

Chef's Specials



APPETIZERS

DIRTY OYSTERS 19

6 Blue Point Oysters, with lime juice, sour cream, shallots, red/black caviar

INSALATA DI ARAGOSTA 24

Fresh cold main lobster, asparagus, poached potatoes, cucumber EVOO and lime

PETTO DI POLLO MARINATO 14.00

Roasted chicken breast marinated and served with romaine, carrots, cucumbers, parsley Belgium endive in lemon grass cilantro dressin

SCUNGILLI FRA DIAVOLO 21.00

SCUNGILLI SAUTÉED INI Carmine's spicy tomatoes sauce, served with crostini



ENTREES

SPAGHETTI CHITARRA AL TARTUFO NERO ESTIVO 30

Fresh Homemade Spaghetti, with Sliced Black Summer Truffle in Butter Parmesan Truffle Sauce

RISOTTO ARAGOSTA 34

Italian Carnaroli Risotto tossed with fresh Lobster meat and asparagus
In a lobster bisque sauce

SCALLOPS DELLO CHEF 42

Four U/10 Scallops pan seared with potatoes, shitake mushrooms and broad beans
White wine sauce

BRANZINO WHOLE 44 (*deboned table side*) OR FILLET 42

Fresh Whole Branzino, or Butterfly served with Spinach and Roasted Potatoes

POLLO ARROSTO 28

Half roasted chicken with Romanesco, roasted potatoes and white wine, rosemary sauce

STINCO DI AGNELLO 37

Slow braised Colorado Lamb Shank and wild mushrooms, over risotto

FILET MIGNON AL MARSALA 40

9 Oz. FILET MIGNO WITH SPATZLE, SUGAR SNOPS IN SWEET MARSALA SAUCE.

CARMINE'S PRIME RIB 30

14 oz. Prime Rib, Served with Mashed Potatoes, Vegetables, and Au Jus Sauce

Dessert

CREMA CATALANA 9

Homemade Cream Brulee, with Fresh Strawberry

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