

Carmine's

The Forum Shops at Caesars 3500 South Las Vegas Blvd. Las Vegas NV 89109 · +17024739700 ·
Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 14

Baked Clams	\$28.95
Fresh Littleneck Clams Baked w/ Our Seasoned Breadcrumbs & Clam Broth	
Stuffed Mushrooms	\$24.95
Stuffed Mushroom Caps with Sweet Italian Sausage, Sweet Pepper & Hot Pepper Filling	
Portobello Parmigiana	\$19.95
Large Portobello Mushrooms Breaded & Fried - Served Parmigiana Style with Marinara Sauce & Melted Cheese	
Roasted Peppers w/ Mozzarella	\$19.95
Freshly Roasted Red Peppers Topped w/ Mozzarella & Basil Herb Oil	
Spicy Scarpariello Wings	\$48.95
Garlic & Rosemary Marinade, Pan Fried & Tossed in a Spicy Lemon Butter Herb Sauce w/ Gorgonzola Dipping Sauce	
Zuppa di Clams - Red Or White	\$28.95
Fresh Little Neck Clams Cooked in a Red or White Broth w/ Garlic, White Wine & Herbs	
Zuppa di Mussels - Red Or White	\$24.95
Fresh Mussels Cooked in a Red or White Broth w/ Garlic, White Wine & Herbs	
Cold Antipasto	\$49.95
Seafood Salad, Mozzarella Charcuterie, Marinated Cremini Mushrooms, Grape Tomato & Fresh Mozzarella, Neapolitan Cauliflower Salad, Couscous with Pesto & Roasted Peppers, House-Cured Salmon w/ Lemon Mascarpone, Eggplant Caponata & Romana & Black Pepper Flatbread w/ Prosciutto	
Hot Antipasto	\$49.95
Mussels Fra Diavolo, Clams Casino, Eggplant Rollatini w/ Spinach & Cheese, Roasted Brussels Sprouts & Cauliflower w/ Pancetta, Stromboli w/ Chicken Sausage, Spinach & Cheese, Mozzarella en Carrozza w/ Pesto, Fried Raviolis w/ Marinara & Spinach & Artichoke Dip Crostini	
Fried Calamari	\$44.95
Fresh Calamari Lightly Dusted in Our Seasoned Flour - Served w/ Spicy Marinara Sauce on the Side	
Spiedini alla Romana	\$26.95
Thick Sliced Bread Rubbed w/ Garlic, Layered w/ Fresh Mozzarella Cheese & Stacked - Toasted & Melted Topped w/ Lemon, Butter, White Wine, Capers & Anchovies Sauce	
Stuffed Artichokes	\$23.95
Stuffed & Baked w/ Our Seasoned Breadcrumbs in Chicken Stock	

Fried Zucchini	\$23.95
Shoestring Strands of Zucchini Dredged in Milk & Lightly Breaded in Seasoned Flour - Fried Golden Brown & Topped w/ Grated Romano Cheese	

Garlic Bread Parmigiana	\$23.95
Thick Sliced Bread Topped w/ Garlic & Herb Butter	

SALADS 4

Caesar Salad	\$33.95
Romaine Lettuce. Romano Cheese, Housemade Garlic Croutons, Housemade Caesar Dressing	

Caprese Salad	\$33.95
Ripened Tomatoes with Bocconcini, Red Onions, Cerignola & Kalamata Olives, Roasted Red Peppers, Fresh Basil, Olive Oil & Aged Red Wine Vinegar Salt, Pepper and Oregano	

Mixed Green Salad	\$29.95
Mixed Greens, Tomato, Onions, Pepperoncini, Celery, Radish, Housemade Vinaigrette Dressing	

Carmine's Salad	\$33.95
Mixed Greens, Tomato, Onions, Radish, Pepperoncini, Celery, Olives, Diced Salami, Mortadella, Extra Sharp Provolone, Housemade Vinaigrette Dressing	

