

CARFAGNA'S RISTORANTE



ANTIPASTI

MEATBALL TRIO \$10

Homemade meatballs topped with marinara and romano cheese

SPINACH ALFREDO DIP \$10

Served with crispy pita wedges

PROVOLONE WEDGES \$11

Crispy provolone with marinara sauce

YOUNGSTOWN STUFFED PEPPERS \$12

Fresh banana peppers stuffed with grandpa's sausage and romano cheese over house marinara

ARANCINI \$10

Fried risotto and cheese blend served with pesto and Calabrian Chili Aioli

CALAMARI \$17.50

Red pepper, carrot, banana pepper and artichoke heart over house marinara

FAMOUS ITALIAN GRILLED WINGS \$14

10 Fire grilled chicken wings, tossed with garlic butter and parmigiana

CARFAGNA'S BRUSCHETTA \$11

Ciabatta with tomato, basil, onion, fresh mozzarella and balsamic reduction

ZUPPA

CUP \$4
BOWL \$6

WEDDING SOUP

Made with meatballs & egg drops

MINISTRONE

Vegetarian and vegan friendly

SOUP OF THE DAY

Ask your server or bartender

INSALATA

ADD Chicken \$5 Shrimp \$7 Salmon \$10

HOUSE SALAD

FULL \$10.50 SIDE \$5

Mixed greens, baby heirloom tomato, cucumber, red onion, house cheese blend, croutons

CAESAR SALAD

FULL \$11 SIDE \$6

Romaine lettuce, house caesar, parmigiana, croutons

BURRATA CAPRESE \$16

Fresh burrata cheese, arugula, baby heirloom tomato, pesto + balsamic reduction

ITALIAN COBB \$18

Mixed greens, gorgonzola, red onion, banana pepper, heirloom tomato, grilled chicken, pancetta & hard boiled egg

Ranch Blue Cheese Caesar House Italian

PANE

GARLIC LOAF FLIGHT \$11

Garlic butter and romano cheese on a baguette

Creamy Pesto
Marinara
Alfredo

SANDWICHES

SERVED WITH CHIPS

Sub fresh cut fries +\$1.50

AWARD WINNING ITALIAN SUB \$17.50

Salami, capicola, mortadella, provolone, topped with shredded lettuce, tomato, red onion, banana pepper and house dressing. Served on a baguette

CHICKEN PARM SANDWICH \$15.50

Breaded chicken breast topped with marinara and house cheese blend. Served on ciabatta

ITALIAN BEEF SANDWICH \$19.50

Thin sliced prime rib with giardiniera on a baguette with a side of au jus

MEATBALL SUB \$18.50

World famous meatballs, marinara with house cheese blend. Served on a baguette

TRADITIONAL THIN CRUST

PIZZA

ABRUZZO THICK CRUST

LUCKY LUCIANO'S

Garlic olive oil, house cheese blend, caramelized onion, mushrooms, goat cheese with truffle oil
11" \$19 / 14" \$25

SALLY BOY'S PROSCIUTTO PIE

Garlic olive oil, house cheese blend. Finished with prosciutto, arugula, shaved parm, and balsamic reduction
11" \$18 / 14" \$24

BIG D'S HOUSE

Pizza sauce, house cheese blend, pepperoni, house-made sausage, mushroom, onions, banana peppers
11" \$18 / 14" \$24

SAMMY THE BULL

Pizza sauce, house cheese blend, pepperoni, house-made sausage, caramelized onions
11" \$17 / 14" \$23

BELLA BIANCA

Garlic olive oil, house cheese blend, sliced tomatoes and basil
11" \$15 / 14" \$18

ZIA GIULIA'S MARGHERITA

Pizza sauce, fresh mozzarella, tomatoes and basil
11" \$17 / 14" \$22

THE CARMINE

Vodka Sauce, house cheese blend and pesto
1/2 PAN \$15 / FULL PAN \$27

DINO'S BAMBINO

Pizza Sauce, house cheese blend, sliced homemade meatballs, spinach and Calabrian Chili Peppers.
1/2 PAN \$15 / FULL PAN \$26

BUILD YOUR OWN PIZZA OR STROMBOLI

11" THIN CRUST 12.50

14" THIN CRUST 16.50

10" GLUTEN FREE \$13

1/2 PAN PIZZA (ABRUZZO STYLE) \$15

FULL PAN PIZZA (ABRUZZO STYLE) \$24

STROMBOLI \$15

TOPPINGS

\$1.75 each for size medium and strombolis
\$2.25 for size large

STROMBOLI

CARFAGNA STROMBOLI

\$18.50

House cheese blend, salami, capicola, tomato, banana pepper. Served with a side of marinara

