

Antipasti

Mussels Macchiato GF	10.00
steamed and simmered with garlic wine sauce, splash of carini's marinara.	
Arancini Piccolo	7.00
(4) deep-fried sicilian rice balls mixed with meat sauce, peas, and cheese	
Bruschetta V	5.00
grilled sciortino's bread with garlic, bruschetta tomatoes	
Mozzarella Marinara	7.50
hand-breaded mozzarella with Carini's marinara	
Melanzane Fritte V	10.00
seasoned flour and deep-fried eggplant strips with carini's marinara.	
Calamari	12.00
seasoned flour and deep-fried squid with carini's marinara.	

Insalate

single size salads	
italian vinaigrette	
balsamic vinaigrette	garlic ranch
add chicken 5.00	add shrimp 7.00
Spinach Salad V	4.00
spinach, bruschetta tomatoes, roasted bell peppers, grated parmesan, tossed with balsamic vinaigrette	
Caprese V	5.00
sliced tomato, fresh mozzarella, basil, extra virgin olive oil	
House Salad V	3.00
mixed greens, grape tomato, red onion, cucumber, kalamata olive	
Caesar Salad *	3.00
hand torn romaine tossed in house-made caesar dressing, grated parmesan, crouton	

Wood-Fired Pizza

neapolitan style pizza, fired at 900° for 90 second in a imported wood-fired acunto mario oven

Pizza Rossa with italian tomato sauce

Domenico	12.00
fresh mozzarella, pepperoni, dominic's favorite!	
Samba	13.00
fresh mozzarella, italian sausage, roasted bell peppers	
Diavola	13.00
fresh mozzarella, italian sausage, calabrian peppers	
Parmigiana	12.50
fresh mozzarella, roasted eggplant, grated parmesan	

Margherita V	11.00
in june 1889 pizzaiolo raffaele esposito, of pizzeria brandi, invented the wood-fired "pizza margherita" in honor of the queen of italy, margherita of savoy, and the italian unification the tomato sauce, fresh mozzarella, and basil represent the colors of the national flag of italy	

Marinara V	10.00
grape tomato, kalamata, garlic, fresh oregano, no cheese	

Pizza Bianca with extra virgin olive oil

Diavola Bianca	13.00
roasted garlic, fresh mozzarella, italian sausage, calabrian peppers	
Quat4tro Formaggi V	12.00
fresh oregano, fontinella, gorgonzola, fresh mozzarella, grated parmesan	
Foccacia V	10.00
roasted garlic, fresh oregano, grated parmesan, grated parmesan	

ala Carte Pastas

Mussels and Clams Macchiato	15.00
simmered with garlic wine sauce, touch of carini's marinara, fettuccine	
Penne alla Vodka V	14.00
vodka, creamy marinara sauce	
Bolognese	15.00
tangy meat sauce, cream, fresh oregano, spaghetti	
Shrimp Pasta	17.00
sautéed with tomato, garlic wine sauce, carini's marinara, angel hair	
Pomodoro Fresco V	13.00
sautéed tomato with chiffonade basil, garlic wine sauce, angel hair	
Eggplant Pasta V	13.50
eggplant simmered in carini's marinara, tossed with spaghetti	
Seafood Tortellini	20.00
cheese tortellini with sautéed shrimp, snow crab, mushroom in a parmesan cream sauce	
Conca d'Oro	20.00
shrimp, mussel, clams, calamari tossed in red wine marinara and spaghetti	
Fettuccine Alfredo	13.00
Lasagna al Forno	15.00
lasagna noodles layered with tangy meat sauce, three cheese blend	
Spaghetti Marinara with Meatballs or Italian Sausage	14.00
Spaghetti Marinara	12.00

ala Carte Entrees

all entrees served with side penne marinara unless noted

Sicilian Chicken	15.00
lightly breaded, grilled, topped with bell peppers and onions, garlic lemon oil	
Sicilian Steak *	20.00
breaded and grilled tenderloin, garlic lemon oil, bell peppers and onions	
Eggplant Parmigiana V	14.50
breaded eggplant, carini's spaghetti sauce, parmesan and fresh mozzarella	
Chicken Parmigiana	16.00
lightly breaded, sauteed, topped with carini's spaghetti sauce, parmesan and fresh mozzarella	
Spiedini alla Siciliana	
thin cutlets rolled with sicilian breadcrumb stuffing, breaded and grilled with garlic lemon oil	
Melenzane Spiedini V - baked with carini's spaghetti sauce	15.50
Beef Spiedini *	20.00
Chicken Spiedini	17.00

2-Course Friday Italian Fish Fry Dinner

all Friday Fish served with choice of potato OR pasta and side salad

Hand Breaded Cod Fish Fry	\
Carini's Baked Cod Pomodori GF w/tomato, caper, garlic	15.00
Sicilian Baked Cod w/seasoned breadcrumb, garlic lemon oil	/

substitute **GF** RP Pasta Company gluten free egg penne, add 3.00

V vegetarian **GF** gluten free

* consuming raw or under-cooked meat and seafood may be hazardous to your health