

*Carmires*

 MENU'S 

 LUNCH MENU 

## 👄 Antipasti 👄

*Antipasto Assortito* 16  
Assorted house specialty antipasto

*Tartaro Di Manzo* 16  
Kobe tartare with gremolata, fresno pepper,  
quail egg and pecorino

*Bruschetta Trio* 16

- Cherry tomato, caper, garlic confitura, and basil.
  - Black pepper, goat cheese and tapenade.
- Avocado, smoked salmon, and Crème Fraiche.

*La Caprese* 14  
Buffala mozzarella with basil, seasonal tomatoes  
and extra virgin olive oil

*Calamari Affogati* 12  
Tender squid, simmered with garlic, tomatoes, olives and capers

*Gamberoni Provinciale* 18  
Large prawns sautéed with garlic, white wine, butter  
and tomato primavera

*Spinaci Soffritti* 7  
Fresh spinach sautéed with lemon and garlic

*Charcuterie & Formaggi* 14  
Rotating meat/pâté and cheese selection  
served with mostarda, olives, gherkins and crostini

*Dal Forno*  
Chef's selection of pizza

## 👉 Zuppe & Insalate 👈

### *Romaine Alla Griglia 14*

Grilled hearts of romaine with pancetta, tomato, pickled vegetables and gorgonzola dressing

### *Insalata di Cesare 12*

Classic Caesar salad with house-made croutons and Grana Padano

### *Insalata Di Mista 12*

Seasonal greens with julienne carrots and Roma tomatoes  
Add Grilled Chicken 5 or Prawns 6

### *Insalata Di Maria 36*

Seasonal greens with grilled salmon, farro salad, cherry tomatoes and avocado. Tossed with Carmine's House Vinaigrette

### *Nicoise Salad 16*

Tomatoes, hard boiled egg, Nicoise olives, anchovies, tuna confitura. Tossed with white balsamic vinaigrette

### *Panzanella con Fagoli 16*

Vine tomatoes and bread salad with sliced onions, basil, marinated Cannellini beans and cucumbers.  
Tossed with Carmine's House Vinaigrette.

Add grilled Chicken 5 or Steak 8

### *Insalata Di Pollo 15*

Chopped romaine, radicchio with grilled chicken, Mandarino Pecorino, gorgonzola dressing and sliced apples.

Substitute for Tuna confitura 5

### *Zuppa Di Cavolo 9*

Cream of cauliflower Gratinée

### *Zuppa Di Fagioli 9*

Tuscan Beans and Pasta

### *Zuppa Del Giorno 9*

Daily special soups

## 🍷 Pasta & Risotto 🍷

### *Risotto del Giorno*

Daily risotto special

### *Fettucine Al Pesto con Gamberoni 19*

Tossed with pesto and prawns

### *Rigatoni Bolognese 16*

House ground veal, pork and beef with tomatoes, herbs and red wine

### *Linguine Alle Vongole 18*

Fresh Manila clams, chilies, garlic, parsley and olive oil

### *Ravioli Di Capriolo 18*

Filled with venison, spinach, wild mushrooms and veal-demi sauce

### *Squid ink Capellini Di Mare 19*

Angel hair pasta tossed with fresh Tomatoes, Prawns, Mussels, Calamari and Manila Clams

### *Gnocchi Sorrentina 16*

Potato dumplings tossed with mozzarella, basil and marinara sauce or with brown butter and sage

### *Cannelloni 17*

Veal, Ricotta, and Spinach rolled in Fresh Pasta with Béchamel, Marinara and Oven Roasted Tomatoes

### *Pici Di Carbonara 16*

Pancetta, extra virgin olive oil and parsley with a poached egg on top

### *Spaghetti Di Finocchio 18*

House made fennel sausage in a fennel-vodka cream sauce with freshly shaved Grana Padano

## 👉 Piatti Forti 👈

### *Gioppino Northwest 23*

Gulf prawns, squid, mussels, Manila clams and white fish,  
simmered in a rich tomato broth

