

Carmen's

Ristorante & Wine Bar

BUTCHER BLOCK STEAKS & CHOPS

Carmen's Proudly Offers Hand Selected Well Marbled Steaks Graded to the Upper Percentile of Choice into Prime, Aged to Enhance Complexity of Flavor and Tenderness. Our Steaks Are Perfectly Seasoned with Sea Salt and Coarse Ground Black Pepper, and Fire Grilled to Order.

Grilled Veal Rib Chop ~ 38

Grilled Filet Mignon ~ 35

Kansas City Style Strip Steak ~37

Center Cut Pork Porterhouse ~ 25

Accompaniments:

Grana Padano Risotto/ Marsala and Basil Crushed Potatoes/ Smashed Sweet Potatoes
Roasted Garlic Mashed Potatoes / Sea Salt Encrusted Baked Potato Rubbed with Olive Oil

Sauces:

Roasted Shallot and Pancetta Demi Glace with Fresh Tomatoes / Blue Cheese Beurre Blanc with Basil/
Wild Mushroom Barolo Demi Glace / Chef's Signature Dry Rub Spice Blend/
Roasted Garlic and Chive Compound Butter

Bucatini and Meatballs

Hollow Spaghetti with Kobe Beef and Veal Meatballs, Served with Plum Tomato Marinara and Shaved Grana Padano Cheese ~ 17

Clam and Chorizo Fettuccini

Clams Simmered in Pinot Grigio with Spicy Chorizo Sausage with Toasted Garlic and Fresh Tomatoes and Basil ~ 18

Jumbo Shrimp Risotto Milanese

Garlic Shrimp and Light Tomato Broth Served with Saffron Risotto
Finished with Pancetta and Baby Peas Topped with Parmesan Crisp ~ 20

Marsala Wine Veal Fricassee

Fresh Veal Stewed with Wild Mushroom Ragout and Mascarpone Cheese with Soft Polenta ~ 26

Marinated Lamb Loin

Rosemary and Shallot Infused Boneless Lamb Grilled and Sliced Served with
Caramelized Red Onion and Goat Cheese Potato Tart Drizzled
with Nebbiolo Red Wine Reduction ~ 29

Free Roaming Organic Chicken

Pan Seared Frenched Breast of Chicken over Roasted Onion and Eggplant, Crushed Potato and
Served with Fresh Thyme Vinaigrette ~ 19

Grilled Salmon And Scallops

Diver Scallops and Norwegian Salmon Served with Celery Root Cannelini Bean and
Chunky Tuscany Tomato and Cippolini Onion Sauce ~ 27

Twin Tails Agli Olio

Twin Lobster Tails Broiled in Garlic and Olive Oil Served on Their Shell with
Truffled Mashed Potatoes and Drawn Butter ~ Market Price



Ristorante & Wine Bar

Primo Piatto

Market Select Oysters with Aged Sherry Mignonette ~ Market Price

Peppered Tuna Carpaccio
with Caper Aioli, Artichoke Salad in a Grana Padano Cup ~ 8.50

Table Side Prepared Garlic Shrimp Rigatoni

Garlic Sauteéd Shrimp Tossed in Gorgonzola Alfredo, Mezzi Rigatoni and Fresh Tomatoes ~ 9

Cavatelli Bolognese
Ricotta Dumplings with Simmered Veal Bechemel Ragout ~ 7

Bruchetta Carmen

Grilled Pecorino Romano Cheese Bread, Laced with Garlic & Extra Virgin Olive Oil. Topped with Diced Chorizo Sausage, Fresh Tomato, Roasted Hot Italian Peppers & Aged Provolone ~ 9

Secondo Piatto

Carmen's Insalata Misto
Fresh Crisp Gourmet Greens with Cranberries, Butter Toasted Walnuts and Crumbled Gorgonzola Cheese in a Rich Orange Cognac Vinaigrette ~ 8

Insalata Caesar

Baby Red and Green Romaine Served Whole Dipped in Chef's Caesar Dressing on Warm Garlic Bread with Sliced Red Onion, Anchovies and Kalamata Olives ~ 8

Zuppa

Roasted Tomato & Red Pepper Crab Bisque
Light Blue Crab Velute with Oven Roasted Fresh Tomatoes and Garden Peppers ~ 7

