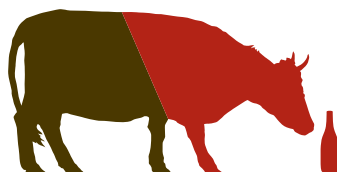


ITALIAN STEAKHOUSE



CARNEVINO

LUNCH & LATE NIGHT

STEAK & EGGS

*sliced BBL Beef with
local farm-raised eggs
and tuscan fries*

THE BURGER

*pancetta and onion
gorgonzola or cheddar
arugula salad or homemade chips*

TUNA SALAD SANDWICH

*house preserved tuna,
tomato, arugula and egg*

HOUSE-MADE PASTRAMI

*on ciabatta with fontina
and pickled onion*

SALADS

ARUGULA SALAD

*goat cheese, mushrooms, and
pickled onion*

ZACH'S CHOPPED SALAD

*local beans, pepperoncini,
and parmigiano*

INSALATA ROMANA

sweet garlic dressing

INSALATA CAPRESE

tomatoes, burrata, and basil

APPETIZERS

AFFETTATI MISTI

a selection of house-cured meats

FRIED CALAMARI

marinara and cherry peppers

SHRIMP "ALLA DIAVOLA"

spicy Calabrese sauce

BEEF CARPACCIO

warm lardo crostini

CARNE CRUDA

*chopped to order steak tartare
with raw mushrooms*

PASTA

POTATO GNOCCHI

bolognese

PAPPARDELLE

"porcini trifolati"

FETTUCINE

beef ragu

SPAGO

lamb ragu

CANELLONI

braised duck and cacio

ENTREES

BONE-IN NEW YORK STRIP

16 oz dry aged BBL Beef

FILET MIGNON

*wet aged
8 oz / 12 oz*

LAMB CHOPS

four single "Scottaditta"

CHARGRILLED TUNA

*eggplant relish, green beans
and tomato*

SIDES

SAUTEED SPINACH WITH HOT PEPPERS
FREGULA, PECORINO ROMANO, CORN &
PANCETTA

ITALIAN BROCCOLI WITH SMOKED PORK
HOMEMADE POTATO CHIPS
TUSCAN FRIES



A CERTIFIED
GREEN RESTAURANT

SAUCES

BAROLO RISTRETTO
GORGONZOLA MASCARPONE
SALSA VERDE
CHOPPED PICKLED PEPPERS
MINT PESTO
BLACK TRUFFLE VINAIGRETTE