



From the kitchen of Italy to your dinning table, we bring you the finest of authentic cuisine.
 Freshly prepared as you order, Carmen captures the flavors of his homeland to share with locals.
 With a quaint and romantic ambiance, you surely will feel as if you are spending the evening in Sicily.
 Let us help you to escape for the night with a savory meal and glass of wine.

Starters

Soups & Salads

Crispy Calamari (fried or sautéed).....	10
<i>Tender calamari golden fried served with marinara sauce.</i>	
Fresh Tomato and Basil Bruschetta	6
<i>Bruschetta bread topped with tomato, basil and garlic.</i>	
Artichoke Casserole	9
<i>Artichoke hearts sautéed in white wine with garlic, fresh herbs, baked with mozzarella cheese.</i>	
Eggplant Appetizer	8
<i>Lightly fried eggplant served with marinara sauce.</i>	
Shrimp Tostini	14
<i>Bruschetta bread topped with butterfly shrimp, scampi style.</i>	
Stuffed Mushrooms	10
<i>Fresh mushroom buttons stuffed with Italian sausage then baked in wine & herbs.</i>	
Mussels (in Marinara or garlic white wine)	10
Garlic Bread	2
Garlic Bread with Cheese	3

Soup of the Day	cup	5
.....	bowl	6
Garden Salad		4
Caesar Salad		6
Greek Salad		7
<i>Calamata olives, onions, tomatoes, peperoncini, feta cheese & house dressing.</i>		
Gorgonzola Salad		8.5
<i>Roast peppers, gorgonzola cheese, red onions, artichoke hearts, tomatoes, Gaeta olives & walnuts.</i>		
Antipasto Salad	For One	10
.....	For Two	13
.....	Family	20
Caprece		10
<i>Fresh mozzarella with fresh tomatoes, fresh herbs & extra virgin olive oil.</i>		

Dinner Menu

Veal

- Veal Parmigiana**.....20
Lightly breaded veal with marinara sauce, ricotta cheese & mozzarella.
- Veal Marsala**20
Tender veal lightly battered, sautéed with mushrooms in marsala wine.
- Veal Scaloppini**20
Tender veal medallions sautéed with white wine, mushrooms, artichoke, butter & scallions.
- Veal Francese**.....20
Tender veal medallions lightly battered, sautéed in butter, white wine & lemon.
- Veal Allá Carmen**21
Tender veal medallions sautéed in butter, garlic white wine, lemon, mushrooms, artichoke hearts & fresh herbs.

Chicken

- Chicken Marsala**.....18
Chicken breast lightly battered, sautéed with mushrooms, butter, herbs & marsala wine.
- Chicken Francese**17
Tender White Chicken sautéed in light butter, white wine, lemon & fresh herbs.
- Chicken Cacciatore**19
Chicken sautéed in marinara sauce, mushrooms, green peppers, onions, capers, black olives & fresh herbs.
- Chicken Parmigiana**18
Lightly breaded chicken breast with marinara sauce, ricotta cheese & mozzarella.
- Chicken Allá Carmen**18
Tender white chicken sautéed in butter and garlic white wine, lemon, mushrooms, artichoke hearts & fresh herbs.

Seafood Specialties

- Mussels Marinara or White Sauce**18
Mussels sautéed in marinara served over pasta.
- Clams in Red or White Sauce**.....17
Served over pasta.
- Calamari and Baby Clams**19
Your choice of red or white sauce served over pasta.
- Shrimp Parmigiana**.....21
Jumbo shrimp with mozzarella cheese served over pasta.
- Scallops & Shrimp Genovese**24
Carmen's special sauce with fresh tomato, mushrooms, scallions, white wine & fresh herbs served over pasta.
- Scallops Parmigiana**21
Sea scallops in marinara sauce, mozzarella cheese served over pasta.
- Linguine Pescatore**28
Shrimp, scallops, mussels, calamari & clams in a marinara sauce served over linguini.
- Shrimp Marinara or Fra Diablio**.....19
Served over pasta.
- Grouper Francese**24
Lightly battered, sautéed in butter, white wine & lemon served over pasta.
- Broiled Grouper**24
Fillet of grouper with fresh vegetables, broiled in oven, served over pasta.
- Shrimp Scampi**19
Sautéed in white wine, garlic, lemon, herbs, butter, scallions & mushrooms served over pasta.

