

Cocktails

COCKTAILS

Floridian Margarita

CAZADORES TEQUILA, TANGERINE &
ORANGE, FRESH LIME JUICE, TOUCH OF
GRAND MARNIER

Coconut & Lime Martini

MALIBU RUM, COCONUT PURÉE,
FRESH LIME JUICE

Monte Vesuvio

ILEGAL MEZCAL, CAZADORES
TEQUILA, APEROL, LEMON JUICE,
PASSION FRUIT

Summer Spritzer

KETEL ONE BOTANICAL CUCUMBER & MINT,
ST. GERMAIN, TOPPED WITH PROSECCO
& GINGER BEER

Bergamot Negroni

CITADELLE GIN, CAMPARI, ITALICUS HERBAL
BERGAMOT LIQUEUR, BITTERSWEET BONAL
APERITIF, AROMAS OF A FRESHLY PRESSED
ORANGE PEEL

Italiano Sour

HIGH WEST BOURBON, AMARETTO
DISARONNO, FRESH LEMON JUICE, FOAMER,
TOPPED WITH LUXARDO CHERRIES

Tia Mia

MAI TAI WITH ASTRAL AÑEJO TEQUILA,
LIME JUICE, DRY CURACAO, PINEAPPLE,
ORGEAT, MILK WASHED

Paloma Italiana

ESPOLÒN REPOSADO TEQUILA, APEROL,
FRESH GRAPEFRUIT & LIME JUICE,
FEVER-TREE GRAPEFRUIT SODA

Rucola & Rhubarb Old Fashioned

REDEMPTION BOURBON, RUCOLINO
COMPLEX CITRUS AMARO, SMOKY RHUBARB
LIQUEUR, PEACH, PEYCHAUD'S BITTERS

Espresso Martini

OUR FAMILY'S SIGNATURE RECIPE

Martini Della Nonna

OIL-INFUSED GRAY WHALE GIN, CUCUMBER,
VESUVIAN TOMATOES, LEMON JUICE, BASIL

Mojito Mule

BACARDÍ RUM, MUDDLED MINT, FRESH
LIME JUICE, TOPPED WITH GINGER BEER

Alba Calabrese

GREY GOOSE VODKA, LIMONCELLO, AMARO
NONINO, LEMON JUICE, PASSION FRUIT

Cosa Nostra

REDEMPTION RYE, POMEGRANATE, LEMON
JUICE, TOUCH OF CABERNET, FOAMER

Violetta

TITO'S HANDMADE VODKA, MUDDLED
BLACKBERRIES & SAGE, FRESH LEMON
JUICE, FINISHED WITH LUXARDO
MARASCHINO CHERRY LIQUEUR

Mocktails

NON-SPIRIT CRAFT MOCKTAILS

Lavender Crush-Lemonade

CLEANCO GIN, VIBRANTE MARTINI & ROSSI,
LAVENDER, LEMON JUICE

Take It Tiki

CLEANCO RUM, ORGEAT,
LIME JUICE, TANGERINE

Clean Colada

CLEANCO RUM, GIFFARD COCONUT,
ORGEAT, LIME JUICE

Cos-No

CLEANCO TEQUILA, CITRUS, LIME JUICE,
BLACKBERRY, CRANBERRY JUICE

Birra

BEER

IMPORTS

Moretti

Heineken

Corona

Corona Light

Guinness

Peroni 0.0%

TAPS

Stella Artois

Cigar City Jai Alai IPA

Michelob Ultra

Peroni

DOMESTICS

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Coors Light

Yuengling

Lagunitas IPA

Ace Pineapple Cider GF

BEER OF THE MONTH - ASK SERVER
LOCAL DRAFT OF THE MONTH - ASK SERVER

Antipasti

APPETIZERS

Carpaccio Di Manzo* | 23

THINLY SLICED RAW FILET MIGNON,
ARUGULA, SHAVED PARMIGIANO, CAPERS,
RED ONIONS, EVOO

Tortino Di Granchio | 24

CRAB CAKE, AIOLI, ARUGULA

Burrata, Prosciutto E Melone | 23

SEASONAL MELON CARPACCIO,
PROSCIUTTO, BURRATA, HONEY, SABA,
BALSAMIC REDUCTION

Polipo Arrosto | 24

WOOD OVEN-BAKED SPANISH OCTOPUS,
TRICOLOR PEEWEE POTATOES, KALAMATA
OLIVES, CAPERS, CHERRY TOMATOES,
RED ONIONS, GREMOLATA

