

Carini's La Conca d'Oro

Party Menu

ANTIPASTI

Calamari Fritte \$13.50

Deep fried breaded squid

Melanzane Fritte \$11.95

Deep fried breaded eggplant

Mozzarella Marinara \$10.50

Deep fried mozzarella cheese sticks in our marinara sauce

Brucetta \$10.50

Grilled garlic bread topped with fresh tomatoes, onions, crushed peppers and basil

Funghi Fritte \$10.50

Deep fried breaded mushrooms

Gamberi \$16.00

Large cold boiled shrimp served with cocktail sauce

Insalata Di Polpo \$16.00

Octopus with celery, red onions and red wine vinegar

Antipasto Platter Serves 10 people \$21.00

Genoa salami, capicola, fontanella cheese, marinated vegetables, olives, artichokes, pepperoncini & tomatoes

VEGETARIAN

Linguine Primavera \$19.00

Broccoli, cauliflower, zucchini, green & red peppers, crushed peppers, in garlic olive oil

Spaghetti Con Broccoli E Cavolfiore \$19.00

Cauliflower and broccoli with breadcrumbs, crushed peppers, oil, garlic and chili pepper

Penne Con Gli Ai Sparagi \$19.00

Penne pasta with fresh asparagus, crushed peppers & olive oil

Melanzane Parmigiana \$19.00

Eggplant parmesan

Pomodoro Fresco \$19.00

Fresh tomatoes with basil, garlic, crushed peppers, olive oil alla romana over spaghetti

Melanzane E Pangrattato \$19.00

Eggplant w/crushed peppers, olive oil & toasted breadcrumbs over spaghetti marinara

SPIEDINI (HOUSE SPECIALTY)

Stuffed and rolled with breadcrumbs, cheese and special seasoning

<i>Beef Spiedini</i>	<i>\$24.00</i>
<i>Chicken Spiedini</i>	<i>\$23.00</i>
<i>Veal Spiedini</i>	<i>\$26.00</i>
<i>Swordfish Spiedini</i>	<i>\$27.00</i>
<i>Eggplant Spiedini</i>	<i>\$21.00</i>

PASTA

La Conca d'Oro \$28.00

Spaghetti with shrimp, scallops, mussels, clams, calamari, specials seasonings, crushed peppers in our marinara sauce

Penne Con Gamberi e Carciofi \$26.00

Penne noodles with shrimp, artichokes, tomatoes, crushed peppers, onions in a white wine garlic sauce

Seafood Ravioli \$28.00

Jumbo ravioli covered with a champagne cream sauce

Seafood Tortellini \$28.00

Sautéed shrimp, scallops and crabmeat with mushrooms and onions in a creamy parmesan sauce over cheese tortellini

Spaghetti Ai Gamberi \$26.00

Sauteed tomatoes, onions, crushed peppers, dry white wine and our marinara sauce intensify the flavor of this shrimp and pasta dish

Spaghetti Favoriti or All Aglio E Olio \$15.00

Spaghetti with your choice of our tomato OR our marinara sauce OR with fresh garlic and extra virgin olive oil (meatballs OR sausage 4.00 extra)

Lasagna Al Forno \$19.00

Layers of lasagna filled with beef, cheese and our tomato sauce

Fettucine Alfredo \$19.00

Fettuccine in a fresh cream and parmesan cheese sauce

With chicken \$22.00

With shrimp \$25.00

With salmon (in a brandy and parmesan cream sauce) \$25.00

Linguine Con Vongoli \$23.00

Fresh clams, crushed peppers with our choice of our marinara OR garlic olive oil

Fettucini Mare E Monti \$26.00

Fettuccine with scallops and fresh mushrooms, tomatoes & onions in a cream sauce

Ravioli \$19.00

Your choice of beef OR cheese in our tangy tomato sauce

Pasta Con Calamari \$22.00

Calamari tossed with our marinara sauce, crushed peppers, and linguine

Shrimp alla San Pietro \$26.00

Sautéed shrimp with mushrooms, tomatoes, onions, crushed peppers, green & red peppers and garlic in our marinara sauce over angel hair pasta

VITELLO

Veal Parmigiana \$27.00

Lightly breaded, sauteed, topped with our tomato sauce & mozzarella cheese

Scaloppine Alla Marsala \$27.00

Sautéed with fresh mushrooms in a marsala wine sauce

Vitello Alla Siciliana \$27.00

Lightly breaded, sautéed, topped with seasoned breadcrumbs, red & green peppers, onions

Veal Fiorentino \$27.00

Sautéed with spinach and mozzarella, served with a dash of our tomato sauce

Veal Siorentino \$27.00

Sautéed with our marinara sauce, eggplant and mozzarella cheese

HOUSE SPECIALS

Rack of Lamb* \$37.00

1 lb rack marinated in seasoned olive oil, grilled and topped with seasoned breadcrumbs, lemon garlic oil

Scamponi and Filet* \$35.00

2 tiger prawns served with a tender filet

FRUITTI DI MARE

Pesce Spada \$27.00

Tender swordfish filets broiled OR Sicilian style

Swordfish Porticello \$30.00

6-7oz filet □autéed w/shrimp, tomatoes, onions, capers, green olives, potatoes, white wine garlic sauce

Tonno* \$27.00

Fresh tuna broiled OR sautéed with onions in red wine vinegar

Whitefish \$23.00

Broiled OR Sicilian style

Baked Cod of Sicilian Cod \$22.00

Baked fresh cod topped with tomatoes, onions, capers, basil, lemon and garlic oil

Scamponi \$30.00

Tiger prawns butterflied, grilled, topped with seasoned breadcrumbs over garlic angel hair

Stuffed Scamponi \$35.00

Tiger prawns butterflied, grilled with seafood stuffing over garlic angel hair

Broiled Salmon \$27.00

Salmon filet served with sautéed tomatoes, onions and capers

Broiled Salmon with Champagne Sauce \$29.00

Topped with shrimp, crabmeat and mushrooms in a champagne cream sauce

Salmon Florentine \$29.00

Grilled over sautéed spinach, pine nuts, topped with parmesan cream sauce

Calamari Steak \$24.00

Breaded Sicilian style, sautéed and topped with tomatoes, crushed peppers, onions, capers, garlic and white wine

Lobster- - - - -Lobster and Filet Market

MANZO & POLLO

Sicilian Porterhouse* \$32.00

18 oz grilled Sicilian style with bell peppers and onions

Filet Mignon* \$30.00

Grilled to your taste, served with fresh mushrooms

Sicilian Steak \$31.00

Tenderloin breaded with parmesan cheese and Italian seasonings, peppers & onions

New York Strip \$30.00

Broiled to your taste, served with fresh mushrooms

Chicken Marsala \$25.00

Boneless breast sautéed with mushrooms and imported marsala wine

Chicken Alla Siciliana \$25.00

Breaded breast, red & green peppers & onions with our marinara sauce

Chicken Parmigiana \$25.00

Boneless breast topped with mozzarella cheese and our tomato sauce