RAW BAR 2

Shrimp Cocktail	AVAILABLE OPTIONS
Jumbo Shrimp, Cocktail Sauce, Lemon	
	Sm (6): \$23.95
	Lg (10): \$34.95

Clams on the Half Shell	\$21.95
Little Necks Cocktail Sauce & Lemon	

PASTA 19

Garlic & Oil	\$31.95
Olive Oil, Fresh Herbs, Garlic, Chicken Stock, Seasoned Breadcrumbs, Romano Cheese	

Marinara	\$32.95
Our Signature Sauce of Fresh Plum Tomatoes, Olive Oil, Garlic, Fresh Herbs, Romano Cheese	

Penne alla Vodka	\$39.95
Chopped Plum Tomatoes, Cream, Romano Cheese, Sautéed Onions, Garlic, Crushed Red Pepper Flakes	

Pomodoro	\$32.95
Fresh Plum Tomatoes, Prosciutto, White Wine, Garlic & Oil	

Giardiniera	\$36.95
Fresh Medley of Broccoli, Spinach, Italian Plum Tomatoes, Garlic, Onions, Mushrooms, Basil, Parsley, Vegetable Stock & Grated Romano Cheese	

Rigatoni & Broccoli	\$32.95
Sautéed Broccoli with Choice of Sauce - Signature Marinara or White Sauce (Garlic, Oil with Chicken Stock & Fresh Herbs)	
Rigatoni w/ Sausage & Broccoli	\$36.95
Sautéed Broccoli, Crumbled Italian Sausage with Choice of Sauce - Signature Marinara or White Sauce (Garlic, Oil with Chicken Stock & Fresh Herbs)	
Rigatoni Country Style	\$40.95
Rich & Buttery Sauce Consisting of Pork Sausage, Prosciutto, Chicken Stock, Cannellini Beans, Broccoli, Onions & Romano Cheese	
Meatballs	\$42.95
Homemade Beef & Veal Meatballs in our Marinara Sauce	
Sausage	\$36.95
Sweet Italian Pork Sausage Links Served With A Combination Of Our Slow-Cooked Ragu Sauce and Marinara Sauce	
Bolognese Meat Sauce	\$42.95
Tomato Sauce, Ground Beef, Sweet Italian Sausage	
Ragu	\$42.95
Meatballs, Pork Braciola & Italian Sausage Slow-Cooked in a Rich Tomato Sauce	
Ravioli w/ Cheese	\$34.95
Stuffed w/ 3 Cheeses in our Marinara Sauce	
Manicotti	\$38.95
Thin Italian Egg Crepes Stuffed with a Mixture of Four Cheeses - Baked Over a Layer of Our Signature Marinara Sauce	
Lasagna	\$43.95
Baked Layers of Ground Beef & Veal, 3 Cheeses, Topped w/ our Marinara Sauce	
Calamari - Red or White	\$36.95
Calamari Served with Choice Of Sauce: White (Garlic, Olive Oil, Fresh Herbs & Clam Juice); Red (Garlic, Fresh Herbs, A Touch Of Crushed Red Pepper, White Wine & Italian Plum Tomatoes)	
Shrimp - Red or White	\$39.95
Shrimp Sautéed with Fresh Garlic & Herbs Cooked with Choice of Sauce: White (Garlic, Olive Oil, Fresh Herbs & Clam Juice); Red (Adds Tomato)	
Clam Sauce - Red or White	\$38.95
Sliced Cherrystone Clams Cooked with Choice of Sauce: White (Garlic, Olive Oil, Fresh Herbs & Clam Juice); Red (Adds Tomato)	
Mixed Seafood - Red or White	
Variety of Seafood including Lobster, Shrimp, Clams, Mussels & Calamari & Served with Choice of Sauce: White (Garlic & Oil with Garlic & Herbs); Red (Adds Plum Tomato & Marinara)	

