

*Spring at*  
**KITCHEN**

Bloomfield, CT

*Enhance Your Experience with Wine Pairings  
expertly curated by our beverage team -\$20*

*Classic Prime Rib Night*

“A CARBONE’S TRADITION, SERVED WEEKLY”

**MONDAY NIGHTS**

**\$59**

**Course One**

*Caesar or house salad*

**Course Two**

*fried mozzarella or house-made ricotta*

**Course Three**

*Prime Rib*

*12 oz Prime ribeye, served medium-rare. accompanied with roasted asparagus, golden mashed potatoes, horseradish cream & au jus*

**Make it a King Cut (16 oz)- \$9**

**Course Four**

*chocolate peanut butter cake or tiramisu*

*ITALIAN SUPPER  
CLUB*

“4-COURSE CELEBRATION OF CLASSIC ITALIAN COMFORT”

**TUESDAY NIGHTS**

**\$49**

**Course One**

*Caesar or house salad*

**Course Two**

*arancini (3) or baked meatball*

**Course Three**

*Lasagna Bolognese*

*House-made pasta and meat sauce*

**Calabrian Chicken**

*Butterflied chicken breast, hot stuffed cherry peppers, sweet roasted peppers, house made sausage in a sherry lemon sauce. Served with polenta*

**Salmon Oreganato**

*A Carbone’s classic. Dijon- horseradish crusted salmon with spinach, polenta & beurre blanc sauce*

**Course Four**

*cannoli duo or tiramisu*

*Carbone's*