

ANTIPASTI

COLD ANTIPASTI 16.
assorted vegetable / meat & cheese

SEARED SEA SCALLOPS 16.
pancetta / spinach / lemon butter

CHILI GRILLED SHRIMP 14.
pancetta / sun-dried tomato /
cream corn / crispy leek / chili oil

TENDERLOIN CARPACCIO 14.
arugula / red onion / pine nut /
parmesan reggiano / truffle vinaigrette

PAN FRIED FRESH MOZZARELLA 11.
marinara / basil oil / roasted garlic

CRISPY CALAMARI 12.
house arrabbiata / garlic aioli

PASTA FAGIOLI 6.
white bean / italian sausage / ditalini

BRUSSELS SPROUT 9.
rendered bacon / extra virgin olive oil

INSALATA

HOUSE 9.
mixed greens / cucumber / red onion /
cherry tomato / red wine vinaigrette

CAESAR 10.
romaine / house crouton /
garlic cream / parmigiano reggiano

ROASTED BEET 12.
mixed greens / fresh ricotta /
white balsamic vinaigrette

ARUGULA 12.
roasted fig / crumbled gorgonzola /
candied walnut / sherry vinaigrette

ASPARAGUS 12.
7 minute egg / crispy shallot /
bacon jam / chive crème fraiche

crispy calamari 6.
salmon 7.
chicken 6.
grilled shrimp 7.5

carmella's
an italian bistro

CARNE E FROMAGGIO - 20Z

BRESAOLA 4.
MORTADELLA 3.
PROSCIUTTO DI PARMA 4.
SOPRESSATTA 3.
HOT COPPA 3.
CAPICOLA 4.5
SPECK 4.
CALABRESE SALAMI 4.5
PARM REGGIANO 3.5
GRANDE FRESH MOZZARELLA (WI) 3.
HOOKS 7 YR CHEDDAR (WI) 6.
SARTORI ‘MONTEMORE’ (WI) 4.
ROTH KASE ‘MOODY BLUE’ (WI) 4.
ROELLI ‘DUNBARTON BLUE’ (WI) 6.
BELGIOIOSO GORGONZOLA (WI) 3.
HOLLAND’S FOENEGREEK GOUDA (WI) 5.
HOLLAND’S MUSTARD SEED GOUDA (WI) 5.

PRIMI

RIGATONI
zucchini / broccoli / yellow squash /
shaved carrot / cherry tomato / white wine / garlic **17.**
or
tomato cream / spinach / fresh mozzarella **16.**

SPAGHETTI
boulder creek meatballs or italian sausage **16.**
or
bolognese of veal, pork & beef **15.**

RICOTTA RAVIOLI
pesto / english pea / parmesan **16.**
or
marinara / basil oil **15.**

PAPPARDELLE 18.
chicken / wild mushroom /
san marzano tomato / spinach / asiago cream

FUSILLI 21.
shrimp / artichoke / sun dried tomato / lemon / white wine / garlic

LINGUINE 23.
shrimp / house scampi butter /
cherry tomato / kale / linguine

FETTUCCINE 15.
pancetta / english pea / parmesan cream

BAKED GNOCCHI 15.
marinara / mozzarella / parmesan

SUBSTITUTE GLUTEN FREE FUSILLI 2.5

WEDGE HOUSE SALAD

PARMIGIANA
eggplant 11. / meatball 13. / chicken 12. / veal 16.
mozzarella / house marinara

ITALIAN COMBO 14.
italian meat / provolone / heirloom tomato / romaine /
pepperoncini / olive tapenade / garlic aioli / house vinaigrette

ITALIAN SAUSAGE 12.
sweet sausage / sautéed pepper / melted provolone / marinara

PROUD TO SUPPORT

COMMUNITY GARDEN / SHOOTS, SPROUTS AND MICROS / NEENAH, WI
BOULDER CREEK FARM / LAMB AND PIEDMONTESE BEEF / TIGERTON, WI
KUMMROW FARM / HERITAGE TAMWORTH PORK / OCONOMOWOC, WI
BREADSMITH / BREADS MADE DAILY / APPLETON, WI
RP’S PASTA / FRESH PASTA / MADISON, WI
HAEN MEATS / BUTCHER & MEATS / DARBOY, WI

SECONDI

FRANCESE
veal 25. / chicken breast 21. / shrimp 23.
lemon / white wine / linguine / vegetable

SCARPARIELLO 24.
chicken breast / italian sausage /
hot cherry pepper / lemon butter / linguine / vegetable

PARMIGIANA
veal 25. / chicken 21. / eggplant 17.
mozzarella / marinara / spaghetti

MARSALA
veal 25. / chicken breast 21.
wild mushroom marsala / pwp potato & vegetable

SALTIMBOCCA 24.
chicken breast / fontina / spinach /
prosciutto / marsala / pwp potato & vegetable

SEA SCALLOP 33.
peppercorn dust / pea shoot /
wild mushroom risotto / basil oil

SCOTTISH SALMON 29.
lemon ricotta gnocchi / broccolini / crispy prosciutto /
calabrian pepper crema / citrus pine nut gremolata

FILET MIGNON 38.
yukon gold potato & fennel mash /
rainbow chard / heirloom tomato confit / chimichurri

BOULDER CREEK LAMB CHOP 36.
sorrel farro / carrot / radish / sugar snap pea /
red onion / torn mint / creamy feta vinaigrette

DOLCI

CARMELLA’S CHOCOLATE CAKE 10.
espresso scented icing / hazelnut raspberry coulis / espresso glass

TIRAMISU 10.
lady finger / espresso syrup /sweet mascarpone

CANNOLI 6.
sweet ricotta / orange / pistachio / dark chocolate

AFFOGATO 8.
espresso / hazelnut syrup / vanilla bean gelato

HOUSE GELATO & SORBETTO 6.

SEASONAL MENU BY BRIAN SEGCELINK & MARCO VICTORIA

DESSERT MENU BY KARI MUELLER

CARMELLA’S IS NOT A CERTIFIED GLUTEN FREE FACILITY

CONSUMING RAW FOODS MAY BE HAZARDOUS TO YOUR HEALTH