



SUNDAY SUPPER

All plates are served family style w/ garlic bread.
\$29.95 for adults, \$11.95 for children ages 12 and under*
(*Minimum of 4 guests. Excludes drinks, tax & gratuity. Offered to dine-in guests only.)

APPETIZER & SALAD

(Choice of 3)

Mr. G's Classic Caesar | Caesar dressing, baby romaine, crouton, Parmigiano Reggiano

Antipasto Salad | Italian vinaigrette, baby romaine, Genoa salami, provolone picante, cherry peppers

Insalata Mista | mixed greens, Sorrento lemon vinaigrette

Whipped Ricotta | Sicilian oregano, thyme, olive oil, grilled bread

Calamari Fritti | fried calamari, remoulade & marinara

Arancini | tomato rice balls, basil aioli

Fried Zucchini | shoestring zucchini, lemon

Mozzarella in Carozza | breaded & fried fresh mozzarella, marinara

Polpette | Carmelo's famous veal meatballs

Carmelo's Bacon | balsamic glaze, crumbled gorgonzola

ENTRÉE

(Choice of 3)

Spaghetti Pomodoro | Parmigiano Reggiano, basil

Spaghetti & Meatballs | Pomodoro w/ Carmelo's famous meatballs

Tagliatelle Bolognese | veal ragù, fresh ricotta

Fettuccine Alfredo | parmesan cream sauce, w/ chicken add \$10. w/ shrimp add \$15

Rigatoni alla Vodka | tomato cream sauce, smoked bacon, onions

Lumache Pugliese | spicy crumbled fennel sausage, broccolini

Strozzapreti Genovese | basil pesto, fingerling potato, green beans

Nonna's Ravioli | short rib stuffing, pomodoro, basil

Lasagna Bolognese | beef ragù, béchamel, mozzarella, ricotta

Spaghetti alla Carbonara | pancetta, pecorino romano, egg, black pepper

Linguine Aglio e Olio | garlic, oil, chili flake, parsley, bread crumbs

Linguine Alla Vongole | Manila clams, chorizo, garlic touch of cream

Linguine Alla Scampi | gulf shrimp, garlic, oil, parsley

Bucatini Puttanesca | tomato, olive, caper, anchovy

Roasted Salmon | basil risotto, dill, cucumber

Blackened Redfish | w/ taggatelle, spicy rosa sauce

Parmigiana di Melanzane | breaded eggplant, mozzarella, pomodoro, parmigiano w/ spaghetti pomodoro

Pollo Paillard | thinly pounded grilled chicken, lemon, garlic, herbs, arugula, tomatoes

Pollo Milanese | thinly pounded breaded chicken, lemon, arugula & tomato

Pollo Alla Marsala | thinly pounded chicken, sweet Sicilian wine, mushrooms, spinach

Pollo Parmigiana | thinly pounded breaded chicken cutlet, mozzarella, pomodoro, parmigiano

Pollo Scarpiello | dark meat chicken, spicy Italian sausage, peppers, garlic, balsamic

Vitello Piccata | thinly pounded veal, lemon, butter, white wine, caper, spinach

Vitello Alla Marsala | thinly pounded veal, sweet Sicilian wine, mushrooms, spinach

SWEETS

Platter of Assorted Desserts

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.
REV.09.27.18

Receive 10% off your bill if all guests place their smartphones in our "Unplug Basket" for the entire meal.*

*With one exception...take your phone out ONLY to post a foodie pic or story & tag us!



@carmeloscucinaitaliana

LA FAMIGLIA E TUTTO.
Family is everything.

WINE BY THE GLASS

SPARKLING

- Carmelo's Bellini | *Cipriani Peach, Prosecco, Peach Vodka* • \$14
- Bisol "Jeio" Prosecco Brut | *Veneto N.V.* • \$12/48
- Le Contesse, Prosecco Rose | *Veneto N.V.* • \$13/50
- Cesarini Sforza "Franciacorta Brut" | *Trentino-Alto Adige N.V.* • \$15/60

WHITE

- Paladin, Pinot Grigio | *Veneto 2016* • \$10/40
- Roero Arneis, Malvira | *Piedmont 2016* • \$12/48
- Pala "Fiori", Vermentino | *Sardinia 2015* • \$12/35
- Giocato, Chardonnay | *Slovenia 2016* • \$12/35
- Penna Luigi "Pinin", Rose | *Piedmont 2016* • \$12/48

RED

- Donna Laura "Altea", Chianti Riserva | *Tuscany 2015* • \$10/40
- Col dei Venti "Marasca", Dolcetto d'Alba | *Piedmont 2016* • \$12/45
- Remo Farina, Valpolicella Ripasso Superiore | *Veneto 2015* • \$12/45
- Cantina Terlano, Pinot Noir | *Alto Adige 2016* • \$16/65
- Masi Tupagando, Malbec | *Valle de Uco 2016* • \$12/30
- Canaletto, Primitivo | *Puglia 2014* • \$10/30
- Pala, Cannonau | *Sardinia 2014* • \$13/50
- Tolaini "Valdisanti", Cabernet Sauvignon | *Tuscany 2012* • \$17/65

WINE BY THE BOTTLE

SPARKLING

- Carmelo's Bellini | *Cipriani Peach, Prosecco, Peach Vodka* • \$14
- Carmina Loggia Prosecco Brut | *Veneto N.V.* • \$50
- Cesarini Sforza "Franciacorta Brut" | *Trentino-Alto Adige N.V.* • \$60
- Majolini "Altèra", Franciacorta Brut Rosé | *Lombardy N.V.* • \$90
- Moët Chandon "White Star" N.V. | *Epernay, France* • \$105
- Perrier Jouet "Grand Brut" N.V. | *Epernay, France* • \$98

