

Appetizers

Eggplant Fries ^V	13
cracker crusted eggplant, crushed tomato sauce	
Crispy RI Calamari ^{MGF}	15
marinara sauce, lemon, hot cherry peppers	
Baked Tenderloin Meatballs	13
mini tenderloin meatballs, mozzarella, marinara, garlic crostini	
Chicken LaCava	14
bacon wrapped chicken and hot stuffed cherry peppers, sweet chili sauce	

House Made Pastas

Eggplant Parmesan ^{V MGF MDF}	16
ricotta, mozzarella, pecorino, marinara, served with rigatoni	
Chicken Parmesan ^{MGF MDF}	21
mozzarella, pecorino, marinara, served with rigatoni	
Ravioli Bolognese ^{MGF}	18
beef & pork ragout, house made ricotta	
Crazy Carbonara ^{MGF}	18
house made sausage, bacon, onion, egg yolk, cherry peppers, cream, pecorino, peas, fettucini	
Rigatoni Alla Vodka ^{MFG MV}	17
crispy prosciutto. add: chicken 2⁰⁰	

Entrees

Steak Frites ^{MDF}	26
twin grilled 4 oz filet medallions, waffle fries, garlic aioli, Gorgonzola butter	
Classic Chicken Picatta ^{GF MDF}	21
capers, sundried tomatoes, sherry lemon sauce, sautéed spinach, polenta	
Faroe Island Salmon ^{GF MDF}	24
grilled summer squash succotash, roasted fingerling potatoes, lemon beurre blanc	
Tenderloin Tips Marsala	20
roasted mushroom marsala sauce, sauteed spinach, polenta	

Dessert

Tiramisu	10
traditional mascarpone and marsala sponge cake, espresso anglaise	
Peanut Butter Chocolate Cake	10
Chocolate ganache, peanut butter mousse	
Gelato or Sorbetto	1 scoop: 4 2 scoops: 7

Soups & Salads

Minestrone ^{GF}	9
summer squash, red beans, spinach, carrots, tomatoes	
Soup of the Day	9
our daily, house-made seasonal soup	
House ^{V GF DF}	11
greens, carrots, cucumber, tomatoes, radishes, onions, white balsamic	
Caesar ^{MGF}	12
romaine, pecorino, garlic butter croutons, Carbone's signature Caesar dressing	
Wedge ^{GF MDF MV}	14
house made gorgonzola dressing, bacon, red onion, kalamata olives, grape tomatoes	

Add Protein to Any Salad

crispy chicken **10** | grilled chicken **10**
grilled salmon* **12** | grilled shrimp **12**
two 4oz filet medallions* **18**

Sandwiches

served with house made salt & vinegar chips
sub waffle fries **+2⁰⁰**

Kitchen Burger*	15
house blend burger, American cheese, 'mac sauce', lettuce, tomato, house made potato roll	
Steak Melt	16
shaved prime rib, caramelized onions, fontina, horseradish aioli, potato roll	
Shortrib Grilled Cheese	16
braised shortrib, fontina, american cheese, pickled onion, garlic aioli, sourdough	
Italian Veal Cutlet Grinder	18
broccoli rabe, hot cherry peppers, fontina, garlic aioli, housemade grinder roll	
"Franklin Ave" Chicken Panini	16
grilled chicken, roasted peppers, basil pesto, tomato, fresh mozzarella, sourdough	

Simply Prepared

served with your choice of two sides
crispy or grilled chicken **22**
grilled salmon* or shrimp **24**
two 4oz filet medallions* **26**

Sides

Waffle Fries	6
Garlic Broccoli Rabe	6
Roasted Fingerling Potatoes	6
Sauteed Spinach	6
Asparagus	6
Creamy Polenta	6
Roasted Mushrooms	6

6 Wintonbury Mall
Bloomfield, CT
860.904.2111

Lunch Hours
Tuesday - Friday
12 pm - 3 pm

Looking for a private event? Please email: events@carbonesct.com

V - vegetarian | GF - gluten free
DF - dairy free | M - modified

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

KITCHEN

Pizzas

Prosciutto & Arugula ^v white sauce, prosciutto, dressed arugula, crispy garlic	21	Margherita ^v fresh mozzarella, basil pesto, sliced tomatoes, fresh basil	20	Poached Pear ^{mv} gorgonzola, crispy prosciutto, truffle honey	21
Italian Bomb pepperoni, sausage, meatball, red onions, fresh mozzarella, roasted red peppers	23	Nick's Pepperoni tomato sauce, fresh mozzarella, local honey, calabrian chili flakes	22	Vodka Sausage ^{mv} vodka sauce, smoked mozzarella, house fennel sausage, basil	22

Vino

Bianco

Rosso

Pinot Grigio/Gris	GL	BTL	Cabernet & Red Blends	GL	BTL
Villa Chiopris, Italy	11	44	Rodney Strong Cabernet, Sonoma Count	15	60
Sassi, Veneto, Italy	10	38	Brickmason Red Blend, California	12	55
Sessola Terre, Italy	11	44			
Ruffino, Lumina, Italy	14	55	Pinot Noir		
			Angeline, Mendocino County, California	12	45
Chardonnay			Broadley Vineyards, Oregon	17	68
St Francis, Sonoma County	11	42			
Josh Cellars, California	12	48	Merlot		
Sonoma Cutrer, Sonoma County	17	66	Raymond "R Collection," Napa Valley	12	45
Other Whites					
Chateau St. Michelle, Riesling, Columbia Valley	11	42	Italian		
A to Z, Riesling, Oregon	15	60	Castello di Gabbiano, Chianti, Tuscany	13	52
Paolo Saracco Moscato d'asti, Piedmont, Italy	13	48	Cantina Zaccagnini, Montelpuciano d'Abruzzo, Italy	14	55
Oyster Bay Sauvignon Blanc, New Zealand	12	46			
Nobilo Sauvignon Blanc, New Zealand	13	48			
Banfi Principessa Gavia Gavi, Piedmont, Italy	14	55			
Hampton Water, Rose, France	15	60			
Natura, Rose(organic), Chile	14	54			
Champagne & Prosecco					
Prima Perla Prosecco, Veneto, Italy	12	45			

Join Us On Monday Evenings
For Half Priced Bottles of wine \$70 & under!

A Taste of What's Coming Up at Carbone's Kitchen

MONDAY NIGHT

Surf & Turf Special Returns **Monday, September 8th**

TUESDAY NIGHT

Prime Rib Nights Return **Tuesday, September 9th**

Save the Date

SATURDAY, OCTOBER 18TH

Join us for an *exclusive* early reveal of Carbone's Hartford, just steps from the riverfront.

Enjoy a delicious preview of menu items from Carbone's Kitchen, Carbone's Prime, Paul & Vinnie's, and special selections from our catering team- all served at **The Big Mo'**, Riverfront Recaptures signature annual fundraising event.

Tickets and details at **Riverfront.org**