

# CARBONE'S *lunch menu*

Available Monday through Friday 11:30am - 4:00pm

## *appetizers*

Pasta Fagioli	6	Soup of the Day	6
Fried Calamari hot cherry peppers, marinara sauce, caper aioli	single 8   family 13	Crispy Brussels caper aioli, pickled onion	12.
Clams Casino <sup>GF</sup> sweet peppers, capers, crisp bacon	14	Arancini Marinara gorgonzola butter	11

## *create your own entrée salad*

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

| *add to your salad* |

Fried Calamari- 5	Grilled Shrimp- 8
Grilled Chicken- 6	Grilled Scottish Salmon- 8
Grilled 8oz. Tenderloin-18	Pan Seared Scallops-10

## *simply prepared*

Grilled Chicken Breast	17
Grilled Scottish Salmon	20
Pan-Seared Scallops	23
Grilled Tenderloin Filet	30

*your choice of two sides:*

Polenta  
Swiss Chard  
Broccoli Rabe  
Baby Spinach  
Cacio e Pepe Potatoes

## *main plates*

Eggplant Parmigiana <sup>GF</sup> served with a side of penne marinara	14	Grilled Scottish Salmon <sup>MGF</sup> maple-bourbon glaze, apple fennel slaw, roasted potatoes, brussels sprouts.	20
Chicken Parmigiana served with a side of penne marinara	17	Octopus <sup>GF</sup> chickpea puree, green olives, pickled onions	14
Chicken Club Sandwich tomato, bacon, arugula, basil mayo, served with french fries	17	Fettuccini Carbonara <sup>MGF</sup> sausage, bacon, prosciutto, onions, peas, romano	16
Tenderloin Tips <sup>MGF</sup> mushrooms, sausage, demi sauce, swiss chard, polenta	20	Linguine & Meatballs housemade meatballs, marinara sauce, pecorino	14
Stuffed Acorn Squash butternut squash, carrots, sweet potatoes, peas, romano, fregola pasta	15.	Veal Saltimbocca <sup>MGF</sup> prosciutto, sage, provolone, sherry wine, lemon, polenta, spinach	20
Rigatoni Bolognese fresh rigatoni, housemade ricotta	16	Thoroughly cooked meat, eggs, poultry, seafood and shellfish reduce the risk of foodborne illness.	

\* Vegetarian options available upon request\*

GF - Gluten Free MGF- Modified Gluten Free \*Gluten free penne available upon request\*

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