



### *Antipasti*

- Baked Clams (8pc.) . . . . . 12*
- Fried Calamari . . . . . 14*
- 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 in our signature Italian dressing
- Mango Salad . . . . . 11*  
Baby arugula, sliced mangoes, red onions and goat cheese in a citrus balsamic dressing

### *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 . . . . . 32*

½ Lobster with shrimp, clams and mussels over linguini

### *Shrimp Ripieni . . . . . 28*

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

### *Surf & Turf . . . . . 42*

Filet mignon and lobster tail

### *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

### *Salmone Piccata . . . . . 24*

Salmon with capers in a lemon white wine sauce

### *Prime Rib . . . . . 36*

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

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

