

Carmelina's

307 Hanover St 02113-1810 · +16177420020 · Updated: Jan 14, 2026

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SALADS 5

Caprese Salad	\$14.00
sweet tomato, basil salsa, mozzarella di bufala.	
Fresh Baby Artichoke Salad	\$12.00
extra virgin-lemon dressing, arugula, shaved pecorino and sicilian olives.	
House Salad	\$8.00
organic mesclun greens, balsamic dressing.	
Roasted Beet Salad	\$10.00
arugula, goat cheese, toasted pignoli, blood orange vinaigrette.	
Simple Arugula Salad	\$10.00
fresh lemon, xvoo, shaved parmigiano.	

SEAFOOD PASTA AND RISTTO 4

Calamari Fra Diavolo	\$12.00
spicy tomato sauce, calamata olives, risotto	
Scallops Limone	\$15.00
garlic, lemon, capers, spaghettini.	
Spicy Shrimp	\$15.00
ebi shrimp, spicy tomato and vodka sauce, basil, capers, spaghettini	
Zuppa Clams	\$14.00
a dozen littlenecks in a light and spicy tomato broth, spaghettini.	

VEGETARIAN 4

Baby Eggplant	\$12.00
ovals of fried japanese eggplant with tomato sauce, parmigiano, and basil.	
Braised Wild Mushrooms	\$15.00
garlic, sage, trace of tomato, truffle oil, parmigiano polenta.	
Rapi Greens	\$10.00
delicious and healthy, lightly bitter italiangreens, xvoo, garlic.	

Spinach **\$10.00**
sauteed with garlic, xvoo, sundried tomatoes, moroccan olives.

VEGETARIAN PASTA ABD RISTTO 9

Aglione Olio **\$10.00**
spaghetti garlic and oil, trace of tomato.

Aglione Olio Royale **\$11.00**
add anchovy and hot pepper.

Fettuccine Alfredo **\$11.00**
why not?

Penne Capricciose **\$12.00**
spinach, roasted red peppers, roasted garlic, tomato, cream sauce.

Penne Gorgonzola **\$12.00**
sundried tomatoes, spinach, roasted garlic, cream.

Pumpkin Ravioli **\$16.00**
sage, brown butter, mascarpone.

Puttanesca **\$12.00**
spicy tomato sauce, capers, anchovy, olives, basil, spaghetti.

Risotto Caprese **\$12.00**
fresh mozzarella, basil, trace of tomato.

Wild Mushroom Risotto **\$12.00**
cremini, shiitake, oyster, and porcini mushrooms, mascarpone, parmigiano

MEAT 8

Beef Carpaccio **\$14.00**
porcini dusted rare filet mignon, thin sliced, shaved parmigiano, truffle oil, lemon, and capers.

Chicken Breast Francese **\$14.00**
lemon sauce with capers and white wine, sauteed spinach.

Filet Mignon **\$18.00**
5 oz. hand-cut angus filet.

Filet Mignon
with black garlic sweet, tangy, balsamic sauce and shiitake mushrooms with devils sauce spicy vodka, tomato, basil, cream sauce

Lamb Lollipop **\$14.00**
dipped in pistachio crust, mint pesto, rubio glaze, fruit macedonia

Mimmos Baked Meatballs **\$9.00**
tomato sauce and parmigiano.

Rapi Greens Chicken **\$12.00**

julienne chicken, italian greens, xvoo, garlic.

Rapi Greens Sulmona Sausage **\$12.00**

MEAT PASTA AND RISTTO 5

Carbonara **\$11.00**

pancetta, egg, parmigiano, cracked pepper, spaghetti.

Carmelina **\$16.00**

chicken, shrimp, scallops, sausage, and capers in a savory tomato, rosemary, touch of cream sauce, spaghettini.

Crazy Alfredo **\$14.00**

chicken, sausage, roasted red peppers in a spicy alfredo sauce, fettuccine.

Risotto Peas **\$12.00**

and prosciutto, with parmigiano cheese.

Short Rib Ravioli **\$14.00**

filled with slow cooked, melt in your mouth short ribs, finished with a rich and savory cognac demiglace.

SEAFOOD 8

Ahi Tuna Siciliano **\$17.00**

seared rare, moroccan olivedressing, pesto, fresh artichoke, tomato concasse.

Fried Calamari **\$11.00**

spicy vinegar peppers.

Crab Cake **\$15.00**

jumbo lump crab cake, sicilian tomato and olive salad.

Garlic Shrimp **\$15.00**

sauteed ebi shrimp, garlic, thyme, lemon, over spinach.

Mussels Vapor **\$12.00**

steamed wild mussels, white wine, garlic, lemon broth.

Pesce Pistachio **\$17.00**

choice of fish baked with a light garlic and pistachio crust, saffron/blood orange sauce.

Roasted Fish **\$17.00**

choice of fish roasted with garlic, xvoo, lemon atop sauteed rapi greens or sauteed spinach.

Seared Sea Scallops **\$15.00**

grapefruit/chili pepper glaze, wild mushrooms.
