

To-Go Menu



515 27th Street East
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Thursday & Friday
11:00 AM - 10:00 PM

Tuesday, Wednesday, Saturday & Sunday
5:00 PM - 10:00 PM

Closed Monday

Gift Certificates
Available

Side Dishes

Meat Balls.....	5
Italian Sausage.....	5
Sautéed Veggies.....	6

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.

Pizza (16 inch)

Cheese.....	11
Supreme.....	17
<i>Pepperoni, sausage, mushroom, green pepper & onion.</i>	

Pizza Toppings.....	2.50
<i>Extra cheese, sausage, Italian pepperoni, ham, ground beef, mushroom, hot pepper, garlic, green pepper, onion, black olive, green olive</i>	

Additional Toppings.....	4
<i>Anchovies, artichoke, spinach eggplant, meatball</i>	

Gourmet Pizza (16 inch)

Carmen's Delight.....	22
<i>Fresh mozzarella, tomato, roasted pepper, fresh basil & garlic.</i>	

Eggplant Parmigiana.....	17
<i>Eggplant & fresh parmesan.</i>	

Pesto Pizza.....	17
<i>Fresh tomatoes, basil, garlic & oil.</i>	

Chicken Parmigiana.....	25
<i>Breaded chicken, tomato sauce & mozzarella.</i>	

Buffalo Chicken Pizza.....	25
<i>Barbecue sauce, blue cheese & hot sauce.</i>	

Veggie Pizza.....	18
<i>Mushroom, onion, tomato, black olive, eggplant, garlic, zucchini & green pepper.</i>	

Pizza Bianca.....	18
<i>Spinach, garlic, tomato & ricotta.</i>	

Quattro Stagioni.....	19
<i>Artichoke, mushroom, ham, tomato & ricotta.</i>	

Hawaiian.....	16
<i>Ham, pineapple, sauce & mozzarella.</i>	

Rolls (8 inch)

Meatball Roll.....	10
Chicken Roll.....	10
Spinach Roll.....	10
Sausage, Pepper & Onion Roll.....	10
Calzone.....	10
Stromboli.....	10

Heros (8 inch)

(*Choice of lettuce, tomato, onion, or mayo on cold sandwiches)

Ham & Cheese*.....	9
Italian Cold Cut*.....	10
Chicken Cutlet*.....	10
Philli Steak Onion & Cheese*.....	10
Pizza Steak.....	10
Sausage, Pepper & Onion.....	10
Meatball Parmesan.....	9
Sausage Parmesan.....	9
Chicken Parmesan.....	10
Eggplant Parmesan.....	10
Pepper & Eggs.....	9

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

Starters

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

Soups & Salads

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

House Specialties

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

Lighter Side

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

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.

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.