

## 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, romano cheese over house marinara

- ARANCINI \$10
- Fried risotto & cheese blend served with pesto and Calabrian Chili Aioli
- CALAMARI \$17.50
- Red pepper, carrot, banana pepper, 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 and hard boiled egg

Ranch Blue Cheese Caesar House Italian

## 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

## PASTAS

MADE FRESH IN-HOUSE DAILY

- CARBONARA ROMANA \$23
- Spaghetti, guanciale, egg yolk, romano cheese, garlic and pancetta
- SPAGHETTI AND MEATBALLS \$18 
- Spaghetti, marinara with Carfagna's world famous meatballs
- FETTUCCINE ALFREDO \$16 
- Fettuccine with Carfagna's homemade alfredo
- GNOCCHI ALLA VODKA \$21
- Classic potato dumplings, vodka pomodoro sauce
- LASAGNA AL FORNO \$19.50 
- Layered with ricotta, bolognese and shredded house cheese blend with marinara
- FUSILLI BOLOGNESE \$19.50
- Ground beef and pork, onion, garlic, tomato, basil

## CARFAGNA'S

### LUNCH COMBO

\$14

MIX AND MATCH ANY TWO

- |          |                 |            |
|----------|-----------------|------------|
| 1/2 SUB  | BOWL OF SOUP    | SIDE SALAD |
| MEATBALL | WEDDING         | CAESAR     |
| ITALIAIN | MINISTRONI      | HOUSE      |
|          | SOUP OF THE DAY |            |

## STROMBOLI

CARFAGNA STROMBOLI  
\$18.50

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

## 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
- REGULAR STROMBOLI  
\$15

KEY

SPICY 

GLUTEN FREE 

AVAILABLE IN MARKET 

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