CHICKEN 6

Chicken Scarpariello	\$45.95
Whole Chicken Cut on The Bone Marinated in Lemon, Garlic, Rosemary - Pan Fried & Finished with a Lemon Butter Sauce	
Chicken Parmigiana	\$38.95
Breaded & Pan-Fried w/ Melted Mozzarella & Romano Cheese & Served Over Marinara Sauce	

Chicken Marsala	\$38.95
Chicken Scaloppine Sautéed with Fresh Sliced Mushrooms in a Deep Rich Veal Stock & Marsala Wine Sauce	
Chicken Contadina	\$54.95
Whole Chicken Cut on The Bone Pan-Fried & Served with Roasted Peppers, Potatoes & Sweet Italian Sausage - Topped with Sweet Pepper Vinegar	
Chicken Scaloppine w/ Lemon & Butter	\$38.95
Sautéed in a Lemon & Butter Sauce Served Over Sautéed Spinach	
Chicken Saltimbocca	\$43.95
Thin Sliced Chicken on a Bed of Sautéed Spinach Topped with Prosciutto & Melted Mozzarella in a Marsala Wine Sauce	

VEAL 5

Veal Cutlet	\$41.95
Breaded Thin Pounded Veal - Pan-Fried to a Crispy Golden Brown	
Veal Parmigiana	\$48.95
Breaded Thin Pounded Veal - Pan-Fried to a Crispy Golden Brown Topped with Melted Mozzarella - Served Over Marinara Sauce	
Veal Marsala	\$45.95
Veal Scaloppine Sautéed with Fresh Sliced Mushrooms Simmered in a Deep Rich Veal Stock & Marsala Wine Sauce	
Veal Scaloppine w/ Lemon & Butter	\$45.95
Thin Sliced Veal Scaloppine Sautéed in a Lemon & Butter Sauce Over Sauteed Spinach	
Veal Saltimbocca	\$45.95
Thin Sliced Veal on a Bed of Sautéed Spinach Topped with Prosciutto & Melted Mozzarella in a Marsala Wine Sauce	

STEAK 4

Broiled Porterhouse Steak	
Finished with Olive Oil, Fresh Herbs & Garlic	
Porterhouse Pizzaiola	
Green & Red Bell Peppers, Onions, Fresh Pomodoro Sauce	
Porterhouse w/ Peppers & Onions	
45oz Porterhouse Cooked to Your Liking Served with Seasoned Sauteed Peppers & Onions	
Porterhouse Contadina	
Sautéed Peppers & Onions, Roasted Potatoes & Sausage Links, Finished w/ Sweet & Spicy Pepperoncini Juice	

SEAFOOD 7

Shrimp Marinara	\$41.95
Sautéed with Garlic & Fresh Herbs in a Marinara Sauce with White Wine	
Shrimp Scampi	\$41.95
Broiled with Garlic Breadcrumbs Served in a Garlic, Clam Juice, Olive Oil & Butter Sauce	

Shrimp Parmigiana	\$41.95
Breaded and Pan-Fried Topped with Mozzarella and Marinara Sauce	
Shrimp Fra Diavolo	\$41.95
Sautéed in a Spicy Marinara Sauce with White Wine and Fresh Herbs	
Broiled Lobster Oreganata	
Four 1 lb Lobsters, Oreganata Garlic Butter, Seasoned Breadcrumbs, Broiled & Served with Your Choice of Pasta in a Garlic & Olive Oil Sauce	
Lobster Fra Diavolo	
Four 1 lb Lobsters, Jumbo Shrimp, Clams & Mussels, Fresh Herbs, Garlic & Olive Oil, and Medium Spicy Plum Tomato Sauce Served Over Your Choice of Pasta	
Salmon Oreganata	
22 oz Fillet Broiled w/ Garlic Butter & Bread Crumbs w/ a Scampi Sauce, Clams & Mussels	