### *Scaloppine di Vitello Al Limone & Capperi 25*

Thinly sliced veal sautéed with capers and lemon,  
served with polenta and seasonal vegetables

### *Parmigiana Di Melanzane 16*

Eggplant with marinara and fresh mozzarella

### *Suprema Di Pollo 21*

Airline Jidori chicken breast, pan seared  
with risotto ai funghi and roasted vegetables

### *Costolette D' Agnello Provinciale Market Price*

Northwest rack of lamb crusted with herb-garlic breading  
with zucchini and potatoes confitura

### *Bistecca alla "Harrelson" Arrabiatta 25*

Tenderized Prime New York steak with  
garlic, parsley, chili flakes and daily risotto special

### *Costata di Maile Impanata 19*

Bone in pork chop breaded with fresh herbs,  
parmigiano and spaghetti marinara

*\* Eating raw or uncooked meats, poultry, :  
seafood and eggs could result in the risk of foodborne illnesses*

## Dal Forno

### *Pizza Margarita 15*

San Marzano Tomatoes and Mozzarella di Bufala,  
Basil and Extra-Virgin Olive Oil

### *Pizza Capricciosa 16*

Mozzarella Cheese, Porchetta, Mushroom,  
Artichoke and Tomato

### *Pizza Marinara 15*

Tomato Sauce, Roasted Garlic, Oregano, Basil and  
Extra Virgin Olive Oil

### *Pizza Carbonara 16*

Pancetta, Eggs, Parsley, Extra Virgin Olive Oil  
and Espelette Pepper

### *Pizza Pugliese 16*

Sundried Tomatoes, Red Onions, Kalamata Olives,  
Mozzarella and Pecorino Cheese

### *Pizza Salsiccia 17*

Homemade Fennel Sausage, Spicy Italian Sausage,  
Caramelized Onions, Fennel Pollen and Ricotta

### *Pizza Di Fhungi 18*

Roasted Shiitake, Oyster and Hon Shimeji  
Mushrooms with Fresh Mozzarella and Truffle Oil

 DINNER MENU 



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quail egg and pecorino

*Bruschetta Trio* 16

- Cherry tomato, caper, garlic confitura, and basil.
- Black pepper, goat cheese and tapenade.
- Avocado, smoked salmon, and Crème Fraiche.

*La Caprese* 16  
Buffala mozzarella with basil, seasonal tomatoes  
and extra virgin olive oil

*Calamari Affogati* 14  
Tender squid, simmered with garlic, tomatoes, olives and capers

*Gamberoni Provinciale* 20  
Large prawns sautéed with garlic, white wine, butter  
and tomato primavera

*Spinaci Soffritti* 7  
Fresh spinach sautéed with lemon and garlic

*Charcuterie & Formaggi* 18  
Rotating meat/pâté and cheese selection  
served with mostarda, olives, gherkins and crostini

*Dal Forno*  
Chef's selection of pizza

## Zuppe & Insalate

### *Zuppa Di Cavolo 11*

Cream of cauliflower Gratinée

### *Zuppa Di Fagioli 10*

Tuscan Beans and Pasta

### *Zuppa Del Giorno 10*

Daily special soups

### *Zuppa Di Minestrone 10*

Beans, carrots, celery, onions, and tomatoes in a vegetable broth

### *Insalata di Cesare 13*

Classic Caesar salad with house-made croutons  
and Grana Padano

### *Insalata Di Mista 12*

Seasonal greens with julienne carrots and Roma tomatoes  
Add Grilled Chicken 5 or Prawns 6

### *Romaine Alla Griglia 14*

Grilled hearts of romaine with pancetta, tomato,  
pickled vegetables and gorgonzola dressing

## 🍷 Pasta & Risotto 🍷

### *Risotto del Giorno*

Daily risotto special

#### *Fettucine Al Pesto con Gamberoni* Lg 24 Sm 19

Tossed with pesto and prawns

#### *Linguine Alle Vongole* Lg 22 Sm 16

Fresh Manila clams, chilies, garlic, parsley and olive oil

#### *Squid ink Capellini Di Mare* Lg 26 Sm 19

Angel hair pasta tossed with fresh Tomatoes,  
Prawns, Mussels, Calamari and Manila Clams

