



ANTIPASTI

COLD ANTIPASTI 19

shaved italian meats / italian cheeses / house marinated vegetable

SEARED SEA SCALLOPS* market

pancetta / spinach / lemon butter

CHILI GRILLED SHRIMP 19

creamed corn / sun dried tomato / pancetta / crispy leek

TENDERLOIN CARPACCIO* 21

arugula / red onion / pine nut / parmesan reggiano / truffle vinaigrette

PAN FRIED FRESH MOZZARELLA 15

marinara / basil oil / garlic confit

CRISPY CALAMARI 18

house arrabbiata / garlic aioli

BRUSCHETTA 18

house smoked alaskan halibut / lemon dill mascarpone / pickled red onion / caper / grilled sourdough

CARNE E FROMAGGIO 28

hooks 7 year cheddar / hollands foenugreek gouda / prosciutto / calabrese salami / house jam / grilled sourdough

INSALATA

HOUSE 12

mixed greens / cucumber / red onion / cherry tomato / red wine vinaigrette

CAESAR 14

|romaine / house crouton / garlic cream / parmigiano reggiano

ROASTED BEET 15

mixed greens / grande ricotta / white balsamic vinaigrette

ARUGULA 15

roasted fig / belgioioso gorgonzola / candied walnut / sherry vinaigrette

ADD - HALF SALMON* 12 / CHICKEN 10/ 3 GRILLED SHRIMP 15/ CRISPY CALAMARI 12

PRIMI**SPAGHETTI 22**

carmella's marinara with house meatballs or italian sausage

PAPPARDELLE 26

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

FUSILLI 29

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

LINGUINE 36

shrimp / cherry tomato / kale / scampi butter

FETTUCCINE 20

pancetta / english pea / parmesan cream

BAKED HOUSE GNOCCHI 18

marinara / mozzarella / parmesan

RIGATONI 20

seasonal vegetable / white wine / garlic **OR** tomato cream / spinach / grande fresh mozzarella

HOUSE RICOTTA RAVIOLI 20

house pesto / english pea / parmesan **OR** carmella's marinara / basil oil

-SUBSTITUTE GLUTEN FREE GEMELLI 3-

SECONDI

FRANCESE

veal 34 / chicken breast 28 / shrimp 30
lemon / white wine / linguine / vegetable

SCARPARIELLO 28

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

PARMIGIANA

veal 32 / chicken 26 / eggplant 24
mozzarella / marinara / spaghetti

MARSALA

veal 34 / chicken breast 28
wild mushroom marsala / potato & vegetable

SALTIMBOCCA

veal 36 / chicken breast 30
fontina / spinach / prosciutto / marsala / potato & vegetable

SEA SCALLOP* market

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

SCOTTISH SALMON* 38

crispy polenta / grilled baby romaine / pignoli nut / sweet corn /
peppadew pepper / pearl onion / calabrese pepper crunch / chili aioli

ALASKAN HALIBUT* 39

zucchini / carrot / red vein sorrel / scallion /
beech mushroom / calabrian chimichurri / blood orange balsamic

FILET MIGNON* 52

crispy russet potato cake / tri color peperonata /
pepperoncini mascarpone / sweet chili jam / basil

DOLCI

CARMELLA’S CHOCOLATE CAKE 14

espresso mousse / crème anglaise / cocoa nib

CREMA BRULATA 15

seasonal preparation

TIRAMISU 14

lady finger / espresso syrup /sweet mascarpone

TORTONI 12

almond semifreddo / amaretti biscuit / toasted almond

CANNOLI 10

sweet ricotta / orange / pistachio / dark chocolate

AFFOGATO 10

espresso / hazelnut syrup / vanilla bean gelato

HOUSE GELATO & SORBETTO 8

assorted flavors

LOCAL & WISCONSIN PROUD

NEW COMMUNITY GARDEN / MICROS / NEENAH

2 BEARS FARM / PORK / MARIBEL

BREADSMITH / ITALIAN BOULE / APPLETON

THUNDERBIRD BAKERY / SOURDOUGH / OSHKOSH

HAEN MEATS / BEEF & PORK / DARBOY

ARTISAN MAKERS / CHEESE / WISCONSIN

DESSERT MENU BY KARI MUELLER

**SEASONAL MENU BY BRIAN SEGDELINK /
MICHAEL MCDERMOTT / MICHAEL CRETTON**

CARMELLA’S IS NOT A CERTIFIED GLUTEN FREE FACILITY

***CONSUMING RAW OR UNDERCOOKED FOOD COULD BE
HAZARDOUS TO YOUR HEALTH***