
Cocktails

FLORIDIAN MARGARITA

Cazadores Tequila, Tangerine
& Orange, Lime Juice, Touch
of Grand Marnier

COCONUT & LIME MARTINI

Malibu Rum, Coconut Purée,
Lime Juice

SUMMER SPRITZER

Ketel One Botanical Cucumber
& Mint, St. Germain, Topped
with Prosecco & Ginger Beer

IL DOLCE FAR NIENTE

Grey Goose Orange,
Aperol, St. Germain,
Lemon, Grapefruit

ITALIANO SOUR

High West Bourbon, Amaretto
Disaronno, Fresh Lemon Juice,
Foamer, Topped with
Luxardo Cherries

BERGAMOT NEGRONI

Citadelle Gin, Campari, Italicus
Herbal Bergamot Liqueur,
Bittersweet Bonal Aperitif,
Aromas of a Freshly Pressed
Orange Peel

PALOMA ITALIANA

Espolòn Reposado Tequila,
Aperol, Grapefruit &
Lime Juice, Fever-Tree
Grapefruit Soda

RUCOLA & RHUBARB OLD FASHIONED

Redemption Bourbon, Rucolino
Complex Citrus Amaro, Smoky
Rhubarb Liqueur, Peach,
Peychaud's Bitters

MOJITO MULE

Bacardí Rum, Muddled Mint,
Lime Juice, Topped with
Ginger Beer

VIOLETTA

Tito's Handmade Vodka,
Muddled Blackberries &
Sage, Lemon Juice, Luxardo
Maraschino Cherry Liqueur

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

Antipasti | Appetizers

GAMBERONI SCAMPI | 26

(2) U4 Prawns, Garlic Lemon
Butter Sauce, Sautéed
Spinach, Tomato Gratin

BURRATA, PROSCIUTTO E MELONE | 23

Seasonal Melon Carpaccio,
Prosciutto, Burrata, Honey,
Saba, Balsamic Reduction

BRUSCHETTA | 15

Italian Baguette, Diced Tomato,
Basil, Garlic, Oregano, EVOO

ROLLATINI DI MELANZANE | 19

Eggplant, Ricotta, Mozzarella,
Light Marinara

CAPE SANTE OREGANATE | 25

Baked Scallops in Shell,
Encrusted with Garlic,
Parsley, Parmigiano Cheese,
Breadcrumbs

CALAMARI FRITTI | 20

Lightly Fried,
Served with Marinara

POLIPO ARROSTO | 24

Charred Spanish Octopus,
Tricolor Peewee Potatoes,
Kalamata Olives, Capers,
Cherry Tomatoes, Red Onions,
Gremolata

CARPACCIO DI MANZO* | 23

Thinly Sliced Raw
Filet Mignon, Arugula,
Shaved Parmigiano, Capers,
Red Onions, EVOO

Zuppe e Insalate | Soup & Salad

MONA LISA | 16

Endive, Arugula, Radicchio,
Kalamata Olives, Tomato,
Gorgonzola, Lemon Olive
Oil Dressing

INSALATA DI BARBABIETOLA | 15

Beets, Arugula, Red Onion,
Crumbled Goat Cheese,
Pistachios, EVOO, Lemon

INSALATA DI CESARE | 15

Hearts of Romaine, Creamy
Parmigiano Dressing,
Croutons, Shaved Parmigiano

PASTA E FAGIOLI | 9

Traditional Italian Soup Featuring, Ditalini
Pasta and Creamy Cannellini Beans

ZUPPA DEL GIORNO | 10

Soup of the Day

Upgrades

ANCHOVIES | 3

SHRIMP | 20

GRILLED CHICKEN | 14

THREE SEA SCALLOPS | 26

SCOTTISH SALMON | 22

FRESH LOBSTER TAIL | 28

Specialty Homemade Pasta

All Pastas are Served with a House Salad. Upgrade to Soup or Caesar | 6

Gluten-Free Pasta Available

PAPPARDELLE BOLOGNESE | 29

Pork and Beef Meat Sauce
with a Touch of Cream,
Topped with Ricotta

LINGUINE VONGOLE ALLA NAPOLETANA | 30

Clams, Garlic White Wine
Sauce, Grape Tomatoes

RAVIOLI DI MARE | 50

Filled with Maine Lobster,
Topped with Seared Sea
Scallops, Truffle Fondue,
Creamed Corn

SPAGHETTI ALL ARAGOSTA | 44

Maine Lobster Meat, Rich
Lobster Stock, Grape
Tomatoes, Touch of Cream

CAVATELLI CON RAPINI E SALSICCIA | 30

Crumbled Sausage, Rapini,
Garlic EVOO

TAGLIATELLE PORCINI E TARTUFO | 38

Porcini Mushrooms, Asparagus
Tips, Light Cream Sauce,
Shaved Black Truffle, White
Truffle Oil

TAGLIATELLE CON GAMBERI E PESTO | 35

Basil Pesto, Shrimp,
Touch of Cream

PENNE SALSA ROSA | 38

Shrimp, Broccoli, Baby
Portobello Mushrooms,
Sun-Dried Tomatoes, Light
Pink Brandy Sauce