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PASTAS

MADE FRESH IN-HOUSE DAILY

SPAGHETTI AND MEATBALLS \$18

Spaghetti, marinara with Carfagna's world famous meatballs

CREAMY PESTO CHICKEN \$22

Fettuccine, creamy pesto, grilled chicken

LASAGNA AL FORNO \$19.50

Layered with ricotta, bolognese and shredded house cheese blend with marinara

BAKED ZITI \$21

Rigatelli, bolognese sauce, house cheese blend, piped ricotta

FUSILLI BOLOGNESE \$19.50

Ground beef and pork, onion, garlic, tomato, basil

SHRIMP SCAMPI \$22

Fettuccine, sautéed shrimp with white wine sauce, baby heirloom tomatoes and basil

SPAGHETTI AND WHITE CLAM \$22

Clams, white wine sauce, baby heirloom tomatoes. Served with a crustini and charred lemon.

NONNA'S FOUR CHEESE MANICOTTI

\$25

Homemade crepes filled with secret family cheese blend and topped with marinara & provolone

CARBONARA ROMANA \$23

Spaghetti, guanciale, egg yolk, romano cheese, garlic and pancetta

RAVIOLI \$22

Filled with meat or cheese + alfredo or marinara. Topped with house cheese blend

GNOCCHI ALLA VODKA \$21

Classic potato dumplings, vodka pomodoro sauce

SPICY CREAMY CHICKEN \$22

Rigatelli with creamy pomodoro, grilled chicken, onion, garlic, tomato, basil, and red chili

BUCATINI ARRABBIATA \$17

Marinara, onion, garlic, basil, chili flakes

FETTUCCINE ALFREDO \$16

Fettuccine with Carfagna's homemade alfredo

SHRIMP & SCALLOP CAVATELLI \$23

Creamy lemon pesto sauce, baby heirloom tomatoes, toasted pine nuts

SAUSAGE & PEPPERS RIGATELLI \$16

Italian festival sausage, garlic oil, roasted peppers, onion, and mushrooms

Gluten Free Pastas and Sauces Available (Additional charges apply)

PASTA COMBO

\$24.50

LASAGNA

with marinara sauce

CHEESE RAVIOLI

with alfredo sauce

GNOCCHI

with creamy pesto

CARFAGNA'S SIGNATURE COMBOS

NO SUBSTITUTIONS

CARNE COMBO

\$25.50

LASAGNA

MEAT RAVIOLI

CHICKEN PARMEGIANA

WORLD FAMOUS MEATBALLS

CARFAGNA'S FAMILY CLASSICS

CUT FRESH FROM OUR FOURTH GENERATION BUTCHER SHOP

BRACIOLE \$27

American Wagyu Beef pounded thin, layered with prosciutto, aged provolone and romano cheese with sauteed mushroom mix and caramelized onion over rigatelli pasta

NY STRIP PIZZAIOLA

\$36

12 oz. Prime NY Strip, kalamata olives, roasted red peppers, mushrooms, caramelized onion and baby heirloom tomatoes. Served with roasted potatoes.

CHICKEN PICCATA \$23

Breaded chicken breasts, spaghetti with lemon caper sauce

CHICKEN PARMIGIANA \$23

Crispy chicken breasts, marinara sauce, house cheese blend with fettuccine alfredo

VEAL MARSALA \$28

Pan seared veal cutlets, fettuccine, mushrooms, with marsala wine sauce

PISTACHIO SALMON \$27

7 oz. Atlantic salmon, charred tomato coulis, topped with pistachio pesto and paired with polenta cakes and sauteed spinach

EGGPLANT PARMIGIANA \$20

Crispy eggplant, spaghetti, marinara, house cheese blend

Gluten Free Options Available (Additional charges apply)

SAUSAGE OF THE DAY

Rotating butchers pick from the market

\$5

KEY

SPICY

GLUTEN FREE

AVAILABLE IN MARKET

SIDES

HOUSE CHIPS \$3

FRESH CUT FRIES \$4

ROASTED POTATOES \$4

MEATBALL \$2.50

SAUTEED SPINACH \$5

SEASONAL VEGETABLE \$6

EXECUTIVE CHEF
CHAD FERGUSON

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