

Carmella's

an italian bistro

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 arrabiata / garlic aioli

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

NCG SUNFLOWER SPROUT 12.

sartori 'montemore' / crispy prosciutto / cucumber / red onion / berry / almond / meyer lemon & poppyseed vinaigrette

crispy calamari 8. / salmon 8. chicken 7. / grilled shrimp 9.

CARNE E FROMAGGIO - 20Z

PROSCIUTTO DI PARMA 4.

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.

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 18.

or

bolognese of veal, pork & beef 17.

RICOTTA RAVIOLI

pesto / english pea / parmesan 17.

or

marinara / basil oil 16.

PAPPARDELLE 19.

chicken / wild mushroom / san marzano tomato / spinach / asiago cream

FUSILLI 21.

shrimp / artichoke / sun dried tomato / lemon / white wine / garlic

LINGUINE 24.

shrimp / house scampi butter / cherry tomato / kale / linguine

FETTUCCHINE 16.

pancetta / english pea / parmesan cream

BAKED GNOCCHI 16.

marinara / mozzarella / parmesan

SUBSTITUTE GLUTEN FREE FUSILLI 2.5

SECONDI

FRANCESE

veal 26. / chicken breast 22. / shrimp 24.

lemon / white wine / linguine / vegetable

SCARPARELLO 24.

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

PARMIGIANA

veal 26. / chicken 22. / eggplant 18.

mozzarella / marinara / spaghetti

MARSALA

veal 26. / chicken breast 22.

wild mushroom marsala / pwp potato & vegetable

SALTIMBOCCA 24.

chicken breast / fontina / spinach / prosciutto / marsala / potato & vegetable

SEA SCALLOP 34.

peppercorn dust / pea shoot / wild mushroom risotto / basil oil

SCOTTISH SALMON 29.

citrus ricotta gnocchi / cherry pepper succotash / lemon aioli / local pea shoot

ALASKAN HALIBUT 36.

heirloom tomato crust / garlic mash / wilted spinach / poached egg / herbed butter

FILET MIGNON 38.

shallot potato cake / broccolini / baby carrot / fire roasted red pepper / belgioioso gorgonzola / house bacon jam

PROUD TO SUPPORT

NEW COMMUNITY GARDEN / SHOOTS, SPROUTS AND MICROS / NEENAH

BOULDER CREEK FARM / LAMB AND PIEDMONTESE BEEF / TIGERTON

KUMMROW FARM / HERITAGE TAMWORTH PORK / OCONOMOWOC

BREADSMITH / BREADS MADE DAILY / APPLETON

RP'S PASTA / FRESH PASTA / MADISON

HAEN MEATS / BUTCHER & MEATS / DARBOY

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 SEGELINK & 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