VEGETABLES & SIDES 7

Sautéed Spinach	\$18.95
Sautéed with Garlic & Olive Oil	
Sautéed Escarole	\$18.95
Sautéed Escarole with Garlic, Olive Oil & Chicken Stock	
Sautéed Broccoli	\$18.95
Sautéed w/ Garlic, Olive Oil & Chicken Stock	
Sautéed Peppers & Onions	\$15.95
Red & Green Peppers with Spanish Onions Sautéed with Garlic, Oil & Fresh Herbs	
Sweet Italian Fennel Sausage	\$19.95
Four Pan-Fried Sweet Italian Fennel Sausage Links	
Meatballs	\$29.95
Six Over-Sized Homemade Meatballs made with Beef & Veal, Served in Our Signature Marinara Sauce	
Eggplant Parmigiana	\$32.95
Lightly Battered & Fried Eggplant Thinly Sliced , Layered with Marinara Sauce, Mozzarella & Romano Cheeses Piled High Then Baked	

DESSERTS 9

Bread Pudding	\$23.95
Toasted Italian Bread with Golden Raisins, Chocolate Chips, Soaked in a Custard Consisting of Cinnamon, Eggs, Vanilla, & Heavy Cream - Baked Until Crispy Brown, Served Warm with Whipped Cream on the Side	
Chocolate Cannoli	\$22.95
Small Chocolate Covered Cannoli Shells Ricotta Filling with Candied Fruit, Chocolate Chips, Pistachios	
Italian Cheesecake	\$28.95
Four, Homemade Italian Cheese Cake with Creamy Ricotta above a Marble Chocolate Pound Cake Crust, Topped with Fresh Strawberries	

Tiramisu	\$28.95
Housemade Ladyfingers, Espresso & Coffee Liquor, Zabaglione Flavored Mascarpone Cheese, Chocolate Shavings	
Tartufi	\$17.95
Vanilla & Chocolate Ice Cream w/ a Cherry Almond Center Dipped in Hard Chocolate	
Strawberry Shortcake	\$21.95
Housemade Swirl Pound Cake, Piled High w/ Fresh Cream, Strawberries & Pistachio Nuts	
Chocolate Torte	\$22.95
Rich & Creamy Flourless Chocolate Cake Topped w/ Fresh Cream & Strawberries	
Seasonal Fresh Fruit Platter	\$24.95
Seasonal Fresh Fruit	
Titanic	\$33.95
Vanilla & Chocolate Ice Cream Served Over Our Chocolate Torte & Piled High w/ Whipped Cream, Bananas, Strawberries, Candied Pineapple, Hazelnuts, Hot Fudge & Cookie Smokestacks	

CARMINE'S MARTINIS 6

Sardinian Lemon Drop	\$16.00
Grey Goose Vodka, Fresh Lemon Juice, Sugar Rim with a Sunken Drizzle of Chambord & Argiolas Mirto Amaro	
Very Italian Manhattan	\$15.50
Knob Creek, Punt e Mes Sweet Vermouth, Bitters	
Amaretto Sidecar	\$15.50
Luxardo Amaretto, Grand Marnier, Fresh Lemon Juice	
Espresso Martini	\$14.00
Three Olive's Vanilla Vodka, Borghetti Espresso Liqueur, Fresh Espresso	
Carmine's Negroni	\$15.00
Broker's Gin, Carpano Antica Vermouth & Campari	
Junior's Mango Martini	\$15.00
Cruzan Mango Rum, Pineapple & Orange	

BUBBLY & BOOZY 2

Strawberry Spumante	\$15.00
St. Germain Elderflower Liqueur, Fresh Muddled Strawberries, Lemon & Prosecco	
Carmine's Aperol Fizz	\$15.00
Aperol, Blood Orange, Lemon, Prosecco & Soda	

MOLTO ITALIANO SANGRIA 2

White Wine	AVAILABLE OPTIONS
Cantaloupe, Martini Bianco Vermouth & Citrus	Glass: \$14.50
	Pitcher: \$58.00
Red Wine	AVAILABLE OPTIONS
Mixed Berry, Luxardo Cherry Liqueur and Martini Sweet Italian Vermouth	Glass: \$14.50
	Pitcher: \$58.00

