glaze

Fried Mozzarella — 13
hand-breaded, served with marinara

Soups & Salads

House | GF — 12
greens, carrots, cucumber, tomato, radishes, onions, white balsamic vinaigrette

Caesar MGF — 14
romaine, pecorino, garlic butter croutons, Carbone's signature Caesar dressing

Carbone's Chopped | GF — 15
romaine, radish, cucumber, olives, tomato, red onion, pepperoncini, fontinella, pepperoni, hot soppressata, red wine vinaigrette

Wedge GF — 14
house made gorgonzola dressing, bacon, red onion, kalamata olives, grape tomatoes

Minestrone GF — 9
summer squash, red beans, spinach, carrots, tomatoes

Pizzas

Margherita — 22
fresh mozzarella, basil pesto, sliced tomatos, fresh basil

Nick's Pepperoni — 23
tomato sauce, fresh mozzarella, local honey, calabrian chili flakes

Italian Bomb — 24
pepperoni, sausage, meatball, red onions, fresh mozzarella, roasted red peppers

Chicken Caesar — 23
white sauce, crispy chicken, fontina, romaine, Caesar dressing, pecorino

Vodka Sausage — 23
vodka sauce, smoked mozzarella, house fennel sausage, basil

Poached Pear — 22
gorgonzola, crispy prosciutto, truffle honey

House Made Pastas

Rigatoni Bolognese MGF — 27
beef & pork ragout, house made ricotta

Crazy Carbonara MGF — 28
house made fennel sausage, bacon, onion, egg yolk cherry peppers, cream, pecorino, peas, fettuccini

Short Rib Ragu* MGF — 31
braised short rib, peas, eggplant, house made ricotta, cavatelli

Chicken Alla Vodka MGF — 28
rigatoni, crispy prosciutto, peas, vodka sauce

Eggplant Parmesan | GF — 25
ricotta, mozzarella, pecorino, marinara, served with gemelli

Harvest Ravioli — 32
jumbo shrimp, ricotta ravioli, butternut cream, shaved brussels, bacon, amaretto crumbs, fried sage

Chicken Parmesan — 28
mozzarella, pecorino, marinara, served with gemelli

Veal Parmesan — 35
mozzarella, pecorino, marinara, served with gemelli

Add Protein to Any Entree or Salad
grilled chicken **10** | crispy chicken **10** | grilled shrimp **12**
grilled salmon* **12**

Main Plates

Ribeye Marsala GF — 42
grilled 12oz ribeye, mushroom marsala sauce, mashed potatoes, crispy brussels

Braised Short Rib GF — 35
four hour braised short rib, mashed potatoes, broccoli rabe, crispy onion

Salmon Oregonato — 34
dijon-horseradish crusted salmon, lemon beurre blanc, polenta, sauteed spinach

Seafood Stuffed Cod — 38
shrimp and crab stuffed atlantic cod, lobster beurre blanc, broccoli rabe, polenta

Chicken Saltimbocca GF — 28
crispy prosciutto, fontina, roasted peppers, sage-butter sauce, polenta, sauteed spinach

Kitchen Burger* — 25
half pound burger, American cheese, lettuce, tomato, bacon-onion jam, garlic aioli, house-made potato roll, shoestring fries

Chicken Picatta GF — 27
capers, sundried tomatoes, sherry-lemon sauce, mashed potatoes, broccoli rabe

Sides

Mashed Potatoes	6	Sauteed Spinach	6
Truffle Fries	7	Garlic Broccoli Rabe	7
Creamy Polenta	6	Crispy Brussels	7

GF = Gluten free = Spicy = Vegetarian M = modified upon request

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodbourne Illness

Carbone's

KITCHEN

Vino

Bianco

Italian Whites	GL	BTL
Santa Marina, Pinot Grigio, Provincia di Pavia	11	44
Banfi, 'Principessa' Gavia Gavi, Piedmont	13	55
Tenuta Regaleali, White Blend, Sicily	13	52
Chardonnay		
St Francis, Sonoma County, California	11	44
Kali Hart, Monterey, California	14	56
Sonoma Cutrer, Sonoma County, California		70
Domaine Milcent, Chablis, Burgundy, France		60
Sauvignon Blanc		
Nobilo, Marlborough, New Zealand	13	52
Clos De Napa, Napa Valley, California		45
White Haven, Marlborough, New Zealand		56
Interesting Whites		
Paolo Saracco, Moscato d'asti, Piedmont, Italy	13	52
Hampton Water, Rose, Languedoc-Roussillon, FR	15	60
Anadigna, Albarino, Rias Biaxas, Spain		50
Zaccagnini 0.0, Non Alcohol, Abruzzo, Italy		45
Chateau St. Michelle, Riesling, Washingtion	11	44
A to Z. Riesling, Oregon		48
Apolloni, Pinot Gris, Willamette Valley, Oregon		50
Champagne & Prosecco		
Gooseneck, Prosecco, Veneto, Italy	13	52
Piper Sonoma, Brut, California		65
Moet & Chandon Imperial Brut, Champagne		140
Veuve Clicquot Yellow Label Brut, Champagne		170

Rosso

Cabernet Sauvignon	GL	BTL
Gooseneck Vineyards, Washington	11	
Black Stallion, North Coast, Califronia	15	60
Reputation, Rutherford, Napa Valley, California		65
Oberon, Napa Valley, California		80
Quilt, Napa Valley, California		80
Chateau St. Jean, Napa Valley, California		150
Silverado, Napa Valley, California		140
Pinot Noir		
Angeline, Mendocino County, California	12	48
Benmar, Willamette Valley, Oregon	15	60
Les Alliés, Bourgogne, Burgundy, France		50
Interesting Reds		
Argento, Malbec, Mendoza, Argentina	12	48
Clos de Napa, Proprietary Red, Napa Valley, CA	14	56
Spellbound, Petit Sirah, California		45
Chateau Courac, Côtes du Rhône, France		58
Bodegas Olarra, Red Blend, Rioja, Spain		55
Raymond Vineyards, Merlot, California		48
Northstar, Merlot, Washington		89
Italian		
Castello di Gabbiano, Chianti, Tuscany	13	52
Collina San Ponzio, Nebbiolo, Pidemont	13	52
Cantina Zaccagnini, Montelpuciano d'Abruzzo	14	56
Allegrini, Palazzo della Torre, Veneto		65
Sassoregale, Sangiovese, Tuscany		68
Villa Antinori, Super Tuscan, Tuscany		72
Lucente, Super Tuscan, Tuscany		72
Tutela, Super Tuscan, Tuscany		60
Covalli, Barberesco, Piedmont		65
Aresca, Barbera d'Asti, Piedmont		55
Covalli, Barolo, Piedmont		75
Terrabianca Compaccio Toscano, Tuscany		125
Masi, Costasera Amarone Classica, Veneto		140

Sip for Less

WEDNESDAY NIGHTS

Sip, Save, Savor!
half priced wine $75 and under

Celebrate Life's Special Moments With Carbone's

Whether you're planning a rehearsal dinner, shower, or another milestone event, our locations offer the perfect blend of timeless hospitality and modern elegance

Visit our website for more information