

◆ Antipasti ◆

- Charcuterie Board** \$20
Imported Cheeses | Meats
Vegetables
- Eggplant Rollatini** \$14
Prosciutto | Spinach | Ricotta
Romano | Tomato Sauce
- Carmela's Fried Calamari** \$13
Banana Peppers | Olive Oil | Spinach
- Mussels Scampi** \$13
White Wine | Garlic Butter
Diced Tomatoes | Scallions
- Stuffed Pepper** \$13
Beef | Bread Crumbs | Raisins
Romano | Traditional Red Sauce
- Stuffed Quahog** \$6
Seafood Stuffing

- Arancini** \$13
Fried Arborio Rice Balls
Sausage | Fresh &
Shredded Mozzarella
- Eggplant Tower** \$14
Prosciutto | Fresh Mozzarella | Tomato
Eggplant | Garlic | Olive Oil | Basil
Balsamic Glaze
- Stuffed Mushrooms** \$13
Six | Seafood Stuffing
- Chicken Tenders** \$13
Garlic Parmesan | Buffalo
- Portobello Bruschetta** \$10
French Roll | Garlic Butter
Tomato | Scallions | Basil & Oil
- Honey Buffalo Shrimp** \$14
Breaded | Fried | Bleu Cheese Crumbles

◆ Insalate & Zuppe ◆

- Tuscan Salad** \$12
Fresh Mozzarella | Chopped Tomato
Chopped Onions | Artichoke
Roasted Red Peppers | Eggplant
Balsamic Vinaigrette | Mixed Greens
- Beet Salad** \$12
Arugula | Roasted Beets
Goat Cheese | Strawberries
Walnuts | Vinaigrette
- Greek Salad** \$12
Mixed Greens | Peppers | Tomatoes
Cucumber | Red Onions
Banana Peppers | Feta Cheese
Black Olives
- Soup of Day** Cup \$4 Bowl \$6
- Tortellini Soup** Cup \$5 Bowl \$8

- Spinach & Apple Salad** \$12
Spinach | Mixed Greens | Apples
Cucumber | Red Onion | Goat Cheese
Pecans | Apple Cider Vinaigrette
- Caprese** \$12
Fresh Mozzarella | Tomato
Basil | Balsamic
- Antipasto** \$14
Garden Salad | Roasted Red Peppers
Italian Meats | Mozzarella | House Italian
- Garden Salad** \$7
Peppers | Cucumbers | Red Onions
Tomato | Banana Peppers | Olives
- Caesar Salad** \$9
Shredded Romano | Croutons
Anchovies **\$2** | Chicken **\$4** | Tuna **\$6**
Steak Tips **\$13** | Shrimp **\$9** | Salmon **\$13**

Non - pasta entrées are served with mashed potatoes and seasonal vegetables or a side of pasta Gluten Free menu available upon request

◆ Lunch Favorites ◆

Available Every Day 11:30AM - 4:00PM

All wraps, sandwiches and subs are served with your choice of:
French Fries ◦ Pasta Salad ◦ Coleslaw ◦ Add \$1 to substitute Onion Rings

- Fish n' Chip Plate** \$15
French Fries | Coleslaw
Tartar Sauce
- Chicken Mac n' Cheese** \$14
Sundried Tomatoes | Bacon
Spinach | Four Cheese Blend
Seasoned Crumbs
- Carmela's Chop Suey** \$15
Beef | Garlic | Peppers
Onions | Tomato
Traditional Red Sauce
Fusilli pasta | Romano
- Lasagna** \$13
Homemade Noodles
3 Cheese Blend | Sliced Meatball
Traditional Red Sauce
- Chicken Stir-fry & Rice** \$14
Peppers | Onions | Mushrooms
Stir-Fry Glaze

- Cheeseburger** \$12
Angus Beef | American Cheese
Lettuce | Tomato | Bulkie Roll
- Cheeseburger Club** \$13
Angus Beef | American Cheese
Lettuce | Tomato | Bacon
Mayonnaise
- Chicken Pesto Panini** \$12
Roasted Red Peppers
Mozzarella Cheese | Pesto
Sourdough
- Buffalo Chicken Panini** \$13
Breaded Chicken Cutlet
Buffalo Sauce | Bleu Cheese
Sourdough
- Meatball or
Italian Sausage Sub** \$13
Traditional Red Sauce
Mozzarella