Cape Sante Oreganate | 25

BAKED SCALLOPS IN SHELL,
ENCRUSTED WITH GARLIC, PARSLEY,
PARMIGIANO CHEESE, BREADCRUMBS

Bruschetta | 15

ITALIAN BAGUETTE, DICED TOMATO, BASIL,
GARLIC, OREGANO, EVOO

Calamari Fritti | 20

LIGHTLY FRIED, SERVED WITH MARINARA

Rollatini Di Melanzana | 19

EGGPLANT, RICOTTA, MOZZARELLA,
LIGHT MARINARA

Spiedini | 20

WHITE BREAD, MOZZARELLA, GARLIC,
CAPERS, ANCHOVIES, WHITE WINE &
LEMON BUTTER SAUCE

Zuppe e Insalate

SOUP AND SALAD

Pasta E Fagioli | 9

Mona Lisa | 16

ENDIVE, ARUGULA, RADICCHIO,
KALAMATA OLIVES, TOMATO, GORGONZOLA,
LEMON OLIVE OIL DRESSING

Di Cesare | 15

HEARTS OF ROMAINE, CREAMY
PARMIGIANO DRESSING, CROUTONS,
SHAVED PARMIGIANO

Zuppa Del Giorno | 10

Insalata Di Barbabietola | 15

BEETS, ARUGULA, RED ONION,
CRUMBLLED GOAT CHEESE, PISTACHIOS,
EVOO, LEMON

Pera E Arugula | 16

PEARS, ARUGULA, CARAMELIZED WALNUTS,
GORGONZOLA, LEMON CITRETTE, SABA

Upgrades

Add Anchovies | 3

Add Salmon | 22

Add Shrimp | 20

Add Chicken | 14

Add Lobster Tail | 28

Add Three Sea Scallops | 26

Pasta

SPECIALTY HOMEMADE PASTA

Pappardelle Bolognese | 29

PORK AND BEEF MEAT SAUCE WITH A TOUCH OF TOMATO AND CREAM, TOPPED WITH PECORINO FOAM

Linguini Vongole Alla Napoletana | 30

CLAMS, GARLIC WHITE WINE SAUCE,
GRAPE TOMATOES

Linguini Fra Diavolo | 44

6 OZ MAINE LOBSTER TAIL, SPICY TOMATO SAUCE AND FINISHED WITH ONE CLAM AND ONE MUSSEL

Tagliatelle Con Gamberi E Pesto | 35

BASIL PESTO, SHRIMP, TOUCH OF CREAM

Ravioli Di Zucca | 30

BUTTERNUT SQUASH RAVIOLI, MAPLE CREAM SAUCE, CRUMBLLED CANDIED WALNUTS

Gnocchi 'Nduja | 33

NDUJA SAUSAGE, PINK BRANDY CREAM SAUCE, FONTINA CHEESE, BAKED

Tortelloni Di Carne | 36

FILLED WITH SHORT RIBS, MUSHROOMS, GREEN PEAS, PROSCIUTTO, CREAM SAUCE

Lasagna | 30

LAYERS OF PASTA, BOLOGNESE SAUCE, BÉCHAMEL SAUCE, PARMIGIANO CHEESE, MOZZARELLA CHEESE

Spaghetti Alla Nerano | 29

ZUCCHINI, BASIL, GARLIC EVOO,
PROVOLONE DEL MONACO

Ravioli Di Mare | 50

FILLED WITH MAINE LOBSTER, TOPPED WITH SEARED SEA SCALLOPS, TRUFFLE FONDUE, CREAMED CORN

Cavatelli Con Rapini E Salsiccia | 30

CRUMBLLED SAUSAGE, RAPINI, GARLIC EVOO

Tagliatelle Porcini E Tartufo | 38

PORCINI MUSHROOMS, ASPARAGUS TIPS, LIGHT CREAM SAUCE, SHAVED BLACK TRUFFLE, WHITE TRUFFLE OIL

Ravioli Della Casa | 40

A TASTE OF OUR FOUR HOUSE-MADE RAVIOLIS (NO SUBSTITUTIONS)

