



Soups

- Maestro's Minestrone..... 7.95**
Chock full of fresh vegetables.
- Soup du Jour..... 7.95**
Soup of the day.

Salads

- House Salad..... 8.95**
Baby greens tossed with Balsamic vinaigrette.
- Sounds Greek To Me 12.95**
Authentic Greek salad. Sliced green and red bell peppers, sliced cucumbers, tomato, kalamata olives and feta cheese tossed with extra virgin olive oil.
- Caesar's Beat 12.95**
Prepared the original way. Dressing is made daily.
- Carmine's Chopped Salad 13.95**
Romaine, salami, roasted peppers, garbanzo, olives, onion and mozzarella.
- Goat Cheese and Penne Pasta Salad 13.95**
Penne and warm goat cheese garnished with sun-dried tomatoes, pine nuts and mixed greens.
- Tomato & Onion Salad 12.95**
Beefsteak tomatoes diced with red onion and vinaigrette.

** Add Chicken to any salad 3.00
** Add Shrimp to any salad 5.00

Pizza

(authentic thin pizzas)

- Kim's Black and White..... 17.95**
Oregano, basil, romano cheese, olive oil and cracked pepper.
- Goat Cheese, Sun-dried Tomatoes and mushrooms..... 17.95**
- Conduct Your Own..... 19.95**
Choose three fresh toppings.

All checks may be subject to
\$20 Minimum on Credit Cards
2 Credits Cards Max. per check
18% gratuity for parties of 6 or more
split plate charge
corkage fee

Opening Acts

- Mozzarella Marinara** 13.95
 Imported mozzarella cheese with homemade marinara. A classic.
- Live and Unplugged**..... 12.95
 Roasted sausage with marinara and bell peppers.
- Clams Oreganata**..... 16.95
 Bread crumbs, virgin olive oil, garlic and herbs atop littleneck clams.
- The Pepper Shuffle** 12.95
 Roasted peppers and anchovies marinated in virgin olive oil, garlic and herbs
- Harmonic Melodies** 18.95
 Traditional antipasto.
- Toasted Raviolis**..... 12.95
 Cheese and spinach raviolis, deep fried. Served with marinara sauce for dipping. A favorite.
- Calamari Affogati**..... 16.95
 Calamari in a medium-spicy marinara sauce.
- Calamari Fritti**..... 16.95
 Calamari deep fried and served with marinara sauce for dipping.
- Scampi** 17.95
 Shrimp sautéed in garlic white wine, lemon and butter.
- Mozzarella Caprese** 15.95
 Mozzarella sliced with tomato, basil and virgin olive oil.
- Add red roasted peppers & red onions 16.95

Special Tunes

- Something In C**..... Market Price
 Daily seafood special
- 1/2 Roasted Chicken** 18.95
 Served with shoestring fries or roasted garlic potatoes
- De Steak Du Jour** Market Price
 Ask Your Server
- Eggplant Parmigiana** 18.95
 Eggplant topped with marinara sauce and imported mozzarella cheese
- Lee's Mix Grill**..... Market Price
 Choice of 2 (Chicken breast, salmon, sole or veal) Served over Greek salad or as Entree.

Main Events - Pasta

Angel Hair Aglio Olio	17.95
Hold your breath (oil & garlic).	
Penne Arrabbiata	17.95
Medium-spicy marinara sauce.	
Spaghetti Marinara	17.95
Homemade marinara sauce (gravy).	
Angel Hair a la Checca	18.95
Fresh tomato, basil, pine nuts and garlic.	
Rigatoni Meat Sauce	18.95
Carmine's original. (4 hours on the stove)	
Linguini Fra Diavolo	21.95
A medium-spicy tomato sauce served with large shrimp.	
Add Calamari.....	22.95
Penne Primavera	18.95
Penne with fresh vegetables, olive oil and garlic.	
Linguini and Clams	19.95
Your choice of white or red sauce.	
Fettuccine Alfredo	18.95
Authentic alfredo cream sauce.	
Penne Puttanesca	18.95
Fresh tomato, olives, capers, anchovies, peppers, mushrooms, onions, garlic and herbs.	
Baked Ziti	18.95
With meat sauce, ricotta and mozzarella cheese.	
With eggplant and sausage.....	20.95
Pat's Homemade Gnocchi	20.95
Sauce of your choice.	
Rosalie's Four Cheese Ravioli	19.95
Sauce of your choice. (Grandma's Homemade Ravioli)	

**Add Chicken to any pasta \$3.00

**Add Shrimp to any pasta \$5.00

Pasta Sauces Available To Go. Take Some Home Tonight!

