

# Chef's Specials



## APPETIZERS

### **OSTRICA MIGNONETTE 16.00**

"JAMES RIVER" OYSTERS (1/2 DZ) SERVED WITH MIGNONETTE SAUCE

### **BURRATINA PROSCIUTTO E PISTACCHIO 20.00**

IMPORTED CREAMY BURRATA, WRAPPED IN PROSCIUTTO DI PARMA  
ORGANIC BABY GREENS, ROAST PEPPER AND PISTACCHIO

### **POLPO ALLA GRIGLIA 20.00**

GRILLED IMPORTED OCTOPUS, SERVED IN A BED OF SAUTÉED ESCAROLE, CANNELINI BEANS  
FRESH TOMATOES AND TOPPED WITH BALSAMIC GLAZE

### **ZUPETTA DI ESCARGOT 14.00**

ESCARGOTS, SCAMPI STYLE, WITH MUSHROOMS, LEMON SAUCE, POLENTA

### **SCUNGILLI FRA DIAVOLO 20.00**

SCUNGILLI SAUTÉED IN CARMINE'S SPICY TOMATOES SAUCE, SERVED WITH CROSTINI



## ENTREES

### **LOBSTER TAIL**

9 OZ. FRESH FLORIDA LOBSTER TAIL, BROILED **40** OR STUFFED WITH LUMP JUMBO CRAB MEAT **44**  
BROILED SERVED OVER RISOTTO PRIMAVERA, STUFFED WITH SPINACH AND POLENTA

### **12oz FILETTO OF RIBEYE 36.00**

MARSALA, MUSHROOM SAUCE, MIXED VEGETABLES AND ROASTED POTATOES

### **CARMINE'S, SEABASS 44 SWORDFISH 32 SALMON 32**

FRESH FILET SAUTÉED, LUMP CRAB, LEMON SAUCE,  
ACCOMPANIED WITH SPINACH AND MASHED POTATOES

### **BRANZINO WHOLE 44 (DEBONED TABLE SIDE) OR FILLET 42**

FRESH WHOLE BRANZINO, OR BUTTERFLY SERVED WITH SPINACH AND ROASTED POTATOES

### **LINGUINE AL NERO DI SEPIE 34**

SQUID INK LINGUINI WITH, LEMON, SAFFRON, SHALLOTS, CREAM, BAY SHRIMP, MUSSELS  
LITTLE NECK CLAMS, SCALLOPS AND SALMON, ITALIAN HERBS

### **LAMB SHANK OSSO BUCO 36.00**

LAMB SHANK COOKED OSSO BUCO STYLE AND SERVED MUSHROOMS RISOTTO

### **SOGLIOLA FRANCESE 34.00**

FILET OF SOLE FRANCESE STYLE, WITH TWO SHRIMP, SPINACH, MASHED POTATO,  
LEMON BUTTER SAUCE.

**AUGURI A TUTTE LE MAMME DEL MONDO !!!!!**