Penne Salsa Rosa | 38

SHRIMP, BROCCOLI, BABY PORTOBELLO MUSHROOMS, SUN-DRIED TOMATOES, LIGHT PINK BRANDY SAUCE

Ravioli Alla Vodka | 30

FILLED WITH RICOTTA AND PARMIGIANO IN VODKA PINK SAUCE

Risotto Del Giorno | MP

RISOTTO OF THE DAY

Upgrades

Add Salmon | 22

Add Shrimp | 20

Add Chicken | 14

Add Short Rib | 21

Add Lobster Tail | 28

Add Shaved Black Truffle | 21

Add Three Sea Scallops | 26

ALL PASTAS ARE SERVED WITH A HOUSE SALAD
UPGRADE TO SOUP OR CAESAR | 6

GLUTEN-FREE PASTA AVAILABLE

Classically Distinctive... Naturally Italian

Specialita Della Casa

CHEF SPECIALTIES

PESCE

Zuppa Di Pesce | 46

CHEF'S CHOICE OF FISH, SHRIMP, MUSSELS,
FLORIDA MIDDLENECK CLAMS, CALAMARI,
LIGHT MARINARA SAUCE, CROSTINI OR LINGUINE

Salmone Semplice* | 38

SCOTTISH SALMON, BLACK LENTILS
AND ROASTED VEGGIES, DRIZZLED
WITH BASIL-INFUSED OIL

Cernia Alla Pescatore | 52

GROUPEL, CLAMS, MUSSELS, SHRIMP,
GARLIC WHITE WINE SAUCE, GRAPE
TOMATOES, SPINACH LINGUINI

Cape Sante Gustose | 46

SEARED SEA SCALLOPS, GREEN PEA RISOTTO,
CALABRIAN CHILI SAUCE, PARMIGIANO FOAM

Mare E Monti* | 72

6 OZ FILET MIGNON, LOBSTER TAIL,
LOBSTER RAVIOLI, ASPARAGUS, TRUFFLE FONDUE

Merluzzo Cileno | MP

SEARED CHILEAN SEA BASS, TOMATO
RISOTTO, LIMONCELLO BEURRE BLANC,
TOMATO CONFIT

POLLO

Pollo Parmigiana | 30

BREADED CHICKEN, TOMATO SAUCE,
MOZZARELLA, PARMIGIANO SERVED WITH
A SIDE OF PENNE MARINARA

Pollo Romana | 32

CHICKEN BREAST, GARLIC, BABY
PORTOBELLO MUSHROOMS, ARTICHOKE
HEARTS, WHITE WINE LEMON SAUCE

CARNE

Osso Buco | MP

BRAISED VEAL SHANK, SAFFRON RISOTTO,
ASPARAGUS, MARSALA DEMI-GLACE

Costoletta Di Vitello Parmigiana | MP

BREADED THINLY POUNDED VEAL CHOP,
TOMATO SAUCE, MOZZARELLA, PARMIGIANO
SERVED WITH A SIDE OF PENNE MARINARA

Vitello Saltimbocca | 36

THINLY POUNDED VEAL, PROSCIUTTO,
FONTINA, WHITE WINE SAUCE,
SAGE, SPINACH

Vitello DaVinci | 36

THINLY POUNDED VEAL, PROSCIUTTO,
SLICED TOMATOES, BASIL, MOZZARELLA,
LIGHT TOMATO SAUCE

Costina Di Manzo | 43

BRAISED SHORT RIBS, BRANDY DEMI-GLACE
SAUCE, SERVED WITH RAVIOLI DI RICOTTA,
TRUFFLE FONDUE

Diaframma Con Salsa Dijon | MP

MARINATED SKIRT STEAK, DIJON DEMI-GLACE
SAUCE, GARLIC & ROSEMARY MASHED POTATOES,
SPINACH, GARLIC AND EVOO

Costoletta Alla Milanese | MP

BREADED THINLY POUNDED VEAL CHOP,
ARUGULA, TOMATOES, RED ONIONS,
LEMON OIL CITRETTE

Filetto Al Gorgonzola Dolce* | 56

6 OZ FILET, GORGONZOLA DOLCE CRUST,
BERRY RED WINE REDUCTION, MASHED
POTATOES, ASPARAGUS

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD
UPGRADE TO SOUP OR CAESAR | 6