ITALIAN ICE (FROZEN COCKTAILS) 2

Frozen Big Berry Cosmo	\$15.50
Three Olives Blueberry & Citrus Vodka, Pomegranate, Fresh Lemon & Lime Juice	
Chiquita Banana Colada	\$15.50
Bacardi Banana Rum, Coconut & Pineapple Juice	

FORUM FAVORITES 8

Louis Prima Pineapple Punch	\$14.50
Candolini Bianco Grappa, Pineapple Juice, Peach & Fresh Lime	
The Breezy Italian	\$14.50
Skyy Blood Orange, Fresh Lemon Juice and Cynar	
Blueberry Mojito	\$15.00
Bacardi Light Rum, Fresh Muddled Blueberries, Lime & Mint, and Splash of Soda	
Sinatra's Iced Tea	\$15.50
Knob Creek Rye Whiskey, Martini Bianco, Luxardo Maraschino Cherry Liqueur & Lemon Juice	
Louie's Spiked Lemonade	\$14.00
Skyy Citrus Vodka, Lemonade & Muddled Strawberries	
Sicilian Mule	\$16.00
Makers Mark, Canton Ginger, Montenegro Amaro & Lemon Juice	
"Fly Me To the Moon" Margarita	\$15.50
Hornitos Silver Tequila, Limoncello & Luxardo Amaretto	
Rum Runner	\$16.00
(23oz Individual Punchbowl) Bacardi Dark & Pineapple Rum, Fresh Muddled Pineapple, Grenadine & Lime Juice	

ITALIAN SODA (NON-ALCOHOLIC) 4

Frankie "Blue Eyes"	\$5.50
Blueberry-Lime Soda	
Sicilian Soda	\$5.50
Pomegranate, Lemon, Lime & Soda	

Little Louie's Lemonade	\$5.50
Crushed Strawberries & Homemade Lemonade	
The Little Miss Fruit Punch	\$5.50
Orange & Pineapple Juice, Raspberry & Soda	

CARMINE'S RESERVE REDS 4

American "Super Tuscan", Napa Valley, California	AVAILABLE OPTIONS
Rich, Ripe, and Dark Blackberry Fruit, with a hint of Tart Cherry, Full Bodied & Big Tannins. Pairs well with Meats, Red Sauce & Marsala Sauce	Glass: \$17.00
	Quartino: \$25.00
	Bottle: \$134.00
Barolo Piedmont, Piedmont, Italy	AVAILABLE OPTIONS
Delicious Notes of Raspberry, Licorice, Coffee, Fennel, and Dried Cherry. Elegant Tannin Structure that pairs well with Red Meats, Pork, Salami, Mushroom and Spicy Dishes	Glass: \$18.00
	Quartino: \$28.00
	Bottle: \$148.00
Amarone della Valpolicella, Veneto, Italy	AVAILABLE OPTIONS
Refined yet Bold & Velvety. Chocolate, Black Cherries, Plums, Warm Spices with Medium Tannins. Pairs well with Rack of Lamb, Beef Tenderloin & Ragu Dishes	Glass: \$19.00
	Quartino: \$29.00
	Bottle: \$150.00
Brunello di Montalcino, Tuscany, Italy	AVAILABLE OPTIONS
Full Bodied, Wild berry, Licorice, Sour Cherry, Figs. Juicy, Brilliant hues of Red Pepper, Oregano & Espresso. Best with Porterhouse, Fra Diavolo & Marinara	Glass: \$19.00
	Quartino: \$29.00
	Bottle: \$156.00

SPARKLING 2

Prosecco, Carmine's-Zardetto, Brut Cuvee, Italy	AVAILABLE OPTIONS
	Glass: \$13.00
	Quartino: \$19.00
	Bottle: \$50.00
Fratelli Moscato, Italy (Lightly Sweet)	AVAILABLE OPTIONS
	Glass: \$12.00
	Quartino: \$18.00
	Bottle: \$48.00

