

Appetizers

Eggplant Fries 	13
cracker crusted eggplant, crushed tomato sauce	
Crispy RI Calamari ^{MGF}	14
marinara sauce, lemon, hot cherry peppers	
Baked Tenderloin Meatball	13
mozzarella, pecorino, marinara, garlic crostini	
Chicken LaCava	14
bacon wrapped chicken and hot stuffed cherry peppers, sweet chili sauce	
Butternut Bruschetta 	11
house made butternut ricotta, truffle honey, pepitas, fried sage, garlic crostini	
Crispy Brussels Sprouts	12
bacon, goat cheese, sherry-maple glaze	

Salads

House  ^{IGF}	11
greens, carrots, cucumber, tomato, radishes, onions, white balsamic vinaigrette	
Caesar ^{MGF}	12
romaine, pecorino, garlic butter croutons, Carbone's signature Caesar dressing	
Winter Caprese  ^{IGF}	14
oven cured tomatoes, arugula, burrata, basil, lemon-EVOO, balsamic glaze	
Harvest  ^{IGF}	15
kale, mixed greens, roasted butternut, apples, dried cherries, cheddar, toasted walnuts, maple dijon vinaigrette	
Wedge ^{GF}	14
house made gorgonzola dressing, bacon, red onion, kalamata olives, grape tomatoes	

Pizzas

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

House Made Pastas

Rigatoni Bolognese ^{MGF}	
beef & pork ragout, house made ricotta	
Crazy Carbonara  ^{MGF}	
house made fennel sausage, bacon, onion, egg yolk cherry peppers, cream, pecorinio, peas, fettucini	
Seafood Ravioli ala Toscana 	
sun-dried tomato cream sauce, hot cherry peppers spinach, fresh basil, salmon	
Tips Gorgonzola* ^{MGF}	
tenderloin tips, brandy cream sauce, gorgonzola, roasted mushrooms, parpadelle, spinach	
Chicken Alla Vodka ^{MGF}	
rigatoni, crispy prosciutto, peas, vodka sauce	
Eggplant Parmesan  ^{IGF}	
ricotta, mozzarella, pecorino, marinara, served with rigatoni	
Chicken Parmesan ^{MGF}	
mozzarella, pecorino, marinara, served with rigatoni	
Veal Parm	
mozzarella, pecorino, marinara, served with rigatoni	

Main Plates

26	Tenderloin Marsala ^{GF}	39
	grilled 4oz filet medallions, mushroom marsala sauce, mashed potatoes, green beans	
27	Grilled Pork Chop* ^{GF}	38
	bone-in pork chop, mashed potatoes, crispy brussels, apple and cherry mostarda	
32	Kitchen Burger*	26
	Carbone's burger blend, tomato, American cheese, house made potato roll, 'mac sauce', lettuce, truffle fries	
29	Braised Short Rib ^{GF}	34
	four hour braised short rib, polenta, broccoli rabe, crispy onion	
26	Cod Neapolitan ^{GF}	28
	pan roasted cod, broccoli rabe, gigante beans, plum tomatoes	
24	Faroe Island Salmon ^{GF}	29
	butternut squash puree, roasted peppers, spinach, sherry-maple glaze	
26	Chicken Pessaro ^{GF}	28
	skin on all natural airline breast, dried cherries, golden raisins, white port and Balsamic reduction, polenta, crispy brussels, toasted pine nuts	
34		

Sides 6

Mashed Potatoes	Sauteed Spinach
Roasted Potato	Garlic Broccoli Rabe
Creamy Polenta	Green Beans
Crispy Brussels	

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

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

Carbone's

KITCHEN

Vino

Bianco

Pinot Grigio/Gris

Villa Chiopris, Italy
Sassi, Veneto, Italy
Ruffino, Lumina, Italy
Apolloni, Willamette Valley, Oregon

Chardonnay

St Francis, Sonoma County
Josh Cellars, California
Sonoma Cutrer, Sonoma County
Decoy, Napa Valley
Kendall Jackson, Grand Reserve, California

Other Whites

Chateau St. Michelle Riesling, Columbia Valley
A to Z Riesling, Oregon
Anadigna Albarino, Spain
Paolo Saracco Moscato d'asti, Piedmont, Italy
Oyster Bay Sauvignon Blanc, New Zealand
Nobilo Sauvignon Blanc, New Zealand
Stoneleigh Sauvignon Blanc, New Zealand
Banfi Principessa Gavia Gavi, Piedmont, Italy
Natura, Rose (organic), Chili
Hampton Water Rose, France
Domaine Milcent, Chablis, France
Jean Pabiot, Pouilly Fume, France
Zaccagnini 0.0, Non Alcohol, Italy

Champagne & Prosecco

Prima Perla Prosecco, Veneto, Italy
Ruffino Prosecco, Valdobbiaine, Italy
Piper Sonoma Brut, Sonoma County
Veuve Cliquot Yellow Label Brut, Champagne
Moet & Chandon Imperial Brut, Champagne

GL BTL

11 44
10 38
14 55
58

Cabernet & Red Blends

Gooseneck Vineyards Cabernet, California 10
Treana, Cabernet Sauv, Paso Robles, California 15 60
Rodney Strong Cabernet, Sonoma County 15 60
Sterling Vintners Cabernet, Napa Valley 40
Joel Gott Cabernet, Santa Barbara, California 55
Escudo Rojo Riserva, Cabernet, Chile 80
Oberon, Cabernet, Napa Valley 105
Robert Mondavi Cabernet, Napa Valley 150
Chateau St. Jean, Cabernet, Napa Valley 150
Silverado, Cabernet, Napa Valley 175
Spellbound Petit Sirah, Napa Valley 42
Argento Malbec, Mendoza, Argentina 12 48
Brickmason Red Blend, California 12 55
Shannon Zinfandel, California 45
Saldo Zinfandel, California 70

Pinot Noir

Angeline, Mendocino County, California 12 45
Broadley Vineyards, Oregon 17 68
Meiomi, Sonoma County 62

Merlot

Raymond "R Collection," Napa Valley 12 45
Northstar, Columbia Valley, Washington 98

Italian

Castello di Gabbiano, Chianti, Tuscany 13 52
Frescobaldi Nipozzano, Chianti Riserva, Tuscany 67
Cantina Zaccagnini, Montepuciano d'Abruzzo 14 55
Allegrini, Palazzo della Torre, Veneto, Italy 65
Sassoregale, Sangiovese, Maremma Toscana 67
Villa Antinori, Super Tuscan, Tuscany 72
Lucente, Super Tuscan, Tuscany 78
Liotro Nero Davila, Italy 45
Gaja Ca'Marcanda Promis, Super Tuscan, Tuscany 150
Ser Iapo Chianti Reserva, Italy 80
Damilano, Barolo, Piedmont 95
Il Boro, IGT, Toscano, Arezzo 96
Terrabianca Compaccio Toscano, Tuscany 125
Masi, Costasera Amarone Classica, Veneto 140

Sip for Less

— MONDAY NIGHTS —

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

Surf n' Turf

— MONDAY NIGHT —

Carbone's surf n' turf classic for \$45
(2) 4oz tenderloin medallions, baked stuffed shrimp
mashed golden potatoes & asparagus
served with a choice of a house or caesar salad, and tiramisu

Prime Rib

— TUESDAY NIGHT —

sink into a 12 oz cut for \$45
served with asparagus, twiced baked potato,
au jus and horseradish cream
served with a choice of house or caesar salad, and tiramisu