

**CARBONE'S**  
RISTORANTE

Est 1938

**DINE OUT CONNECTICUT WEEK**  
FEBRUARY 25TH - MARCH 2ND  
THREE COURSE DINNER

**\$20.19\***

\*Excludes beverages, tax, and gratuity. Not valid with any other offer or promotion.

**Starters**

(select one)

**Carbone's Garden Salad**

mixed greens, radishes, carrots, red onions, cucumbers,  
tomatoes, red wine vinaigrette, grated romano

**Arancini**

mozzarella stuffed, bue bella, marinara sauce

**Entrées**

(select one)

**Eggplant Rollatini**

house made ricotta, eggplant, tomato sauce, mozzarella, pasta

**Butternut Ravioli**

brown butter sage sauce

**Shrimp & Grits**

shrimp, bacon, leeks, polenta, caponata

**Chicken Marsala**

roasted garlic mashed potatoes, spinach

**Salmon Senape**

dijon horseradish & oreganato crusted, lemon beurre blanc,  
fregola root vegetable risotto

**Entrées for \$30.19**

(select one)

**Veal Cuscinetto**

creamy polenta, spinach

**Manzo Wornoff**

brandy, dijon sauce, roasted garlic mashed potatoes, spinach

**Lobster Gnocchi**

saffron pernod sauce, lobster, roasted mushroom, garlic

**Short Rib Mac & Cheese**

**Desserts**

(select one)

**Cannoli Carbone**

house made praline wafers, sweet citrus ricotta, raspberry sauce

**Torta Di Angelo**

chocolate hazelnut ganache, chocolate mousse, raspberry and chocolate sauce

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