WHITES 9

Trebbiano, Carmine's, Italy (1.5 Liter)	AVAILABLE OPTIONS
	Glass: \$11.00
	Quartino: \$16.00
	Bottle: \$64.00

Pinot Grigio, Carmine's-Ascevi Luwa, Friuli, Italy	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Quartino:	\$19.00
	Bottle:	\$50.00

Pinot Grigio, Tiefenbrunner, Alto Adige, Italy	AVAILABLE OPTIONS	
	Glass:	\$14.00
	Quartino:	\$21.00
	Bottle:	\$52.00

Sauvignon Blanc, Carmine's-Ronchi di Manzano, Friuli, Italy	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Quartino:	\$19.00
	Bottle:	\$50.00

Sauvignon Blanc, Whitehaven, New Zealand	AVAILABLE OPTIONS	
	Glass:	\$15.00
	Quartino:	\$23.00
	Bottle:	\$60.00

Riesling, Clean Slate, Mosel, Germany	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Quartino:	\$19.00
	Bottle:	\$50.00

Chardonnay (Unoaked), Carmine's-Lechthaler, Trentino, Italy	AVAILABLE OPTIONS	
	Glass:	\$12.00
	Quartino:	\$18.00
	Bottle:	\$48.00

Chardonnay, Calera, Santa Barbara, California	AVAILABLE OPTIONS	
	Glass:	\$15.00
	Quartino:	\$23.00
	Bottle:	\$60.00

Rose (Sangiovese), Ferrari Carano, Sonoma, California	AVAILABLE OPTIONS	
	Glass:	\$12.00
	Quartino:	\$18.00
	Bottle:	\$48.00

REDS 6

Montepulciano, Carmine's, Italy (1.5 Liter)	AVAILABLE OPTIONS	
	Glass:	\$11.00
	Quartino:	\$16.00
	Bottle:	\$64.00

Pinot Noir, J Vineyards, Sonoma, California	AVAILABLE OPTIONS	
	Glass:	\$15.00
	Quartino:	\$23.00
	Bottle:	\$60.00

Chianti Classico, Carmine's-Rocca della Macie, Italy	AVAILABLE OPTIONS
	Glass: \$12.00
	Quartino: \$18.00
	Bottle: \$48.00
Merlot, Sebastiani, Sonoma, California	AVAILABLE OPTIONS
	Glass: \$13.00
	Quartino: \$19.00
	Bottle: \$50.00
Malbec, Catena "La Consulta" Mendoza, Argentina	AVAILABLE OPTIONS
	Glass: \$15.00
	Quartino: \$23.00
	Bottle: \$60.00
Cabernet, Duckhorn "Decoy", Sonoma, California	AVAILABLE OPTIONS
	Glass: \$16.00
	Quartino: \$24.00
	Bottle: \$62.00

BUBBLY BOTTLES 7

Prosecco, Carmine's (Zardetto), Brut Cuvee, Italy	\$50.00
Ferrari, Brut (100% Chardonnay) Trentino, Italy NV	\$64.00
Schramsberg, Blanc De Blanc, Napa Valley, California 2015	\$100.00
Champagne, Veuve Clicquot, France NV	\$145.00
Champagne, Feuillee, France NV	\$85.00
Champagne, Perrier Jouet, Grand Brut, Epernay NV	\$140.00
Fratelli Moscato, Italy (Lightly Sweet)	\$48.00

LEAN, DRY AND ZESTY 4

Vernaccia, Rocca Delle Macie, San Gimignano, Italy 2019	\$48.00
Pinot Grigio, Ferrari Carano, California 2021	\$50.00
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy 2019	\$52.00
Pinot Grigio, Livio Felluga, Colli Orientali, Friuli, Italy 2019	\$65.00

AROMATIC AND CITRUSY 3

Vermentino, La Pettegola, Banfi Tuscan, Italy 2019	\$48.00
Sauvignon Blanc, Carmine's-Ronchi di Manzano, Colli Orientali, Italy 2018	\$50.00

