



Antipasti

- Baked Clams (8pc.) 12*
- Fried Calamari 12*
- Jumbo Shrimp Cocktail. 15*
- Cold Antipasto. . . (For 1) 10 . . . (For 2) 15*

Soup

- Lobster Bisque 12*

Salads

- Caesar Salad 9*
Romaine lettuce with oven baked croutons & homemade Caesar dressing
- House Salad 9*
Iceberg lettuce, tomatoes, cucumbers, red onions and olives
- Cupid Salad 9*
Baby field greens, walnuts, cranberries, red onions and goat cheese in a raspberry vinaigrette
- Caprese Salad 10*
Homemade fresh mozzarella, sliced tomato, roasted pepper, & basil

Pasta

- Farfalle Antonio 23*
Diced lobster meat & shrimp sautéed with sundried tomato, wild mushrooms, & chives in a brown brandy sauce with a touch of cream over bowtie pasta
- Penne alla Vodka 17*
Penne pasta in a pink sauce with prosciutto & onions
- Heart Shaped Ravioli 19*
Cheese filled ravioli sautéed in a pink sauce

Turn Over →

Entrees

Filet Of Sole Oreganata 24

Filet of Sole baked with garlic, lemon, & white wine, topped with seasoned bread crumbs

Lobster Adriatica 29

½ Lobster with shrimp clams and mussels over linguini

Shrimp Ripieni 26

Jumbo shrimp filled with crab meat and baked in a lemon, wine and garlic sauce

Rib Eye Steak 34

Grilled to your liking

Festivale di Pesce 26

Salmon, filet of sole and striped bass

Tre Moschettieri 26

Chicken, Veal, & Shrimp in a lemon white wine sauce

Pollo Valentino 22

Breast of chicken rolled with prosciutto, mozzarella, & seasoned breadcrumbs prepared with mushrooms in a Marsala brown sauce

Salmon Piccata 24

Salmon with capers in a lemon white wine sauce

Prime Rib 34

**** Ask your server for special drinks & desserts ****

*The Calia Family and the Carmela's Staff
Wish You All a Happy Valentine's Day*