GNOCCHI ALLA NORMA | 33

Diced Eggplant, Light Tomato
Basil Sauce, Topped with
Grated Ricotta Salata

RAVIOLI ALLA VODKA | 30

Filled with Ricotta and
Parmigiano in Vodka
Pink Sauce

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

Upgrades

GRILLED CHICKEN | 14
BRAISED SHORT RIB | 21

SHRIMP | 20
THREE SEA SCALLOPS | 26
FRESH LOBSTER TAIL | 28

SCOTTISH SALMON | 22
SHAVED BLACK TRUFFLE | 21

Specialità Della Casa | House Specialties

All Entrées are Served with a House Salad. Upgrade to Soup or Caesar | 6

Gluten-Free Pasta Available

CARNE

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

OSSO BUCO | MP

Braised Veal Shank, Saffron
Risotto, Asparagus, Marsala
Demi-Glace

COSTOLETTA ALLA MILANESE* | MP

Breaded Thinly Pounded Veal
Chop, Arugula, Tomatoes, Red
Onions, Lemon Oil Citrette

COSTOLETTA DI VITELLO PARMIGIANA | MP

Breaded Thinly Pounded
Veal Chop, Tomato Sauce,
Mozzarella, Parmigiano Served
with a Side of Penne Marinara

FILETTO AL GORGONZOLA DOLCE* | 56

6 oz Filet, Gorgonzola Dolce
Crust, Berry Red Wine
Reduction, Mashed Potatoes,
Asparagus

COSTINA DI MANZO | 43

Braised Short Ribs, Brandy
Demi-Glace Sauce,
Served with Tagliatelle,
Truffle Fondue

POLLO

POLLO PARMIGIANA | 30

Breaded Chicken, Tomato Sauce,
Mozzarella, Parmigiano Served
with a Side of Penne Marinara

POLLO CARCIOFI E FUNGHI | 32

Chicken Breast, Garlic, Baby
Portobello Mushrooms, Artichoke
Hearts, White Wine Lemon Sauce

PESCE

CERNIA IMPERIALE | 52

Grouper, Jumbo Lump Crab,
Roasted Red Pepper Infused
Risotto, Grilled Asparagus,
Prosecco Cream Sauce

CAPE SANTE GUSTOSE | 46

Seared Sea Scallops, Green
Pea Risotto, Calabrian Chili
Sauce, Parmigiano Foam

ZUPPA DI PESCE | 46

Chef's Choice of Fish, U4 Prawn,
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

Dal Forno a Legna | House Pizza

CAMPAGNOLA | 24 *Red*

Sausage, Roasted Potatoes,
Porcini Mushrooms,
Smoked Mozzarella

CAPRICCIOSA | 24 *Red*

Kalamata Olives, Mushrooms,
Artichokes, Ham

PERA | 22 *White*

Slices of Pears, Gorgonzola,
Mozzarella, Walnuts, Pancetta,
Crispy Parmigiano

PROSCIUTTO | 24 *Red*

Fresh Arugula, Shaved
Parmigiano, Prosciutto,
Olive Oil

PIZZA CACIO E PEPE | 24 *White*

Mozzarella, Pecorino Sauce,
Fresh Black Pepper, Truffle Oil,
Grated Truffle

TRE FORMAGGI | 22 *White*

Ricotta, Smoked Mozzarella,
Gorgonzola, Spinach

CALABRESE | 22 *Red*

Spicy Salame, Kalamata Olives

TRE COLORI | 24 *White*

Mozzarella, Pesto, 'Nduja, Burrata

Upgrades

BURRATA | 8

TRUFFLE OIL | 8

SHAVED BLACK TRUFFLE | 21

À La Carte

Grilled Items Are Finished with EVOO and Fresh Mediterranean Herbs

PESCE

CERNIA | 40

Grouper

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

COSTOLETTA
DI VITELLO* | MP

Veal Chop

Sauces

4 Each

PORCINI MUSHROOM CREAM SAUCE

MEYER LEMON & CAPER SAUCE

CALABRIAN CHILI PEPPER CREAM SAUCE

Upgrades

SHRIMP | 20

SHAVED BLACK TRUFFLE | 21

THREE SEA SCALLOPS | 26

FRESH LOBSTER TAIL | 28

ONE U4 PRAWN | 15

Contorni | Sides

PURÈ DI PATATE ALL'AGLIO
E ROSMARINO | 12

Garlic & Rosemary
Mashed Potatoes

SPINACI AGLIO E OLIO | 12

Sautéed Spinach,
Garlic EVOO

RAPINI | 13

Broccoli Rabe, Sautéed,
Garlic EVOO

RISOTTO AL TARTUFO | 16

Arborio Rice, Grated Truffle,
Truffle Paste, Parmigiano
Reggiano



CARVELLI RESTAURANT GROUP

NIGHTLY SPECIALS

Please ask your server about
our nightly specials.

EXECUTIVE CHEF

GIOVANNI TERRAGLIA

And Sous Chef

CRISTIAN HERNANDEZ

ALLERGIES

Please inform your server
if you have any dietary
restrictions or allergies.

*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