Sauvignon Blanc, Whitehaven, New Zealand 2021	\$60.00
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FRUIT FORWARD & MOUTH WATERING 2

Soave Classico, Pieropan, Veneto, Italy 2017	\$52.00
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Riesling, Leitz, Dragonstone, Germany 2021	\$56.00
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VOLUPTUOUS 5

Chardonnay, Sonoma Cutrer, California 2019	\$68.00
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Chardonnay, Frog's Leap, Rutherford, Napa Valley, California 2018	\$75.00
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Chardonnay, Cakebread Reserve, Napa Valley, California 2019	\$86.00
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Rose, Bertani "Bertarose", Veneto, Italy 2018	\$52.00
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Rose, Ferrari-Carano, Sonoma, California 2020	\$48.00
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BRIGHT RIPE LIVELY 4

Pinot Noir, J Vineyards, Sonoma, California 2019	\$60.00
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Pinot Noir, Sonoma Cutrer, Sonoma, California 2019	\$75.00
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Pinot Noir, Foley, Santa Rita Hills, California 2018	\$82.00
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Pinot Noir, Clark Telephone, Belle Glos, Santa Maria Valley, California 2020	\$65.00
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JUICY & LUSH 2

Malbec, Catena "La Consulta", Mendoza, Argentina 2019	\$60.00
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Malbec, Bianchi, "Particular" Mendoza, Argentina 2019	\$68.00
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RED SAUCE FAVORITES, TART CHERRY FRUIT & EARTHY 5

Sangiovese-Malbec Blend, Ferrari Carano, "Siena", Sonoma, California 2018	\$58.00
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Chianti Classico Riserva, Peppoli, Antinori, Italy 2019	\$64.00
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Chianti Classico Riserva, Rocca della Macie, Italy 2017	\$68.00
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Chianti Classico Riserva, Ruffino Ducale, Gold Label, GS, Italy 2018	\$90.00
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Chianti Classico Riserva, Rocca della Macie, "Fizzano", GS, Italy 2013	\$82.00
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KINGS OF ITALY, EARTHY DARK FRUIT WITH FIRM TANNINS 10

Barbera, Pio Cesare, Alba, Italy 2018	\$57.00
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Brunello di Montalcino, Carmine's-Camigliano, Italy 2015	\$156.00
Brunello di Montalcino, IL Poggione, Italy 2014	\$155.00
Super Tuscan, Gaja "Promis", Italy 2019	\$106.00
Super Tuscan, Tignanello, Italy 2018	\$290.00
Barbaresco, Spinetta "Bordini", Italy 2018	\$140.00
Barolo, Luca Bosio, Italy 2017	\$72.00
Barolo, Damilano, Italy 2016	\$84.00
Barolo, Carmine's - Bel Colle, Italy 2015	\$148.00
Barolo, Fontanafredda "La Rosa" Vineyard, Italy 2017	\$190.00

RUSTIC ITALIANS 4

Dolcetto, Pecchenino, Dogliani, Italy 2017	\$75.00
Montepulciano, Zaccagnini, Abruzzo, Italy 2019	\$54.00
Etna Rosso, (Nerello Mascalese) Idda, Sicily, Italy 2018	\$88.00
Montepulciano d'Abruzzo, La Valentina "Spelt" Riserva Abruzzo, Italy 2017	\$72.00

JAMMY FRUIT & SPICE 2

Zinfandel, Three Valleys, Ridge Vineyards, California 2019	\$54.00
Zinfandel, Turley, California, 2019	\$70.00

DENSE FRAGRANT FRUIT WITH STRUCTURE 4

Valpolicella IGT, Secco-Bertani, Vintage Edition, Italy 2014	\$64.00
Valpolicella-Ripasso, Sant' Antonio, Veneto, Italy 2016	\$58.00
Amarone della Valpolicella, Carmine's-Salvaterra, Italy 2016	\$150.00
Amarone della Valpolicella, Allegrini, Classico, Italy 2014	\$140.00

