

# KITCHEN

## Lunch

### Appetizers

- Baked Tenderloin Meatball** 13  
mozzarella, pecorino, marinara, garlic crostini
- Eggplant Fries** 13  
cracker crusted eggplant, crushed tomato sauce
- Crispy RI Calamari** MGF 16  
marinara sauce, lemon, hot cherry peppers
- Chicken LaCava** 14  
bacon wrapped chicken and hot stuffed cherry peppers, sweet chili sauce

### House Made Pastas

- Rigatoni Bolognese** MGF 21  
beef & pork ragout, house made ricotta
- Chicken Alla Vodka** MFG 23  
rigatoni, crispy prosciutto, peas.
- Eggplant Parmesan** MGF 19  
ricotta, mozzarella, pecorino, marinara, served with gemelli
- Chicken Parmesan** MGF 22  
mozzarella, pecorino, marinara, served with gemelli

### Entrees

- Classic Chicken Piccata** GF 23  
capers, sundried tomatoes, sherry lemon sauce, sautéed spinach, polenta
- Cedar Plank Salmon**\*GF 24  
roasted sweet potato, garlic spinach, sherry-maple glaze
- Veal Parmesan** GF 24  
mozzarella, pecorino, marinara, served with gemelli

### Soups & Salads

- House** GF 12  
greens, carrots, cucumber, tomatoes, radishes, onions, white balsamic
- Caesar** MGF 13  
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
- Minestrone** GF 9  
summer squash, red beans, spinach, carrots, tomatoes
- Soup of the Day** 10  
Chef's seasonal creation, made fresh daily  
*Add Protein to Any Salad*  
grilled chicken 10 | crispy chicken 10  
grilled salmon\* 12 | grilled shrimp 12  
4oz filet medallion\* 15 | two 4oz filet medallions\* 29

### Sandwiches

- served with waffle fries  
make it truffle + \$2
- Kitchen Burger\*** 20  
half pound burger, American cheese, lettuce, tomato, garlic aioli, bacon-onion jam, house made potato roll
- "Franklin Ave" Chicken Panini** 18  
grilled chicken, roasted peppers, basil pesto, tomato fresh mozzarella, sourdough
- Blackened Shrimp Tacos** 18  
celery slaw, calabrian aioli, pickled onion
- Shortrib Grilled Cheese** 19  
braised shortrib, fontina, american cheese, pickled onion, garlic aioli, sourdough
- Chicken Club Grinder** 18  
crispy chicken cutlet, bacon, fontina, lettuce, tomato, garlic aioli

### 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

### Sides

- Waffle Fries 7
- Garlic Broccoli Rabe 6
- Baked Sweet Potato 5
- Sauteed Spinach 6
- Roasted Asparagus 6
- Creamy Polenta 5

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

Looking for a private event? Please email: [events@carbonesct.com](mailto:events@carbonesct.com)

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

*Carbone's*

# KITCHEN

## *Pizzas*

**Margherita** 🌿 **20**  
fresh mozzarella, basil pesto,  
sliced tomatoes, fresh basil

**Nick's Pepperoni** 🌶️ **22**  
tomato sauce, fresh mozzarella,  
local honey, calabrian chili flakes

**Italian Bomb** **23**  
pepperoni, sausage, meatball,  
red onions, fresh mozzarella,  
roasted red peppers

**Chicken Caesar** **22**  
white sauce, crispy chicken, fontina,  
romaine, Caesar dressing, pecorino

**Vodka Sausage** **22**  
vodka sauce, smoked mozzarella,  
house fennel sausage, basil

**Poached Pear** **21**  
gorgonzola, crispy prosciutto,  
truffle honey

## *Bianco*

## Vino

## *Rosso*

### **Pinot Grigio/Gris**

Angelini, Veneto, Italy  
Sassi, Veneto, Italy  
Ruffino, Lumina, Italy

**GL BTL**

11 44  
10 38  
14 55

### **Cabernet & Red Blends**

Rodney Strong Cabernet, Sonoma Count  
Black Stallion, Cabernet  
Brickmason Red Blend, California

**GL BTL**

15 60  
15 60  
12 55

### **Chardonnay**

St Francis, Sonoma County  
Josh Cellars, California  
Sonoma Cutrer, Sonoma County

11 42  
12 48  
17 66

### **Pinot Noir**

Angeline, Mendocino County, California  
Broadley Vineyards, Oregon

12 45  
17 68

### **Other Whites**

Chateau St. Michelle, Riesling, Columbia Valley  
A to Z, Riesling, Oregon  
Paolo Saracco Moscato d'asti, Piedmont, Italy  
Oyster Bay Sauvignon Blanc, New Zealand  
Nobilo Sauvignon Blanc, New Zealand  
Banfi Principessa Gavia Gavi, Piedmont, Italy  
Hampton Water, Rose, France  
Natura, Rose(organic), Chile

11 42  
15 60  
13 48  
12 46  
13 48  
14 55  
15 60  
14 54

### **Merlot**

Raymond "R Collection," Napa Valley

12 45

### **Italian**

Castello di Gabbiano, Chianti, Tuscany  
Cantina Zaccagnini, Montepuciano d'Abruzzo, Italy

13 52  
14 55

### **Champagne & Prosecco**

Prima Perla Prosecco, Veneto, Italy

12 45

*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

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