#### *Gnocchi Sorrentina* Lg 19 Sm 14

Potato dumplings tossed with mozzarella, basil  
and marinara sauce or with brown butter and sage

#### *Spaghetti Di Finocchio* Lg 22 Sm 14

House made fennel sausage in a fennel-vodka cream sauce  
with freshly shaved Grana Padano

#### *Rigatoni Bolognese* Lg 21 Sm 15

House ground veal, pork and beef with  
tomatoes, herbs and red wine

#### *Ravioli Di Capriolo* Lg 23 Sm 15

Filled with venison, spinach, wild mushrooms  
and veal-demi sauce

#### *Tortellini en Brodo* Lg 24 Sm 17

Prawns and crab tortellini served in a shellfish broth  
with tomatoes and seasonal vegetables

#### *Cannelloni* Lg 19 Sm 12

Veal, Ricotta, and Spinach rolled in Fresh Pasta  
with Béchamel, Marinara and Oven Roasted Tomatoes

#### *Pici Di Carbonara* Lg 19 Sm 14

Pancetta, extra virgin olive oil and parsley  
with a poached egg on top

# Piatti Forti

## *Pesce Del Giorno*

Daily fish specials

### *Gioppino Northwest 34*

Gulf prawns, squid, mussels, Manila clams and white fish, simmered in a rich tomato broth

### *Animelle di Vitello 32*

Pan seared sweetbreads with seasonal vegetables and prosciutto

### *Scaloppine Di Vitello Al Limone & Capperi 33*

Thinly sliced veal sautéed with capers and lemon with polenta and seasonal vegetables

### *Suprema Di Pollo 28*

Jidori chicken breast, pan seared with risotto 'ai funghi' and roasted vegetables

### *Ossobuco 48*

Center cut veal shank braised in wine and soffritto with tagliatelle and sautéed vegetables

### *Lombata Di Vitello Al Rosmarino 57*

Grilled veal rib with rosemary, seasonal vegetables and daily risotto special

### *Costata Di Maiale 34*

Double cut bone-in pork chop with apple-pancetta chutney and daily risotto special

### *Costolette D'Agnello Provinciale 57*

Northwest Rack of Lamb crusted with herb-garlic breading with zucchini and potatoes confitura

### *Bistecca Al Pepe Verde 47*

Prime New York steak pan seared with Madagascar peppercorn sauce

### *Bistecca alla "Karrelson" Arrabiatta 47*

Marinated prime New York steak topped with garlic, parsley and chili flakes

### *Filetto Con Gnocchi 50*

Prime beef tenderloin with gnocchi, seasonal vegetable and red wine veal demi

### *Arrosto Ripieno 33*

Dry-aged duck breast, oven roasted, Confitura Leg with Amarena Cherries and duck jus

### *Dry Aged Ribeye — Market Price*

14 day dry-aged ribeye, grilled and served with herbed gnudi, seasonal vegetables and veal demi sauce.

## *Dolce & Gelati*

*Chef selections of desserts*

## *Caffe Assortiti*

*Cappuccino, Latte,  
Espresso, Coffee*

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## *Dolce*

### *Tiramisu 11*

Carminé's Original Tiramisu  
with Chocolate Sauce and Seasonal Fruit

### *Trio of Cannoli 10*

Pistachio, Lemon, and Chocolate Chip Ricotta

### *Italian Meringue 11*

Lemon Custard with Meringue and Candied Lemon

### *Formaggi Assortiti 14*

Assorted Cheese with Marcona Almond  
and Fig Mostarda

### *Ice cream/Gelato 8*

Spumoni, Vanilla or Fruit Sorbet  
with Amarena Cherries

### *Panna Cotta 10*

Seasonal Panna Cotta

### *Semifreddo 11*

Frozen Chocolate Mousse  
with Chocolate Angel Wings and Strudel

### *BaBas 12*

Sweet Bread Buns with Rum-Caramel Sauce served  
warm with Fresh Whipped Cream.