

Lunch

Appetizers

- Baked Tenderloin Meatball** 13
mozzarella, pecorino, marinara, garlic crostini
- Eggplant Fries** 13
cracker crusted eggplant, crushed tomato sauce
- Crispy RI Calamari** MGF 15
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 18
beef & pork ragout, house made ricotta
- Chicken Alla Vodka** MFG 19
rigatoni, crispy prosciutto, peas.
- Eggplant Parmesan** MGF 18
ricotta, mozzarella, pecorino, marinara, served with rigatoni
- Chicken Parmesan** MGF 22
mozzarella, pecorino, marinara, served with rigatoni

Entrees

- Classic Chicken Piccata** GF 23
capers, sundried tomatoes, sherry lemon sauce, sautéed spinach, polenta
- Shrimp and Grits Pomodoro** GF 23
polenta, tomato-butter sauce, basil, toasted breadcrumbs
- Cedar Plank Salmon***GF 24
roasted sweet potato, garlic spinach, sherry-maple glaze
- Tenderloin Tips Marsala** GF 26
roasted mushroom marsala sauce, sautéed spinach, polenta

Soups & Salads

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

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 house made salt & vinegar chips
sub waffle fries +2⁰⁰

- Kitchen Burger*** 15
house blend, 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 Salmon Caesar Wrap** 16
Atlantic salmon, Carbone's classic Caesar
- Shortrib Grilled Cheese** 17
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

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

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

Bianco

Vino

Rosso

	GL	BTL		GL	BTL
Pinot Grigio/Gris			Cabernet & Red Blends		
Villa Chiopris, Italy	11	44	Rodney Strong Cabernet, Sonoma Count	15	60
Sassi, Veneto, Italy	10	38	Black Stallion, Cabernet	15	60
Ruffino, Lumina, Italy	14	55	Brickmason Red Blend, California	12	55
Chardonnay			Pinot Noir	12	45
St Francis, Sonoma County	11	42	Angeline, Mendocino County, California	17	68
Josh Cellars, California	12	48	Broadley Vineyards, Oregon		
Sonoma Cutrer, Sonoma County	17	66	Merlot	12	45
Other Whites			Raymond "R Collection," Napa Valley		
Chateau St. Michelle, Riesling, Columbia Valley	11	42	Italian	13	52
A to Z, Riesling, Oregon	15	60	Castello di Gabbiano, Chianti, Tuscany	14	55
Paolo Saracco Moscato d'asti, Piedmont, Italy	13	48	Cantina Zaccagnini, Montepuciano d'Abruzzo, Italy		
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			

Sip for Less

MONDAY 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