



Benvenuti to Carmelo's Ristorante

Carmelo's was established in 2014 with a mission to provide you, our guest, with a true authentic Italian dining experience. Having been blessed to be part of a large family with great cooks, I learned at a young age the hard work, passion and love that goes into creating a great meal. I strive to bring you that passion and love in my cuisine by using fresh quality ingredients, made to order for you - the way it should be! You are invited to sit back and enjoy a great meal paired with fine wines, but most importantly, enjoy your family and friends because at Carmelo's we are all about FAMIGLIA!

*Buon Appetito
Carmelo Mangiafico Chef/Owner*

Antipasti

CALAMARI FRITTI

Fried Domestic Squid served with Pomodoro Sauce 12

BURRATA MANGIAFICO

*Crostini topped with Shaved Prosciutto, Arugula,
Creamy Mozzarella, Imported Fig Jam,
Olive Oil & Fig Balsamic Glaze 16*

CALAMARI AGRO DOLCE

*Fried Domestic Squid tossed with a Cherry Pepper
Garlic Sauce served over Arugula 14*

BRUSCHETTA

*Combination of Chopped Tomatoes with Fresh Mozzarella
& Eggplant, Roasted Peppers, Pesto & Goat Cheese 10*

CARPACCIO DI MANZO

*Shaved Rare Filet Mignon served with Arugula Salad,
Shaved Parmigiano Cheese, Lemon, Capers,
Diced Onions, Balsamic Glaze & Olive Oil 14*

BUCATINI CON PESTO

*Gulf Shrimp, Roasted Grape Tomatoes, Pine Nuts
with a Pesto Cream Sauce 22*

ANTIPASTO MISTO

*Artistically arranged Thinly Sliced Imported Cured Meats,
Cheeses, Olives, Crostini & Marinated Vegetables 16*

COZZE IN BIANCO OR POSSILIPO

*Sautéed Mussels with a choice of White Wine Garlic
Butter Sauce or White Wine Tomato Broth
served with Crostini 13*

ARANCINE SICILIANE

*Rice Balls filled with Meat Sauce, Peas & Mozzarella
fried & served with Pomodoro Sauce 8*

PROSCIUTTO E' MELONE ^{GF}

*Prosciutto wrapped Cantaloupe served with
Arugula Salad, Olive Oil & Fig Balsamic Glaze 12*

MAMMA'S POLPETTE

*Family recipe Meatballs simmered with
Pomodoro Sauce, topped with Sopraffina Ricotta,
Basil & Parmigiano Cheese 10*

Pastaria

SERVED WITH CHOICE OF SOUP OR SALAD. CAESAR SALAD 3
GLUTEN FREE PASTA AVAILABLE. GNOCCHI OR PENNE COOKED TO ORDER ADD 4.

FETTUCINE ALLA MARISSA

*Wilted Spinach, Pine Nuts, Eggplant,
Roasted Tomatoes, Mushrooms
tossed with Pesto, Oil & Garlic Sauce 16*

PENNE ALLA VODKA

*Crispy Pancetta flambéed with Vodka,
Tomato & Cream Sauce 14
Add Italian Sausage 3*

STUFFED RIGATONI ANTONIO

*Tossed with Pomodoro Sauce, & Meatball
baked with Fresh Mozzarella 15*

FETTUCINE ALFREDO

*Creamy Parmigiano Sauce served over Fettucine 14
Add Chicken 4
Add Shrimp 6*

LASAGNA

Fresh Pasta Sheets layered with Meat Sauce, Ricotta & Mozzarella 16

20% Gratuity will be added to parties of 8 or more.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^{GF} DENOTES GLUTEN FREE. GLUTEN FREE PASTA AVAILABLE. GNOCCHI OR PENNE COOKED TO ORDER ADD 4.

