



Lunch, Dinner, Catering & Special Events :: carmellosrestaurant.com :: 4349775200 :: [Instagram@Carmellosrestaurant](https://www.instagram.com/Carmellosrestaurant)

ZUPPE

Tortellini en Brodo – 7.5/cup

Veal tortellini, chicken broth

Straccitella Alla Romana – 7.5/cup

Scrambled egg, chopped spinach, chicken broth

Zuppa Del Giorno - Market Price

Soup of the day when available

INSALATE

Insalata della Casa – 6

Mixed field greens, marinated grape tomatoes, chickpeas, red onions, kalamata olives

Insalata Caesar – 9

Crisp romaine lettuce, Caesar dressing, crouton

PRIMO

Clams Casino – 13

Top neck clams, bacon, bell pepper

Cozze –11

PEI mussels, choice of white wine or red sauce

Caprese - 12

Sliced heirloom tomatoes, housemade mozzarella, olive oil, basalmic reduction

Baked Brie – 12

Wedge of Brie cheese, almonds, amaretto & honey

Carcioffi Fritti – 13

Artichoke hearts, stuffed mozzarella cheese , tomato sauce

Calamari Fritti o Saltati – 12

Calamari fried and served with Marinara or sautéed in lemon butter

Stuffed Mushroom Caps – 12

Cremini Mushrooms, backfin crab, herbs, butter

BEVANDE

Soft Drinks - 2.5

Coffee, tea, espresso - 3.5

Cappuccino – 5

SECONDO

(Wine Pairings not included)

Ravioli Cardinale – 32

Homemade lobster ravioli, crema rosa sauce, caviar, lump crab.

Recommended Pairing: Satrico, Casale di Giggilio

Cannelloni Alla Toscana – 21

Veal in cannelloni, cream sauce, mozzarella

Recommended Pairing : Chardonnay, Siema, Italy

Tortellini Panna– 21

Veal stuffed tortellini, prosciutto, peas , mushrooms, cream sauce

Recommended Pairing : Chardonnay, Siema, Italy

Lasagna Bolognese – 20

Sheet pasta, Ricotta, Bolognese, Mozzarella

Recommended Pairing : Sangiovese, Corta alla Flora

Linguine Pescatore – 33

Shrimp, bay scallops, calamari, mussels, clams, marinara

Recommended Pairing : Pinot Noir, Oakanagan, Calif.

Scampi Gamberi – 27

Jumbo shrimp, garlic, lemon, butter, parsley, white wine, homemade pasta

Recommended Pairing : Viognier, Casale di Giggilio

Carne Carmello – 23(Chicken)/ Veal -25

Local chicken breast or veal, marsala wine sauce, peas, spring onions, mushrooms, tomato, pasta

Recommended Pairing: Barbera, Bricco del Conte

Parmigiane 18-Eggplant/22-Veal/ 20- Chicken

Choice of Eggplant, local chicken or veal, breaded, tomato sauce, mozzarella

Recommended Pairing: Merlot, Siema, Italy

Ravioli Fiorentini – 20

Homemade Cheese ravioli, spinach, cream sauce

Recommended Pairing : Sauvignon Blanc, la Cappucina

Linguine Vongole – 28

Little neck clams, homemade linguine, white or red

Recommended Pairing : Satrico, Casala del Giggilio

Pollo Tirolese - 25

Local Chicken Breast, backfin crab stuffing, artichoke hearts, mozzarella, lemon butter. Recommended

Pairing :

Chardonnay, Barboursville, Virginia

Saltambocca Alla Romana – 27

Veal medallions, sage, house made mozzarella, prosciutto, demi-glacé

Recommended Pairing : Valpolicella, Begali, Italy

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All entrees are served with bread and butter and a house salad with our own house dressing.



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