



*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

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 10

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

~ Insalate ~

ADD CHICKEN 4 ADD SHRIMP 6 ADD BLACKENED SALMON 8

INSALATA DI CASA ^{GF}

*Mixed Greens, Grape Tomatoes, Olives, Roasted Peppers, Sweet Onions, Artichokes & Peperoncinis 9
Add Gorgonzola Crumbles 2*

CAPRESE FIOR DI LATTE ^{GF}

Fresh Sliced Mozzarella, Vine Ripe Tomatoes, Roasted Peppers & Basil Leaves served with drizzled E.V.O.O. & Balsamic Glaze 10

CAESAR SALAD

Crispy Romaine, Ciabatta Croutons, Anchovies & Shaved Parmigiano tossed with Caesar Dressing 9

STEAK & ARUGULA SALAD ^{GF}

5 oz Grilled Tenderloin, Arugula, Grape Tomatoes, Roasted Peppers, Onions, Gorgonzola Cheese tossed with Balsamic Vinaigrette & Parmigiano Cheese 18

321 RETTA WEDGE SALAD ^{GF}

Hearts of Romaine Leaves, Crispy Pancetta, Gorgonzola Crumbles, Grape Tomatoes, Red Onions, Blue Cheese Dressing & Balsamic Glaze Drizzle 10

~ Pastaria ~

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

FETTUCCHINE ALLA MARISSA

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

STUFFED RIGATONI ANTONIO

Tossed with Pomodoro Sauce, & Meatball baked with Fresh Mozzarella 16

PENNE ALLA VODKA

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

FETTUCCHINE ALFREDO

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

GNOCCHI BOLOGNESE

Potato Pasta tossed with Bolognese Sauce 15

SPAGHETTI CON POLPETTE OR SALSICCIA

Choice of Homemade Meatball slowly simmered with Pomodoro Sauce or Italian Sausage 14

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

CAVATELLI BADA BING

Ricotta Cavatelli Pasta sautéed with Prosciutto, Diced Tomatoes, Basil, Red Crushed Pepper flambéed inside Grana Padana Cheese Wheel with Vodka 22

PREPARED TABLE SIDE OR IN DESIGNATED AREA (WAIT TIME MAY VARY)

Add Shrimp 6 Add Sausage 3 Add Chicken 4

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

PORK SHANK OSSOBUCO

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

LOBSTER & SHRIMP FRA DIAVOLO

Twin Cold Water Lobster Tails served in shell & 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*

CHICKEN CHRISTINE

Pan Fried Chicken Cutlet baked with Burrata Cheese, Fresh Basil & Sliced Tomatoes served with Arugula Salad & Balsamic Glaze 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

SALMON TOMMASO

Baked Oregonata Style & topped with Cherry Tomatoes, Capers & Lemon Butter Sauce accompanied with Vegetable & choice of Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 26

SURF & TURF

Grilled 9 oz Filet Mignon paired with a Butterflied 5 oz Lobster Tail Scampi Style accompanied with Vegetable & choice of Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 46

SACCHETTINI

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

≈ Grilled Entrees ≈

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

BONE IN PORK CHOP ADRIANA

12 oz All Natural Duroc Bone-In Pork Chop served with sautéed Prosciutto, Arugula, Roasted Peppers & Mushrooms finished with a Madeira Wine Gorgonzola Sauce 26

NEW YORK STRIP PEPE VERDE

14 oz cut served with a Brandy, Green Peppercorn Demi Glaze 36

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

24 OZ PORTERHOUSE FIORENTINA (GF)

Garlic, Olive Oil Rub, Wilted Spinach & Truffle Oil 49

≈ Chicken Scallopine ≈

*Carmelo Proudly Serves Harvestland All Natural Fresh Chicken
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*

CHICKEN VALENTINA

Topped with Eggplant, Prosciutto, Basil & Fontina Cheese finished with Marsala Wine Tomato Cream Sauce 20

≈ 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 Sauce & Mozzarella served with Spaghetti 24
Add Eggplant 4*

VEAL SALTIMBOCA

Prosciutto, Mushrooms, Spinach with a Sage Wine Butter Sauce baked with Fontina Cheese 24

≈ 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, Puntì 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 5.5*

BOTTLES

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

(ASK YOUR SERVER FOR
DAILY SELECTION)

≈ Sides ≈

*Penne with Pomodoro 4
Meatballs (2) 5*

*Sausage (2) 5
Fettuccine Alfredo 6*

*Vesuvio Potatoes 3
Cannellini Beans with Pancetta 5*

*Broccoli Oil & Garlic 4
Parmigiano Fries 4*

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

(GF) DENOTES GLUTEN FREE. GLUTEN FREE PASTA AVAILABLE. GNOCCHI OR PENNE COOKED TO ORDER ADD 4.