Onion Soup

Chef's Version of Classical Onion Soup with Julienne of Portobello Capped with Gruyera and Dolcelatte Cheese ~ 6

Chef Selected Weekly Signature Specialties

Zuppa

Trio of Cold Soups ~ 7
Gazpacho Soup
Cucumber Melon Soup
Stonefruit Soup

Insalata

Summer Salad
Mixed Greens Tossed with Raspberry Vinaigrette
Accompanied with Toasted Almonds, Mandarin Oranges and Strawberries ~ 9

Primo Piatto

Lamb Lollipop Chops
Pan Seared Frenched Lamb Rack Chops Served with Caramelized Balsamic Onions,
Accompanied by Merlot Glace and Orzo Rosemary Cake ~ 9

Colossal Shrimp
Poached Shrimp Paired with White Beans, Garlic, Tomatoes and Basil Served with Fresh Horseradish Cocktail Sauce and Lemon ~ 13

Piattos Principale

Ravioli Duo
Sautéed Spinach, Wild Mushrooms and Goat Cheese.
Crabmeat, Fresh Herbs and Ricotta Cheese.
Accompanied with Sherry Cream Sauce ~ 18

Pan Seared Monk Fish
Fresh Pan Seared Monk Fish Served with Brandied Tomato Shell Fish Sauce, Saffron Basmati and Vegetable Medley ~ 27

Bone In Filet Mignon
Seasoned to Perfection Fire Grilled Filet Mignon Served on the Bone. Accompanied by Garlic Whipped Potatoes, Vegetable Medley and Wild Mushroom Demi Glace ~ 40

Lacquered Duck Breast
Seared Duck Breast Glazed with Asian Lacquer. Served with Ginger Sushi Rice Bowl and Julienne of Vegetables ~ 27

**Executive Chef
Gary Edwards**

The Selected Weekly Signature Specialties change every other week.
Please Check with the Ristorante for the Current Weeks Specialties.



Menu Vegetariano

Tomato And Artichoke Florentine Soup

Plum Tomatoes Simmered with Garlic and White Wine Finished with Artichokes, Spinach and Parmesano Reggiano Cheese and Fresh Basil ~ 6

Bruchetta

Grilled Pecorino Romano Cheese Bread Laced with Garlic & Extra Virgin Olive Oil, Topped with Fresh Tomato, Roasted Hot Italian Peppers & Aged Provolone ~8

Carmen's Insalata Misto

Fresh Crisp Gourmet Greens with Cranberries, Butter Toasted Walnuts and Crumbled Gorgonzola Cheese in a Rich Orange Cognac Vinaigrette ~7

Insalata Caesar

Baby Red and Green Romaine Served Whole Dipped in Chef's Caesar Dressing on Warm Garlic Bread with Sliced Red Onion and Kalamata Olives ~8

Eggplant Risotto

Roasted Eggplant Risotto Finished with Grana Padano Cheese and Cream Accompanied by Grilled Vegetables with Roasted Tomato Coulis ~17

Garlic Fettuccini

Garlic and Herb Fettuccini Topped with Oven Dried Tomatoes, Toasted Garlic, Extra Virgin Olive Oil and Basil ~16

Free Form Ravioli

Pasta Sheets Stuffed with Sautéed Vegetables and Herbs, Topped with Creamy Gorgonzola Alfredo Sauce ~16

Broccolini Aglio e Olio

Broccolini Tossed in Sautéed Garlic with Olive Oil and Spicy Chili Flakes Tossed with Short Rigatoni, Topped with Parmeggiano Reggiano ~15

Four Cheese Cavatelli

Ricotta Cavatelli Tossed with an Asiago, Grana Padano, Bousin Cheese Sauce Infused with White Wine and Herbs, Topped with Fresh Diced Tomatoes ~16

Portabello Polenta

Grilled Marinated Portabello Stuffed with Creamy Sun Dried Tomato Polenta, Served with Sautéed Garlic Spinach and Roasted Italian Long Hot Peppers, Accompanied by Light Charred Tomato Wine Sauce ~17

Trebbiano Rigatoni

Aged Trebbiano Balsamic Vinegar Reduced, with Toasted Butter, Tossed with Short Rigatoni, Portabello Mushrooms and Roasted Tomatoes ~15