



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 12

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 14

ARANCINE SICILIANE

Rice Balls filled with Meat Sauce, Peas & Mozzarella fried & served with Pomodoro Sauce 12

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 12

CAPRESE FIOR DI LATTE (GF)

Fresh Sliced Mozzarella, Vine Ripe Tomatoes, Roasted Peppers & Basil Leaves served with drizzled E.V.O.O. & Balsamic Glaze 12

SCAMPI

Large Shrimp Sautéed with Garlic, Parsley, Red Crushed Pepper, White Wine Lemon Butter Sauce. Served with Grilled Crostini 14

~ 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 Cream Sauce 18

STUFFED RIGATONI ANTONIO

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

PENNE ALLA VODKA

*Crispy Pancetta flambéed with Vodka, Tomato & Cream Sauce 15
Add Italian Sausage 4 Add Chicken 6*

FETTUCCHINE ALFREDO

*Creamy Parmigiano Sauce served over Fettuccine 15
Add Chicken 6 Add Shrimp 8*

GNOCCHI BOLOGNESE

*Potato Pasta tossed with Bolognese Sauce 16
Add Fresh Ricotta 3*

SPAGHETTI CON POLPETTE OR SALSICCIA

*Choice of Homemade Meatball slowly simmered with Pomodoro Sauce or Italian Sausage 15
Add Fresh Ricotta 3*

LASAGNA

Fresh Pasta Sheets layered with Meat Sauce, Ricotta & Mozzarella 16

~ Insalate ~

ADD CHICKEN 6 ADD SHRIMP 8 ADD GRILLED SALMON 12

INSALATA DI CASA (GF)

*Mixed Greens, Grape Tomatoes, Olives, Roasted Peppers, Sweet Onions, Artichokes & Peperoncini 10
Add Gorgonzola Crumbles 2*

CAESAR SALAD

Crispy Romaine, Ciabatta Croutons, Anchovies & Shaved Parmigiano tossed with Caesar Dressing 10

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 12

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

SHRIMP & SCALLOPS LIMONCELLO

Sautéed with Artichokes, Capers, Sun Dried Tomatoes & Garlic finished with a Sweet Basil Limoncello infused Cream Sauce tossed with Pappardelle Pasta 32

PORK SHANK OSSOBUCO

All Natural Berkshire Pork, Braised with Tomatoes, Vegetables, Red Wine, Veal Stock & herbs served over Pappardelle 28

SHRIMP FRA DIAVOLO

Shrimp sautéed with Cherry Peppers, Garlic, White Wine & Spicy Pomodoro Sauce served over a bed of Spaghetti Pasta 24

LOBSTER RAVIOLI

With Shrimp, Cherry Tomatoes & Spinach in a Vodka Sauce 24

CHICKEN CHRISTINE

Pan Fried Chicken Cutlet baked with Burrata Cheese, & Sliced Tomatoes served with Arugula Salad & Balsamic Glaze 24

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 8 oz Filet Mignon paired with Shrimp Scampi Style accompanied with Vegetable & choice of Vesuvio Potatoes or Truffle Parmesan Mashed Potatoes 48

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 39

BONE IN PORK CHOP ADRIANA

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

CARMELOS 8 OZ FILET MIGNON

Gorgonzola Crust, Montepulciano Demi Glaze, & Crispy Onions Straws 39

PESCE SPADA TAORMINA (GF)

Grilled Swordfish Loin topped with Sicilian Olive Tapenade, Grilled Lemon & Red Chili Oil 28

≈ 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 Capers, White Wine Lemon Butter Sauce 22

CHICKEN PARMIGIANA

*Pan fried Chicken Cutlet baked with Pomodoro Sauce & Mozzarella served with Spaghetti 22
Add Eggplant 4*

CHICKEN VALENTINA

Topped with Eggplant, Prosciutto, Basil & Fontina Cheese finished with Marsala Wine Tomato Cream Sauce 22

≈ 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 25

VEAL PARMIGIANA

*Pan fried & baked with Pomodoro Sauce & Mozzarella served with Spaghetti 25
Add Eggplant 4*

VEAL SALTIMBOCA

Prosciutto, Mushrooms, Spinach with a Sage Wine Butter Sauce baked with Fontina Cheese 25

≈ Sides ≈

*Penne with Pomodoro 4
Meatballs (2) 6*

*Sausage (2) 6
Fettuccine Alfredo 6*

*Vesuvio Potatoes 3
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.