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(Dress Code: Casual)**

**[www.carbonenyc.com](http://www.carbonenyc.com)**



# MENU

## Antipasti

**Caprese di Mozzarella di Bufala** fresh mozzarella paired with sliced tomatoes, topped with fresh basil 13.00

**Prosciutto e Melone** ripe melon accompanied by slices of imported prosciutto 12.00

**Rollatine di Melanzane** eggplants rolls stuffed with ricotta cheese served in tomato sauce and mozzarella cheese 12.00

**Tagliere di Salumi Misti** an assortment of delicately sliced imported salami 12.00

**Insalata di Mare** market fresh seafood salad 14.00

**Involtini di Bresaola e Caprino** cured raw beef rolled fresh goat cheese on a bed of arugula and cherry tomatoes 13.00

**Pepata di Cozze** mussels stewed in a spicy tomato broth 12.00

## Insalate

**Lattuga alla Trentina** Boston lettuce topped with slices of granny smith apples crumbled walnuts and shaved parmigiano 10.00

**Insalata verde con Cetrioli** fresh greens accompanied with sliced cucumbers 9.00

**Misticanza con Rape e Caprino** mesclun salad with roasted beets topped with velvety goat cheese 10.00

**Insalata Tropicale** the freshest greens tossed with avocado hearts of palm, corn, ham and mozzarella cheese 11.00

**Insalata Paesana** white cannellini beans, arugula, fresh tomato and red onions 10.00

**Insalata Tricolore** tricolore salad goat cheese, dried cranberry tomatoes and walnuts 10.00

**Insalata Cosmopolitan** fresh greens mixed with mozzarella, pinenuts, raisin and walnuts 10.00

## Zuppa del Giorno

**Soup of the Day** 8.00

## Primi

<b>Spaghetti al Pomodoro fresco</b> spaghetti with fresh crushed cherry tomatoes	12.00
<b>Rigatoni alla Amatriciana</b> rigatoni with pancetta and fresh tomato sauce	13.00
<b>Fagottini con Salsa di Noci</b> homemade eggplant ravioli shake like sacks and served in a walnut cream sauce	15.00
<b>Lasagna alla Bolognese</b> homemade lasagna topped with meat sauce and fresh mozzarella cheese	15.00
<b>Gnocchi alla Sorrentina</b> homemade potato gnocchis in fresh tomato sauce topped with mozzarella cheese	15.00
<b>Pappardelle ai Frutti di Mare</b> homemade pappardelle served with mixed seafood and tomato sauce	17.00
<b>Linguine alle Vongole</b> linguine with clams, extra virgin olive oil, garlic and parsley	16.00
<b>Ziti al Forno</b> ziti baked with ricotta cheese and tomato sauce topped with fresh mozzarella cheese	13.00
<b>Penne all' Arrabbiata</b> penne tossed in a fresh spicy tomato sauce	12.00
<b>Rigatoni alla Puttanesca</b> rigatoni tossed with black olives, capers, anchovies and tomato	14.00
<b>Fettuccine Speck Carciofi e Pomodorini</b> homemade fettuccine with artichokes, smoked ham and cherry tomatoes	14.00
<b>Casarecce Primavera</b> spiral-shaped pasta served with mixed vegetables	13.00

