

CARMINES RESTAURANT

STARTERS

Bruschetta

*Roughly chopped garden fresh tomatoes mixed with red onion, basil on
A pizza base drizzled with extra virgin olive oil.*

&

Antipasto

*A selection of fresh seafood, honeydew melon wrapped in Prosciutto,
kalamata olives & frittata.*

ENTRÉE

Ravioli Bolognese

Meat filled pasta tossed through a traditional meat sauce.

or

Linguine Marinara Aiolio

*Prawns, mussels, calamari, pan-fried in olive oil, garlic & spring onions
with a dash of white wine.*

MAIN COURSE

Pollo Pistachio

*Chicken breast fillet pan fried, sautéed with bacon, pistachio nuts, garlic,
white wine, cream & spring onions served with scallop potato. **

or

Rib Eye Steak

*Char-grilled & filled with Prosciutto, roast capsicums, garlic, baby
spinach, spring onions & fetta cheese, then oven baked served with a
mild Dijon mustard cream sauce, fresh asparagus & mashed potatoes. **

All Main Course dishes served with salad & Veg.

Dessert

Tiramisu