- Chicken or Eggplant
Parmigiana Sub or Panini** \$13
Traditional Red Sauce
Mozzarella
- Veal Parmigiana
Sub or Panini** \$14
Traditional Red Sauce
Mozzarella
- Italian Sub** \$12
Italian Meats | Lettuce
Tomato | Onions | Hot Pepper
Italian Dressing

- Caesar Salad Wrap** \$10
Romaine lettuce
Shredded Romano
House recipe Caesar dressing
add grilled chicken \$4
- Greek Salad Wrap** \$10
Mixed Greens | Onions
Black Olives | Cucumbers
Tomatoes | Pepperoncini
Feta Cheese
Creamy Greek Dressing
add grilled chicken \$4

Daily Lunch Deal \$12

HALF SUB

Choose Meatball, Sausage, Chicken Parmigiana, OR Eggplant Parmigiana

AND

Cup Of Soup of the Day **OR** House Salad
(add \$1.00 to substitute Tortellini Soup OR Caesar Salad)

Available till 4pm

◆ Pollo ◆

- Chicken Piccata** \$20 **LF** \$14
Lemon Butter | White Wine
Garlic | Capers | Pasta
- Chicken Marsala** \$20 **LF** \$14
Mushrooms | Marsala Wine | Pasta
- Chicken Broccoli & Penne** \$18 **LF** \$14
Broccoli | Garlic | White Wine Butter
Alfredo \$2
- Chicken Alfredo** \$18 **LF** \$14
Homemade Noodles
Chicken Tenderloin | Alfredo
Romano
- Chicken Pesto Tortellini** \$20
Sundried Tomato | Spinach
Cheese Tortellini | Pesto Cream

- Chicken Parmigiana** \$20 **LF** \$15
Pan fried | Mozzarella
Red Sauce | Pasta
- Chicken Carmela** \$20
Portobello Mushrooms | Basil
Tomatoes | Sherry Cream | Pasta
- Chicken Saltimbocca** \$21
Prosciutto | Mozzarella
Sage Marsala Wine | Pasta
- Chicken Giovanni** \$19
Tomatoes | Fresh Mozzarella
White Wine | Butter | Penne
Romano

◆ Carne ◆

- New York Sirloin** \$32
Seasoned | Grilled | Potato
Vegetable | Bleu Cheese & Spinach \$3
- Carmela's Burger** \$16
Cheese | Mushroom
Onions | Bacon | French Fries

- Grilled Steak Tips** \$23
Marinated | Potato | Vegetable
- Grilled Pork Chop** \$22
Bone In | Vinegar Peppers
Potato | Vegetable

◆ Vitello ◆

- Veal Piccata** \$22
Lemon Butter | White Wine | Garlic
Capers | Pasta
- Veal Milanese** \$22 **LF** \$17
Pan Fried | Lemon | Butter | Arugula
Cherry Tomatoes

- Veal Parmigiana** \$22 **LF** \$17
Pan Fried | Mozzarella
Red Sauce | Pasta
- Veal Saltimbocca** \$23
Prosciutto | Buffalo Mozzarella
Sage Marsala Wine | Pasta

- Veal Marsala** \$22
Mushrooms | Marsala Wine | Pasta

◆ Pesci ◆

- Lobster Ravioli** \$21
Sherry Tomato Cream Sauce
Peas | Cherry Tomatoes
- Shrimp Scampi** \$21 **LF** \$16
White Wine | Garlic Butter
Diced Tomatoes | Scallions | Pasta
- Seafood Scampi** \$23
Shrimp | Calamari | Mussels
White Wine | Garlic Butter
Diced Tomatoes | Scallions | Pasta
- Roasted Salmon** \$23
Sautéed Spinach | Rice Pilaf
- Baked Scallops** \$20
Seasoned Crumbs | Parmesan Risotto
Vegetable
- Baked Haddock** \$19
Seasoned Crumbs | Butter | Lemon
Potato | Vegetable