All dinners include house salad & bread.
Plate share is an additional \$4.
Gift Certificates Available.

House Specialties

Eggplant Parmesan	14
<i>Eggplant lightly breaded & fried to golden brown covered with tomato sauce, mozzarella with pasta.</i>	
Eggplant Rollatini	17
<i>Eggplant lightly battered stuffed with ricotta cheese, mozzarella & marinara sauce with pasta.</i>	
Tortellini or Fettuccini Alfredo	17
<i>Light cream sauce over pasta.</i>	
Pasta Palermo	17
<i>Eggplant, zucchini, yellow squash, onions with marinara sauce. Topped with Parmesan Romano cheese.</i>	
Pasta Carbonara	16
<i>Angel hair pasta with bacon, cream sauce, eggs & parmesan cheese.</i>	
Pasta Puttanesca	18
<i>Anchovies, garlic, black olives, capers & red peppers in a light marinara sauce.</i>	
Penne Allá Vodka	17
<i>Penne pasta in a light pink cream sauce with vodka & bacon.</i>	
Tortellini Del Nono	18
<i>Onions & peas in a light pink cream sauce.</i>	

Lighter Side

Grilled Salmon	21
<i>Grilled Salmon over season vegetables.</i>	
Grilled Chicken	17
<i>Grilled chicken over season vegetables.</i>	
Grilled Shrimp	21
<i>Grilled shrimp over season vegetables.</i>	
Richy's Calamari FDNY	24
<i>Sautéed calamari steak over polenta & seasonal vegetables.</i>	

Baked Pasta

Lasagna	14
Manicotti	14
Baked Ravioli	14
Baked Ziti	14

Spaghetti

Tomato Sauce	11
Choice of: meatball, meat sauce or sausage.....	14
Garlic and Oil or Marinara	14
Mushroom Sauce	14
Whole Wheat Pasta Available	add 2
Gluten Free Pasta Available	add 4

Personal Pizzas

Arugula	16
<i>Arugula & Prosciutto</i>	
Margarita	14
<i>Tomato & Fresh Mozzarella</i>	
Chicken Parmigiana	15
<i>Breaded chicken, tomato sauce & mozzarella.</i>	
Eggplant Parmigiana	15
<i>Eggplant & Fresh Parmesan</i>	
Hawaiian	14
<i>Ham, pineapple, sauce & mozzarella.</i>	
Vegetarian	14
<i>Mushrooms, onions, tomatoes, black olives, eggplant, garlic, zucchini & green peppers.</i>	
Quattro Stagioni	14
<i>Artichoke, mushrooms, ham, tomatoes & ricotta</i>	

Side Dishes

Meat Balls	5
Italian Sausage	5
Sautéed Veggies	6

Kids Menu

(12 & under. Eat in only.)

Manicotti	8
Ravioli	8
Spaghetti (with plain sauce, meatball or butter).....	8
Chicken Parmigiana	10

Beverages

We proudly serve Coca Cola products.

Ice Tea-Coffee	2
Soft Drinks	3
San Pellegrino Sparkling Water	6
Espresso	3.25
Cappuccino	4.25
Domestic Beer	3.50
Imported Beer	4.25
Fiji Bottled Water	500ml.. 3..... 1L .6



Chef Owned and Operated

Born and raised in Palermo, Sicily, Carmen found passion in the art of cooking. For generations, the bakers and chefs of Carmen's family have passed on their kitchen secrets. It is these family traditions that inspire Carmen to put his own twist on the recipes that he now brings to you. Carmen believes that quality is portrayed through patience, the freshest of ingredients, and personally preparing every meal with pride and to perfection.

As a small business, we believe in supporting our local community and always strive to use as many local products as we can. Below are some of our favorite partners that help us provide the dining experience our customers have come to love.

Dakin Dairy - Fresh Local Dairy Products
O'Brien Family Farms - Locally Grown Fruits and Vegetables
Mezzacorona Wines - Wine from the heart of the Italian Dolomites