WHITE

- Roero Arneis, Malvira | *Piedmont 2016* • \$48
- Giacomo Borgogno e Figli, "Ero Oro" Riesling | *Piedmont 2014* • \$70
- Paladin, Pinot Grigio | *Veneto 2016* • \$40
- Fantinel, Collio Pinot Grigio | *Friuli 2016* • \$38
- Sant Helena, Collio Pinot Grigio | *Friuli 2016* • \$48
- La Roncaia, "Eclisse Bianco" Sauvignon Blanc | *Friuli 2014* • \$66
- Mastroberardino, Falanghina di Sannio | *Campania 2015* • \$50
- Pala, "Fiori" Vermentino | *Sardinia 2015* • \$35
- Giocato, Chardonnay | *Slovenia 2016* • \$35
- Edi Simcic, Chardonnay | *Slovenia 2014* • \$90
- Azienda Agricole COS, "Rami" White Blend | *Sicily 2014* • \$65
- Planeta, Rose | *Sicily 2017* • \$40
- Alexander Valley, Chardonnay | *2013 375ml* • \$22
- Beringer Private Reserve, Chardonnay | *Napa 2014* • \$70
- Newton, Chardonnay "Unfiltered" | *Napa 2013* • \$120
- Deloach, "OFS" | *Russian River 2014* • \$65

RED

- Roagna Igino, Barbera d'Alba | *Piedmont 2015* • \$55
- Cantine Valpane, Barbera | *Piedmont* • \$35
- Col dei Venti "Marasca", Dolcetto d'Alba | *Piedmont 2016* • \$45
- Vietti, "Castiglione" Barolo | *Piedmont 2013* • \$105
- Cigliuti, "Vie Erte" Barbaresco | *Piedmont 2013* • \$95
- Bruno Rocca, "Rabaja" Barbaresco | *Piedmont 2012* • \$190
- Ar.Pe.Pe, Rosso Valtellina | *Lombardy 2013* • \$95
- Cantina Terlano, Pinot Noir | *Alto Adige 2016* • \$65
- Sartori, Pinot Nero | *Veneto 2015* • \$40
- Villa San Carlo, Valpolicella Ripasso | *Veneto 2016* • \$60
- Remo Farina, Valpolicella Ripasso Superiore | *Veneto 2015* • \$45

RED CONTINUED

- Nicolis, Amarone Classico | *Veneto 2009* • \$142
- Allegrini, Amarone di Valpolicella | *Veneto 2008* • \$135
- Sartori, Corte BRA | *Veneto 2008* • \$98
- Familia Pasqua, "Mai Dire Mai" Amarone di Valpolicella | *Veneto 2010* • \$195
- Donna Laura "Altea", Chianti Riserva | *Tuscany 2015* • \$40
- Castellare di Castellina, Chianti Classico | *Tuscany 2015* • \$65
- Tenuta di Arceno, Chianti Classico "Strada al Sasso Riserva" | *Tuscany 2010* • \$82
- Siro Pacenti, Rosso di Montalcino | *Tuscany 2014* • \$60
- La Magia, Rosso di Montalcino | *Tuscany 2013* • \$55
- La Magia, Brunello di Montalcino | *Tuscany 2011* • \$115
- La Gerla, Brunello di Montalcino | *Tuscany 2011* • \$126
- Gaja, Brunello di Montalcino | *Tuscany 2011* • \$200
- Carpinetto, Vino Nobile di Montepulciano | *Tuscany 2004* • \$120
- Riecine, "Riecine di Riecine" Toscano | *Tuscany 2013* • \$150
- Tolaini, "Al Passo" Super Tuscan | *Tuscany 2012* • \$48
- Castello Banfi, Summus | *Tuscany 2011* • \$130
- Castello Banfi, Excelsus | *Tuscany 2009* • \$130
- Marchesi Antinori, "Il Bruciato" | *Bolgheri 2015* • \$65
- Tenuta San Guido, "Sassacaia" | *Bolgheri 2013* • \$385
- Tenuta dell'Ornellaia "Le Serre Nuove" | *Bolgheri 2014* • \$150
- Tenuta dell'Ornellaia "Ornellaia" | *Bolgheri 2014* • \$305
- Canaletto, Primitivo | *Puglia 2014* • \$30
- Planeta, "Etna Rosso" Nero d'Avola | *Sicily 2015* • \$50
- Azienda Agricola COS, "Cerasuolo di Vittoria Classico" | *Sicily 2015* • \$78
- Pala, Cannonau | *Sardinia 2014* • \$50
- Newton, Merlot "Unfiltered" | *Napa 2012* • \$82
- Robert Mondavi, Merlot | *Napa 2012* • \$55
- Rombauer, Merlot | *Napa 2012* • \$95
- Tolaini "Valdisanti", Cabernet Sauvignon | *Tuscany 2012* • \$65
- Girard, Cabernet Sauvignon | *Napa 2012* • \$85
- Dumol, Syrah | *Russian River Valley 2012* • \$115

AFTER DINNER

- Malvirà, Renesium | *NV* • 15/64
- Castello di Volpaia, Vin Santo del Chianti Classico | *Tuscany 2012* • \$24/105