



## 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

### ENTREE

(Choice of 3)

**Spaghetti Pomodoro** | Parmigiano Reggiano, basil

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

**Tagliatelle alla 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, zucchini

**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.05.30.18

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 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 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  
Mastroberadino, 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