## Secondi

<b>Pollo Scarpariello</b> chopped chicken on the bone with sausage, potatoes, herbs and vinegar sauce	19.00
<b>Scaloppine di Vitello al Marsala</b> sautéed veal cutlets in a marsala sauce and mushrooms	22.00
<b>Angus Steak alla Griglia</b> grilled angus steak served with roasted potatoes or grilled vegetables	26.00
<b>Pollo Impanato alla Capricciosa</b> breaded chicken sautéed in extra virgin olive oil topped with fresh tomatoes, red onions and fresh greens	19.00
<b>Medaglioni di agnello al Barolo</b> sliced lamb medallions served in barolo sauce	26.00
<b>Battuta di Pollo alla Piastra</b> chicken breast grilled to perfection topped with fresh greens and tomatoes	19.00
<b>Straccetti alla Trasteverina</b> shredded beef topped with fresh arugula and cherry tomatoes	22.00
<b>Scaloppine Piccata</b> sauteed veal in white wine sauce and capers	22.00
<b>Pollo alla Pizzaiola</b> sauteed chicken breast with marinara sauce, black olives, and peppers	19.00
<b>Spiedini di Gamberi e Capesante alla Griglia</b> jumbo shrimps and scallops served with mixed grill vegetables	26.00
<b>Salmone Marechiaro</b> sautéed salmon in a marinara sauce and mussels	23.00
<b>Pesce del giorno</b>	MARKET PRICE
Fish of the Day	

## Contorni

**Broccoli** American Broccoli 6.00

**Broccoli di Rape** baby broccoli rabe sautéed with garlic and olive oil 8.00

**Verdure alla Griglia** mixed grilled vegetables 10.00

**Potatoes** roasted potatoes 6.00

## Pizza al Forno

**Focaccia** oil, rosemary, salt 10.00

**Margherita** fresh tomato, fresh mozzarella 11.00

**Napoli** anchovies 12.00

**Funghi** mushrooms 12.00

**Quattro Stagioni** mushrooms, olives, artichokes, prosciutto 14.00

**Quattro Formaggi** four cheeses 15.00

**Italiana** cheese, arugola, fresh tomato, prosciutto 15.00

**Boscaiola** cheese, mushrooms, sausage, 15.00

**Doppia Focaccia** fresh mozzarella, goat cheese 15.00

**Frá Diavolo** fresh tomato, fresh mozzarella, red pepper 12.00

**Gran Biscotto** fresh tomato mozzarella, prosciutto cotto 14.00

**Bufalina** fresh tomato, buffalo mozzarella, basil 16.00

**Tirreno** corn, tuna, fresh arugola 16.00

**Adriatico** shrimp, melon, fresh arugola 17.00

**Profumi di Bosco** buffalo mozzarella, porcini, truffles 18.00

## Calzoni

**Rusticone** fresh mozzarella, sausage, prosciutto cotto 11.00

**Vegetariano** fresh mozzarella, fresh grilled vegetables 10.00

## Desserts

**Tiramisu** 7.00

**Italian Cheese Cake** 7.00

**Chocolate Cake** 7.00

**Cannoli** 7.00

**Panna Cotta** 8.00

**Tartufo** 8.00



## Beverages

Tea	3.00
Coffee	3.00
Espresso	3.00
Cappuccino	4.00
Decaf Coffee	3.00
Caffe e Latté	4.00
San Pellegrino Water	gl 3.00 btl 7.00
Rocchetta Water	gl 3.00 btl 7.00

## Beer \$6

Peroni Nastro Azzurro  
Moretti  
Miller Lite

## Beer \$8

Moretti Rossa

## Spirits

Cocktails	10.00 12.00
Shots	8.00 12.00

## Sparkling Wine

Glass / Bottle

Prosecco Antonini Ceresa	9.00 48.00
Lambrusco Zanasi	9.00 45.00

## White Wine

Glass / Bottle

Pinot Grigio Villa Argento	7.00 37.00
Chardonnay Villa Argento	7.00 37.00
Trebbiano d' Abruzzo	10.00 48.00
Falanghina Collefrisio	10.00 48.00

## Rosé Wine

Glass / Bottle

Cerasuolo Collefrisio	8.00 40.00
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## Red Wine

Glass / Bottle

Nero D'Avola	8.00 39.00
Pinot Noir Lis Rivis	7.00 38.00
Chianti Loggia del Giglio	7.00 38.00
Montepulciano d' Abruzzo	8.00 40.00
Cabernet Villa Argento	7.00 38.00
Barbera Berengarium	12.00 50.00
Merlot Villa Argento	7.00 38.00
Amarone Cchia	85.00
Baioscuro Super Tuscany	85.00