

# CARBONE'S

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## R I S T O R A N T E

EST. 1938

# Roman Dinner

MON - FRI · MAR 11 - JUNE 28

\$80\* with wine / \$65\* without wine

## FIRST COURSE

### HOME MADE RICOTTA

truffle honey, pistachio, grilled crostini

### CALAMARI

hot pepper rings, marinara sauce, lemon caper aioli

*paired with | Canella Sparkling Rose*

## SECOND COURSE

### BUTTERNUT RAVIOLI

shitake mushrooms, brown butter sage sauce

*paired with | Davis Bynum Pinot Noir*

## THIRD COURSE

### CLASSIC CAESAR SALAD

prepared tableside

*paired with | Kim Crawford Sauvignon Blanc*

## FOURTH COURSE

### MIXED GRILLED DIVER SCALLOP & SHRIMP

### FREGOLA, LEEKS & BACON RISOTTO

white wine lemon sauce

*paired with | Bortoluzzi Pinot Grigio*

## FIFTH COURSE

### LEMON SORBETTO

cherry compote

*paired with | Housemade Limoncello*

## SIXTH COURSE

### PEPPER CRUSTED TENDERLOIN

dolce gorgonzola, mashed potatoes, glazed carrots

*paired with | Rodney Strong Cabernet*

## SEVENTH COURSE

### CHOCOLATE PISTACHIO MOLTEN LAVA CAKE

vanilla ice cream

*paired with | Faretti Biscotti*

\*Excludes tax and gratuity.

Not valid with any other offer or promotion.