Backstage

(Vittello & Pollo)
your choice

Chicken..... 20.95

Veal..... 29.95

Piccata

Traditional Lemon & Butter

Marsala

Marsala Wine & Mushrooms

Milanese

Pan Fried
in Virgin Olive Oil

Parmigiana

Meat sauce & Imported Mozzarella

Fiorentina

Spinach & Prosciutto
with Imported Mozzarella

Saltinbocca

Prosciutto & Imported Mozzarella
with Mushrooms

Old Classics - Carmine's 40-year-old recipes.

Veal Miniaci 29.95

Veal , eggplant, lemon and butter. (Florida connection)

Veal Pietro 29.95

Veal & Eggplant Parmesan. (Grandpa's favorite).

Chicken Dino..... 21.95

Chicken breast, Italian sausage, potatoes, onions, mushrooms
and green peppers.

Chicken Eduardo 21.95

Chicken breast stuffed with prosciutto ham and mozzarella
cheese. Topped with a madeira wine sauce.

Shrimp Judy 27.95

Large shrimp lightly breaded. Served on a bed of fettuccine
and topped with a medium-spicy tomato sauce and
mozzarella cheese.

Zuppa De Pesce..... Market Price

Jumbo Shrimp, Manilla Clams, New Zealand Mussels,
Calamari, fresh fish in a spicy tomato sauce.

Sides

Shoestring Fries 7.00

Roasted Garlic Potatoes..... 7.00

Sautéed Spinach 7.00

Pasta 7.00

Steamed Vegetables..... 7.00

\$20 Minimum on Credit Cards

The Martini Bar

(All Served Up)

Carmine Cocktail, "Bona Fortuna"

The secret is ours - the enjoyment is yours

The Classic Martini

Beefeater 24 Gin, splash of Cinzano Vermouth, with two olives like the tuxedo, it's never out of fashion

The Ultimat Martini

Ultimat Vodka, splash of Cinzano Vermouth, with two olives

Italian Martini

Absolut Vodka & Amaretto di Saronno. This will send you back to Old Napoli

Chocolate Martini

Absolut Vodka, Godiva Chocolate Liqueur. It's the most seductive greetings anyone can get!

Cosmopolitan Martini

Absolut Vodka, cranberry juice, DeKuyper Triple Sec and a squeeze of lime

Sour Apple Martini

Absolut Vodka with DeKuyper Apple Pucker Schnapps

Carmine's Coffee

(Made with Carmine's Selected Roasted Coffee)

KEOKE COFFEE, with Brandy & Starbucks Coffee Liqueur

ITALIAN COFFEE, with Amaretto and Tuaca or Frangelico

JAMAICAN COFFEE, Rum, Brandy & a splash of Grand Marnier

CARMINE'S CAPPUCCINO (27 year old secret recipe)

"THE BOSS" PATRON XO Cafe (Ed's Favorite)

(Whipped Cream Optional)

Desserts

AFFOGATO - vanilla bean gelato with one shot espresso

TIRAMISU - Lady fingers dipped in espresso, whipped mascarpone & chocolate

AMARETTO PECAN BROWNIES - served with vanilla bean gelato

HOMEMADE CANNOLIS - stuffed with ricotta cream filling, and fresh baked biscotti.

PANA COTTA - Italian vanilla custard with raspberries & assorted cookies

APPLE CROSTATA - apple tart with vanilla bean gelato

Ice Creams:

VANILLA BEAN GELATO

TORTUFO - Chocolate gelato with bitter sweet chocolate chips

SPUMONI CAKE - Traditional Multi-flavor Italian ice cream with a pistachio crust

ASSORTED SORBETS