BIG RICH FLAVOR & FULL BODIED 7

Cabernet, Duckhorn "Decoy", Sonoma, California 2019	\$62.00
Cabernet, Guado al Taso, "IL Bruciato" Bolgheri, Italy 2019	\$68.00
Cabernet, Sequoia Grove, Napa Valley, California 2018	\$120.00
Cabernet, Stags Leap Artemis, Napa Valley, California 2019	\$140.00

Cabernet, Caymus, Rutherford, Napa Valley, California 2019	\$185.00
Cabernet, Poggio al Tesoro "Sondraia", Bolgheri, Italy 2017	\$150.00
Cabernet-Sangiovese, Carmine's "American Super Tuscan", Napa, CA 2017	\$134.00

BEER ON TAP 7

Coors Light	\$8.00
Peroni, Italian Lager	\$9.00
Blue Moon, Wheat	\$9.00
Sam Seasonal	\$9.00
Virgil's Ale	\$9.00
Ballast Point Sculpin	\$9.50
Italian Shandy	\$9.00
Fresh Squeezed Lemonade & Peroni	

DOMESTIC BOTTLES 8

Coors Light	\$8.00
Miller Lite	\$8.00
Bud or Bud Light	\$8.00
Michelob Ultra	\$8.50
Stone IPA	\$9.00
Sam Adams Lager	\$9.00
Angry Orchard Cider	\$9.00
Truly (Can)	\$9.00
Mango, Raspberry, or Strawberry	

IMPORTED BOTTLES 6

Heineken	\$9.00
Amstel Light	\$9.00
Stella	\$9.00
Corona	\$9.00
Moretti Lager	\$9.00

Guinness (Can)	\$9.50
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NON-ALCOHOLIC 1

Clausthaler	\$8.00
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LUNCH SPECIALS 8

Italian Cheese Steak Hero	\$18.95
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Shaved Prime Rib, Roasted Peppers & Onions, Melted Provolone Cheese, On Toasted Garlic Bread

Meatball Hero	\$19.95
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Carmine's Famous Jumbo Meatballs, Marinara Sauce, On Toasted Hero Roll

Chicken Cutlet Hero	\$19.95
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Pan-Fried Chicken Cutlet, Marinara Sauce, On A Toasted Hero Roll

Chicken Cutlet Hero Combo	\$20.95
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Pan Fried Chicken Cutlet, Marinara Sauce, Eggplant Parmesan, Prosciutto, Melted Mozzarella, On A Toasted Hero Roll

Sausage & Peppers	\$19.95
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Sweet Italian Sausage, Toasted Peppers & Onions, Marinara Sauce, On A Toasted Hero Roll

Eggplant Hero	\$18.95
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Eggplant Parmesan, Marinara Sauce, On A Toasted Hero Roll

Cold Italian Hero	\$19.95
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Genoa Salami, Mortadella, Prosciutto, Provolone Cheese, Lettuce, Tomato, Roasted Peppers, On A Hero Roll

Hot Italian Hero	\$19.95
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Soppressata, Mortadella, Provolone Cheese, Hot Cherry Peppers, On Toasted Garlic Bread

FOOD 8

Eggplant Rollatini	\$8.00
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Spinach-Artichoke Dip	\$10.00
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Fried Ravioli	\$10.00
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Fried Calamari	\$14.00
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Mussels Fra Diavolo	\$12.00
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Fried Zucchini	\$10.00
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Garlic Bread Parm	\$8.00
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Meatball Sliders	\$10.00
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DRINKS 6

Virgil's Ale	\$6.00
Classic Chocolate Martini	\$10.00
Cucumber Mint Collins	\$10.00
Apple Martini	\$9.00
Frozen Cosmo	\$9.00
Carmine's House Wine	\$8.00
White-Trebbiano & Red-Montepulciano	