

~ Pizza ~

CARRY-OUT ONLY. NOT AVAILABLE FOR DINE IN SERVICE.

18" Pizza

CHEESE 16
Sauce & Mozzarella

BIANCA 16
Ricotta Cheese, Garlic, Romano,
Mozzarella, Olive Oil & Basil

VEGETARIANA 22
Sauce, Mozzarella, Eggplant, Mushrooms,
Tomatoes, Onions, Spinach & Roasted Peppers

AMERICANA 22
Sauce, Mozzarella, Sausage,
Meatballs & Pepperoni

MARGHERITA 18
Light Sauce, Fresh Mozzarella & Basil

PROSCIUTTO E ARUGULA 22
Sauce, Fresh Mozzarella,
Parmigiano Cheese & Olive Oil

**PROSCIUTTO
& GORGONZOLA 22**
Prosciutto, Walnuts, Spinach, Onions,
Gorgonzola Cheese, Mozzarella Cheese,
Olive Oil & Parmigiano Cheese

CARMELOS SPECIAL 22
Vodka Sauce, Sliced Tomatoes,
Basil & Fresh Mozzarella

LASAGNA PIZZA 22
Sauce, Mozzarella, Meatballs, Sausage,
Basil and Ricotta Cheese

~ Sicilian Pan Pizza ~

CARRY-OUT ONLY. NOT AVAILABLE FOR DINE IN SERVICE.
PLEASE ALLOW ADDITIONAL TIME

SICILIAN CHEESE 20

~ Pizzolo ~

(STUFFED PIZZA)

CARRY-OUT ONLY. NOT AVAILABLE FOR DINE IN SERVICE.

STUFFED PIZZOLO VEGETARIANO 22
Eggplant, Mushrooms, Onions, Spinach, Tomatoes,
Light Sauce & Mozzarella Cheese

PARMA PIZZOLO 22
Imported Prosciutto, Sopressata, Arugula, Cherry Tomatoes,
Mozzarella & Parmigiano Cheese

NUTELLA PIZZOLO 16
Stuffed with Nutella Topped with Powdered Sugar & Fruit

~ Additional Toppings ~

TOPPINGS 2.50 each

Pepperoni
Sausage
Bacon
Onions
Mushrooms
Ham
Spinach
Basil
Tomatoes
Green Peppers
Meatball

SPECIALTY TOPPINGS 3.50 each

Artichokes
Extra Cheese
Prosciutto
Arugula
Ricotta Cheese
Sopressata
Fresh Mozzarella
Roasted Peppers

~ Dolci ~

CANNOLI SICILIANO 6
Pastry Shell Filled with Sweet Ricotta

TIRAMISU 8
Lady Fingers Soaked in Espresso layered with Mascarpone Filling & Cocoa

LIMONCELLO CAKE 8
Lemon Sponge Cake with Limoncello Filling

FLOURLESS CHOCOLATE TORTE 8
Gluten Free



Benvenuti to Carmelos 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



Take Out Menu

NOW OFFERING
PIZZA
FOR TAKE OUT ONLY



321 RETTA ESPLANADE · PUNTA GORDA, FL 33950
CARMELOSITALIAN@GMAIL.COM

941.621.4091

ORDER ONLINE AT:
WWW.CARMELOSRESTORANTE.COM

≈ 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

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

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

≈ Insalate ≈

ADD CHICKEN 6 ADD SHRIMP 8 ADD GRILLED SALMON 12

INSALATA DI CASA

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

CAESAR SALAD

Crispy Romaine, Ciabatta Croutons & 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

Hearts of Romaine Leaves, Crispy Pancetta, Gorgonzola Crumbles, Grape Tomatoes, Red Onions, Blue Cheese Dressing & Balsamic Glaze Drizzle 12

≈ Zuppa ≈

ZUPPA DEL GIORNO

(Soup Of The Day) Cup 4 Bowl 8

PASTA E' FAGIOLI

Cup 4 Bowl 8

≈ Pastaria ≈

SERVED WITH CHOICE OF SOUP OR SALAD. CEASAR SALAD \$3
GLUTEN FREE PASTA AVAILABLE. GNOCCHI OR PENNE COOKED TO ORDER ADD \$4.

FETTUCCINE 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

LASAGNA

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

PENNE ALLA VODKA

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

FETTUCCINE ALFREDO

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

GNOCCHI BOLOGNESE

Potato Pasta tossed with Bolognese Sauce 15
Add Fresh Ricotta 3

SPAGHETTI CON POLPETTE OR SALSICCIA

Choice of Homemade Meatball slowly simmered with Pomodoro Sauce or Italian Sausage 14
Add Fresh Ricotta 3

≈ Chicken Scallopine ≈

SERVED WITH CHOICE OF SOUP OR SALAD,
VEGETABLE OF THE DAY & ORZO PASTA. CEASAR SALAD \$3

CHICKEN VALENTINA

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

CHICKEN PARMIGIANA

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

CHICKEN PICCATA

Sautéed with Lemon Butter & Capers 22

≈ Veal Scallopine ≈

SERVED WITH CHOICE OF SOUP OR SALAD,
VEGETABLE OF THE DAY & ORZO PASTA. CEASAR SALAD \$3

VEAL MARSALA

Sautéed with Prosciutto, Mushrooms & Sweet Marsala Sauce 25

VEAL PARMIGIANA

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

VEAL SALTIMBOCA

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

≈ Carmelo's Signature Entrees ≈

SERVED WITH CHOICE OF SOUP OR SALAD. CAESAR SALAD \$3

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

SACCHETTINI

Imported Pasta Purses filled with Pear & Cheeses served with Prosciutto, Spinach, Walnuts & Gorgonzola Cream Sauce 22

PORK SHANK OSSOBUCO

Braised with Tomatoes, Vegetables, Red Wine, Veal stock & herbs served over Pan Fried Pappardelle 26

CHICKEN CHRISTINE

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

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

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

LOBSTER RAVIOLI

With Shrimp, Cherry Tomatoes & Spinach in a Vodka Sauce 22
Add Lobster Tail - Market Price

≈ Sides ≈

Penne with Pomodoro 4

Meatballs (2) 6

Sausage (2) 6

Fettuccine Alfredo 6

Vesuvio Potatoes 3

Broccoli Oil & Garlic 4

Parmigiano Fries 4

Bambini Menu 7

CHEESE RAVIOLI WITH POMODORO SAUCE

PENNE ALLA VODKA

CHICKEN CAESAR SALAD

SPAGHETTI WITH MEATBALLS

FETTUCCINE ALFREDO

CHICKEN PARMIGIANA WITH SPAGHETTI

^{GF} DENOTES GLUTEN FREE
GLUTEN FREE PASTA AVAILABLE. GNOCCHI OR PENNE COOKED TO ORDER ADD \$4.