- Shrimp & Scallop Risotto** \$22
Cherry Tomatoes | Scallions
Newburg Sauce
- Baked Stuffed Haddock** \$21
Seafood Stuffing | Seasoned Crumbs
Butter | Potato | Vegetable
- Scallop & Shrimp Carbonara** \$22
Linguini | Egg Cream Sauce
Pancetta | Peas
- Shrimp Fra Diavolo** \$21 **LF** \$16
Garlic | White Wine |
Spicy Tomato Sauce
Scampi Butter | Pasta
- Seafood Fra Diavolo** \$23
Shrimp | Calamari | Mussels | Garlic
Spicy Tomato Sauce | Scampi Butter
Pasta

◆ Pasta Firma ◆

- Cheese Manicotti** \$15
Three Cheese Blend
Traditional Red Sauce

- Eggplant Parmigiana** \$17 **LF** \$14
Pan Fried | Mozzarella | Red Sauce
Pasta

- Carmela's Combo** \$17
Stuffed Pepper | Cheese Manicotti
Eggplant Parmigiana | Meatball
Red Sauce

- Pasta Pomodoro** \$14
Tomato | Basil | Roasted Garlic | EVOO
Romano | Sausage \$4 | Chicken \$4
Shrimp \$9

- Sausage & Rabe** \$17
Italian Sausage | Rabe | Garlic & Oil
Fusilli Pasta | Romano | Hot Pepper Flakes

- Baked Ziti** \$16
Traditional Red Sauce
Sliced Meatballs | Mozzarella
Ricotta

- Pasta Bolognese** \$18
Minced Beef | Pork | Tomato | Onion
Hint of Cream | Traditional Red Sauce

- Pasta with Meatballs or
Italian Sausages** \$15
Traditional Red Sauce

Stuffed Pepper \$17

Beef | Bread Crumbs | Raisins | Romano
Traditional Red Sauce | Choice of Pasta

◆ Specialty Flatbread Pizzas ◆

- Margherita** | San Marzano | Fresh Mozzarella | Basil \$13
- Prosciutto** | Goat Cheese | Fig Jam | Arugula \$16
- Meat Lovers** | Pepperoni | Sausage | Meatball | Bacon \$14
- Shrimp Scampi** (*white pizza*) | Shrimp | Garlic | Spinach | Tomatoes
Mozzarella | Romano Cheese \$16
- Chicken and Sausage Fra Diavolo** \$14
- Traditional Cheese** \$11 | **Gluten free cauliflower crust** add \$2.00

◆ Sides ◆

- Two Sausages \$4 | Three Meatballs \$6 | French Fries \$4
- Mashed Potato \$4 | Seasonal Vegetable \$4 | Broccoli Rabe \$6
- Broccoli \$4 | Sautéed Spinach \$5 | Parmesan Risotto \$6
- Sauces:** Traditional Red Sauce | Aglio Olio \$1.50 | Alfredo \$2
Fra Diavolo \$2 | Bolognese \$5

- Pasta Choices:** Penne | Thin Spaghetti | Linguini
Homemade Noodles \$1.50 | Gluten Free \$2

DUE TO OUR LIMITED SEATING CAPACITY AND TO BETTER SERVE OUR CUSTOMERS, A TIME LIMIT OF 90 MINUTES WILL APPLY TO ALL PARTIES - THANK YOU FOR YOUR UNDERSTANDING.
PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. *EATING RAW OR UNDERCOOKED MEAT POULTRY EGGS OR SEAFOOD INCREASES YOUR RISKS FOR FOODBORNE ILLNESS OR OTHER HEALTH RISKS

