

CARBONE'S

R I S T O R A N T E

Est 1938

appetizers

Antipasto (FOR 2) prosciutto di parma, fennel salame, caponata, housemade ricotta, grana padano, flat bread	18.	Clams Casino GF sweet peppers, capers, crisp bacon	14.
Fried Calamari hot cherry peppers, marinara sauce, caper aioli	single 8./family 13.	Octopus GF chickpea puree, green olives, pickled onions	14.
Arancini Marinara gorgonzola butter	11.	Meatball & Sweet Peppers house-made ricotta, flatbread	10.
Mediterranean Shrimp MGF fall caponata, spinach, stracciatella cheese	14.	Crispy Brussels caper aioli, pickled onion	12.

salads

Carbone's Garden GF mixed greens, radishes, carrots, red onions, cucumbers, tomatoes, red wine vinaigrette	8.	Caprese Burrata GF oven cured tomatoes, burrata mozzarella, fresh basil, extra virgin olive oil	12.
Wedge GF romaine, grape tomatoes, Kalamata olives, bacon, red onions, gorgonzola dressing	12.	Fall Salad GF frisee, arugula, pears, candied pecans, shaved parmesan maple-balsamic vinaigrette	12.

prepared tableside

Caesar Salad MGF romaine, anchovy, olive oil, lemon, garlic, parmesan cheese, croutons	14. per person	Spinach Salad GF baby spinach, mushrooms, red onions, sweet & sour bacon vinaigrette	14. per person
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pastas

Rigatoni Bolognese MGF beef, pork, tomato-cream ragu housemade ricotta, arugula	26.	Lobster Linguini MGF onions, wild mushrooms, Pernod cream sauce	32.
Fettucine Carbonara MGF sausage, bacon, prosciutto, onions, peas, romano cheese	26.	Stuffed Acorn Squash butternut squash, carrots, sweet potatoes, peas, romano, fregola pasta	24.
Scallop Risotto GF chestnuts, leeks, speck, mascarpone	32.	Saffron Pappardelle Shrimp, butternut squash, walnuts, romano	27.

GF - Gluten Free

MGF - Modified Gluten Free

Gluten free penne available upon request

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main

<p>Chicken Francaise 25. lemon butter white wine sauce, creamy polenta, sauteed spinach</p> <p>Veal & Eggplant al Forno ^{MGF} 28. veal scallopini, eggplant, prosciutto, roasted mushrooms, mozzarella, marsala-tomato sauce, polenta, sauteed spinach</p> <p>Carbone's Veal Chop ^{MGF} 49. prime on-the-bone breaded veal cutlet, your choice of Milanese or Parmigiana style</p> <p>Eggplant Parmigiana ^{GF} 22. layered eggplant, ricotta cheese, mozzarella, marinara, penne marinara</p> <p>Chicken Parmigiana ^{MGF} 24. breaded cutlet, mozzarella, marinara, penne marinara</p> <p>Braised Shortrib 30. crispy onions, bourbon mashed sweet potatoes</p>	<p>Grilled Scottish Salmon ^{MGF} 29. maple-bourbon glaze, apple fennel slaw, roasted potatoes, brussels sprouts</p> <p>Manzo Wornoff ^{GF} 36. pan-seared 8 oz. tenderloin filet, brandy dijon sauce, cacio e pepe potatoes, brussels sprouts</p> <p>Veal Cuscinetto 28. prosciutto and sharp cheese stuffed, artichoke, sherry wine, lemon, polenta, sauteed spinach</p> <p>Pan Seared Duck Breast ^{GF} 28. brussels sprouts, roasted potatoes, pickled cranberries, goat cheese, cointreau orange sauce</p> <p>Cast-iron Bone-in Ribeye ^{GF} 47. 18 oz rib eye cooked in butter and rosemary, cacio e pepe potatoes, brussels sprouts</p> <p>Tenderloin Tips ^{MGF} 27. mushrooms, sausage, demi sauce, swiss chard, bourbon mashed sweet potatoes</p>
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simply prepared

sides

served with your choice of two sides

a la carte 8.

Grilled Tenderloin 36.	Pan Roasted Scallops 32.	Sauteed Swiss Chard	Risotto Parmigiana
Scottish Salmon 29.	Chicken Breast 26.	Cacio e Pepe Potatoes	Broccoli Rabe
Veal Chop 49.	Bone-in Ribeye 47.	Creamy Polenta	Sauteed Spinach

GF - Gluten Free MGF - Modified Gluten Free

Vegetarian options available upon request

Thoroughly cooked meat, eggs, poultry, seafood & shellfish may reduce the risk of foodborne illness.

We can accommodate parties of 10 to 150 people, see manager

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prepared tableside

Bocce Ball ^{GF 11.}
chocolate covered vanilla ice cream
flambéed tableside with
orange liqueur sauce

Banana Foster ^{GF 11.}
banana slices flambéed tableside
with banana liqueur;
over vanilla ice cream

from the kitchen

Cannoli Carbone
housemade praline wafers layered with
sweet citrus ricotta, raspberry sauce

9. **Torta Di Angelo** ^{GF}
chocolate hazelnut ganache, chocolate mousse,
raspberry and chocolate sauces

9.

Seasonal Cheesecake
hand-crafted by Taylor Made Cakes of CT

10. **Chocolate Hazelnut Creme Brulee** ^{GF}
with salted caramel sauce

8.

Tiramisu del Giorno
chef's whim

9. **Gelato & Sorbetto***
assorted traditional & seasonal selections

8.

*Our sorbetto's are gluten free and dairy free

specialty café

Espresso 4.

Café Macchiato 5.

Irish Coffee 10.

Cappuccino 5.

Café Latte 5.

Italian Coffee 10.

café diablo

Carbone's house specialty for over 30 years; prepared tableside with grand marnier, courvoisier, galliano liqueur, cinnamon, clove, orange and lemon; set ablaze with our house blend coffee

\$20 per person
(minimum two)

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