≈ Carmelo's Signature Entrees ≈

SERVED WITH CHOICE OF SOUP OR SALAD. CAESAR SALAD 3

PORK SHANK OSSOBUCO

Braised with Tomatoes, Vegetables, Red Wine, Veal Stock & herbs served over Pan Fried Gnocchi 26

SACCHETTINI

Imported Pasta Purses filled with Pear & Cheeses served with Prosciutto, Spinach, Walnuts & Gorgonzola Cream Sauce 22

BOCCONCINI ALLA MARSALA

Pan Seared Filet Mignon Medallions with Mushrooms & Marsala Sauce Baked Au Gratin' with Romano & Fontina Cheese accompanied with Vegetable & choice of

Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 32

SHRIMP & SCALLOPS LIMONCELLO

Sautéed with Artichokes, Capers, Sun Dried Tomatoes & Garlic finished with a Sweet Basil Limoncello infused Cream Sauce tossed with Pappardelle Pasta 28

LOBSTER & SHRIMP FRA DIAVOLO

Twin Cold Water Lobster Tails & Shrimp sautéed with Cherry Peppers, Garlic, White Wine & Spicy Pomodoro Sauce served over a bed of Bucatini Pasta 32

LOBSTER RAVIOLI

*With Shrimp, Cherry Tomatoes & Spinach in a Vodka Sauce 22
Add Lobster Tail 12*

≈ Grilled Entrees ≈

Proudly Serving Chairman's Reserve Beef

SERVED WITH CHOICE OF SOUP OR SALAD. CAESAR SALAD 3

ACCOMPANIED WITH VEGETABLE AND CHOICE OF VESUVIO POTATOES OR TRUFFLE PARMESAN MASHED POTATOES

16 OZ BONE-IN RIBEYE (GF)

Garlic & Olive Oil House Rub served with Roasted Garlic & Herb Compound Butter 36

14 OZ NEW YORK STRIP (GF)

Garlic Olive Oil House Rub served with Red Onion Balsamic Marmalade 34

CARMELOS 9 OZ FILET MIGNON (GF)

Gorgonzola Crust, Montepulciano Demi Glaze, & Crispy Onions Straws 34

PESCE SPADA TAORMINA (GF)

Grilled Swordfish Loin topped with Sicilian Olive Tapenade, Arugula Salad, Grilled Lemons & Red Chili Oil 26

≈ Chicken Scallopine ≈

SERVED WITH CHOICE OF SOUP OR SALAD, VEGETABLE OF THE DAY & ORZO PASTA. CAESAR SALAD 3

CHICKEN PICCATA

Sautéed with Lemon Butter & Capers 20

CHICKEN PARMIGIANA

*Pan fried Chicken Cutlet baked with Pomodoro Sauce & Mozzarella served with Spaghetti 20
Add Eggplant 4*

≈ Veal Scallopine ≈

SERVED WITH CHOICE OF SOUP OR SALAD, VEGETABLE OF THE DAY & ORZO PASTA. CAESAR SALAD 3

VEAL MARSALA

Sautéed with Prosciutto, Mushrooms & Sweet Marsala Sauce 24

VEAL PARMIGIANA

Pan fried & baked with Pomodoro & Mozzarella served with Spaghetti 24 Add Eggplant 4

Carmelo Proudly Serves Harvestland

All Natural Fresh Chicken

ENTREES MAY BE SHARED FOR AN ADDITIONAL 4; INCLUDES A SOUP OR SALAD.

≈ Wine by the Glass ≈

SPARKLING

*Prosecco 9
Rotari Brut, Split 10
Brut Rosé, Amelia 12*

WHITE & ROSÉ

*Chardonnay 7
Moscato 7
Pinot Grigio 7
Rosé 7
Sauvignon Blanc 7*

RED

*Cabernet Sauvignon 7
Chianti 8
Malbec 8
Merlot 7
Montepulciano 8
Nero D'Avola 8
Pinot Noir 7*

MEZZACORONA

PREMIUM WHITE & ROSÉ

*Chardonnay, Laguna 12
Pinot Grigio, Teanum 9
Riesling, Maryhill 8*

PREMIUM RED WINE

*Cabernet Sauvignon, Storypoint 9
Merlot, Edna Valley 9
Pinot Noir Reserva, Puntí Ferrer 9
Red Blend N.A.P.A., by Napa Michaels 10
Ripasso, Superiore 12
Super Tuscan, Valle Segreta 10*

≈ Beers ≈

DRAFT

*Peroni 5.5
La Rosso Moretti 5.5
Shock Top 5.5
Craft/ I.P.A. 5.5*

(ASK YOUR SERVER FOR DAILY SELECTION)

BOTTLES

*Bud Light 4 Michelob Ultra 4
Budweiser 4 Miller Lite 4
Corona 5 Heineken 5
Corona Premier 5 Stella 5
Goose Island Yuengling 4
I.P.A. 5 Becks NA 4*