SPUMANTE

Moscato Dolce | Mionetto9...34
Italy

Prosecco | La Marca34
Italy

Prosecco | La Marcasplit 9
Italy

BIANCO

Sauvignon Blanc | Monkey Bay9...34
New Zealand

Sauvignon Blanc | Kim Crawford11...42
New Zealand

Riesling | Chateau St. Michelle8...30
Washington

Pinot Grigio | Mezzacorona8.5...32
Italy

Pinot Grigio | Santa Margherita 1/2 bottle 23
Italy

Chardonnay | J. Lohr9...34
California

Chardonnay | Kendall-Jackson10...38
California

Chardonnay | La Crema11...42
California

Rosé | Dora9...34
France

White Zinfandel | Beringer8.50...32
California

HOUSE WINES

Foxbrook 8

Chardonnay | Pinot Grigio

White Zinfandel

Cabernet | Merlot

Placido Chianti 8

ROSSO

Pinot Noir | Pepperwood8...30
California

Pinot Noir | Murphy-Goode9...34
California

Pinot Noir | La Crema1/2 bottle 25
Sonoma Coast

Sangiovese | Ciacci Piccolomini8...30
Italy

Chianti | Classico Piccini10...38
Italy

Malbec | Catena9...34
Argentina

Montepulciano d'Abruzzo
Zaccagnini44
Italy

Barbera d'Asti | Damilano44
Italy

Merlot | 14 Hands9...34
Washington

Zinfandel | Four Vines9...34
California

Cabernet Sauvignon | Two Brothers ..8...30
Italy

Cabernet Sauvignon | Josh9...34
California

Cabernet Sauvignon | Silver Palm ...11...42
California

Cabernet Sauvignon | Justin1/2 bottle 25
California

Cabernet Sauvignon | Decoy60
California

Barolo | Stefano Farina62
Italy

CARMELA'S PINK BERRY *Sangria*
Sangria made with a blend of Moscato Wine, Bacardi White Rum, fresh strawberries, raspberries, oranges & lemon. Finished with a splash of Sierra Mist. Served over ice & garnished with assorted fruit.

CARMELA'S RED *Sangria*
Sangria made with a perfect blend of Red Wines, Peachtree Schnapps, Honeycrisp Apple Vodka, red delicious apples, pineapple & oranges, finished with a splash of soda water. Garnished with a slice of fresh lemon, lime, orange & a cherry.

SIGNATURE COCKTAILS

SPARKLING PEAR PUNCH
La Marca Prosecco & Pear Vodka, mixed with fresh lemon, triple sec & a splash of pear juice, served on the rocks with a slice of pear.

TEXAS MULE
Tito's Handmade Vodka, ginger beer & fresh lime

GRAPEFRUIT DELIGHT
Absolute Ruby Red Vodka, Grapefruit Spiked Seltzer, fresh squeezed grapefruit, served on the rocks.

SKINNY MARGARITA
Patron Silver Tequila, agave nectar, with fresh lime & a squeeze of orange, served on the rocks

MARTINIS

CREAMSICLE MARTINI
Pinnacle Whipped Vodka, orange juice & fresh whipped cream

VINEYARD MARTINI
Three Olives Grape Vodka, Limoncello & cranberry juice

HOT N DIRTY MARTINI
Tito's Handmade Vodka, with pepperoncini & olive juice garnished with an olive & pepperoncini

ESPRESSO MARTINI
Vanilla Vodka, white Crème de cocoa, Kahlúa & Bailey's Irish Cream & fresh brewed espresso

SAQUISH MARTINI
Pearl Cucumber Vodka with agave nectar, fresh squeezed lemon & lime

NEGRONI
Hendrick's Gin, Campari & Sweet Vermouth, blended perfectly together

BOTTLED BEERS

ANGRY ORCHARD CIDER

NEWBURYPORT IPA

BE HOPPY IPA

MICHELOB ULTRA

BUDWEISER

MILLER LITE

SAM ADAMS LAGER

BUD LIGHT

O'DOUL'S

COORS LIGHT

PERONI

CORONA

CORONA LIGHT

WHITE CLAW SELTZER

GUINNESS

GLUTENBERG (GF)

HEINEKEN

ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS

AFTER DINNER

CAPPUCCINO

TEA
(decaf available)

ESPRESSO

LAVAZZA COFFEE
(decaf available)

ADD Disarrono, B&B, Anisette, RumChata, Irish Cream, or enjoy your favorite cordial on its own

KEOKE COFFEE

Brandy, Kahlúa, dark crème de cocoa, hot coffee & whipped cream

NONNA'S NIGHTCAP

Kahlúa, Irish Cream & Crown Royal served on a snifter on the rocks

PEPPERMINT PATTY

Peppermint Schnapps with hot cocoa topped with whipped cream

CARMELA'S

Kahlúa, Irish Cream, Frangelico & hot coffee topped with whipped cream

MARIE'S TEA

Disaronno, hot tea & lemon

IRISH COFFEE

Irish Whiskey, sugar, hot coffee & whipped cream

SPANISH COFFEE

Brandy, Kahlúa, hot coffee & whipped cream

NUTTY IRISHMAN

Irish Cream, Frangelico, hot coffee & whipped cream