GLUTEN-FREE PASTA AVAILABLE

Alla Carta

GRILLED ITEMS ARE FINISHED WITH
EVOO AND FRESH MEDITERRANEAN HERBS

PESCE

Cernia | 40

GROUPEL

Merluzzo Cileno | MP

CHILEAN SEA BASS

Cape Sante | 42

JUMBO SEA SCALLOPS

Salmone* | 35

SCOTTISH SALMON

Code D'Aragosta | MP

TWIN 6 OZ LOBSTER TAILS

CARNE

 Filetto Di Manzo* | 45

6 OZ BLACK ANGUS FILET

 Diaframma* | MP

SKIRT STEAK

Costoletta Di Vitello* | MP

VEAL CHOP

SAUCES | 4 EACH

Porcini Mushroom Cream Sauce

Meyer Lemon & Caper Sauce

Calabrian Chili Pepper Cream Sauce

Lemon Zest Cream Sauce

Upgrades

Add Lobster Tail | 28 Add Three Sea Scallops | 26 Add Shrimp | 20 Add Shaved Black Truffle | 21

Contorni

SIDE DISHES

Rapini | 13

BROCCOLI RABE, SAUTÉED, GARLIC EVOO

Purè Di Patate All'Aglio
E Rosmarino | 12

GARLIC & ROSEMARY MASHED POTATOES

Scarole E Fagioli | 10

ESCAROLE SAUTÉED WITH GARLIC EVOO
AND GIGANTE BEANS

Patatine Fritte Al

Cacio E Pepe | 18

FRENCH FRIES, CACIO E PEPE FOAM

Spinaci Aglio E Olio | 12

SAUTÉED SPINACH, GARLIC EVOO

Risotto Allo Zafferano | 16

SAFFRON RISOTTO TOPPED WITH
SHAVED PARMIGIANO

Classically Distinctive... Naturally Italian

Dal Forno a Legna

PIZZA FROM THE WOOD OVEN

Campagnola | 24 *Red*

SAUSAGE, ROASTED POTATOES, PORCINI MUSHROOMS, SMOKED MOZZARELLA

Pera | 22 *White*

SLICES OF PEARS, GORGONZOLA, MOZZARELLA, WALNUTS, PANCETTA, CRISPY PARMIGIANO

Prosciutto | 24 *Red*

FRESH ARUGULA, SHAVED PARMIGIANO, PROSCIUTTO, OLIVE OIL

Tre Formaggi | 22 *White*

RICOTTA, SMOKED MOZZARELLA, GORGONZOLA, SPINACH

Pizza Cacio E Pepe | 24 *White*

MOZZARELLA, PECORINO SAUCE, FRESH BLACK PEPPER, TRUFFLE OIL, GRATED TRUFFLE

Calabrese | 22 *Red*

SPICY SALAME, KALAMATA OLIVES

Capricciosa | 24 *Red*

KALAMATA OLIVES, MUSHROOMS, ARTICHOKE, HAM

Panuzzo | 24 *White*

STUFFED PIZZA SANDWICH - CRUMBLER SAUSAGE, PEPPERS, ONIONS, PROVOLONE CHEESE

Upgrades

Add Burrata | 10

Add Truffle Oil | 8

Add Shaved Black Truffle | 21

Executive Chef

GIOVANNI TERRAGLIA

AND SOUS CHEF

CRISTIAN HERNANDEZ

Nightly Specials

PLEASE ASK YOUR SERVER ABOUT NIGHTLY SPECIALS.

Allergies

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES.

Notice

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE RESERVE THE RIGHT TO ADD 20% GRATUITY.

SPLIT CHARGE FEE | 10

Ciao

*Il Dolce
Far Niente*

Ciao

CRG

CARVELLI RESTAURANT GROUP