

## DEVEILED CRABS

CARMINE'S FAMOUS DEVEILED CRABS

100% Blue Crab Meat

MINI 8 • JUMBO 12



## APPETIZERS

**SHRIMP EUGENIO** 18

Key West Pinks, Lemon Cream Sauce

**SEARED AHI TUNA** 14

Mescaline Greens, Spicy Aioli, Sweet Soy Sauce

**CALAMARI FRITTI** 14

Served With Carmine's Marinara Sauce

**MOZZARELLA FRITTI** 10

Served With Carmine's Marinara Sauce

**TOMATOES CARMINE** 12

Tomatoes, Mozzarella, Garlic, Cuban Bread Crostini

**MEATBALL APP** 10

Mozzarella, Ricotta, Romano, Carmine's Marinara Sauce

**ITALIAN SAUSAGE GINO** 14

Flame-Broiled, Amollio Dressing

**FRIED GREEN TOMATOES** 8

Served With Zesty Aioli or Ranch

**PLANTAIN CHIPS** 9

Served With Mojo Dipping Sauce

## LITTLE ITALY IN YBOR CITY

Served With Your Choice of House Salad

**SPAGHETTI & MEATBALLS** 18.9

Carmine's Marinara Sauce, House-Made Meatballs

**LINGUINE & CLAMS** 19.9

Red or White Wine Sauce, Garlic, Onions, Parsley

**FETTUCINE ALFREDO** 22.9

Seasoned & Flame Broiled Fresh All-Natural Chicken Breast, Creamy Romano Cheese Sauce

**PASTA AGLIO E OLIO** 22.9

8-oz Fresh All-Natural Chicken Breast on top of Angel Hair Pasta, with Fresh Garlic, Olive Oil, Sun-Dried Tomatoes, Fresh Basil

**BAKED ZITI** 14.9

Carmine's Marinara Sauce, Mozzarella  
Add Ricotta 1.5 / Add Meat Sauce 2

**CARMINE'S LASAGNA** 16.9

Ground Beef, Carmine's Marinara Sauce, Ricotta & Mozzarella Cheese

**CHICKEN PARMIGIANA** 24.9

Pounded, Breaded, Pan-Fried All-Natural Chicken Breast, Topped With Mozzarella Cheese & Carmine's Marinara Sauce

**CHICKEN PICCATA** 24.9

Fresh All-Natural Chicken Breast Lightly Floured, Pan-Fried, Topped With Piccata Sauce & Capers

**CHICKEN ITALIANA** 24.9

Fresh All-Natural Chicken Breast Seasoned & Flame-Broiled, Topped With Sun-Dried Tomatoes, Butter Cream Sauce

**POLLO ALLA MILANESE** 24.9

Pounded, Breaded, Pan-Fried All-Natural Chicken Breast, Topped With Arugula & Tomato

## YBOR CITY FAVORITES

Served With A Spanish House Salad, Black Beans & Yellow Rice, Sweet Plantains

**BISTEC DE PALOMILLA** 24.9

Medium Rare Seared Palomilla Steak, Topped With Your Choice of Chopped Onions & Parsley Or Sautéed Onions

**BISTEC MILANESE** 24.9

Palomilla Steak Seasoned In Italian Bread Crumbs, Pan-Seared In Extra Virgin Olive Oil, Topped With Carmine's Marinara Sauce & Sliced Egg

**CUBAN ROAST PORK** 24.9

Slow-Roasted Fresh Pork Shoulder Marinated In a Garlic-Citrus Sauce, Topped With Sautéed Onions

**BISTEC EMPANIZADO** 24.9

Palomilla Steak, Seasoned In Italian Bread Crumbs, Pan-Seared In Extra Virgin Olive Oil

## BREAD

**CUBAN BREAD** 3.49

**GARLIC BREAD** 4.49

## SOUPS & SALADS

**CHICKEN NOODLE** BOWL 8

**SPANISH BEAN** BOWL 8

**BLACK BEAN** BOWL 8

**CARMINE'S ITALIAN HOUSE** 8.9

Fresh Greens, Romaine, Iceberg, Tomatoes, Cucumber, Red Onion, House-Made Seasoned Croutons, Parmesan Cheese, Carmine's Italian Dressing

Add Gorgonzola 2 / Add Candy Walnuts & Craisins 2

**SPANISH HOUSE** 8.9

Iceberg, Spanish Olives, Romano & Swiss Cheese, Tomatoes, House-Made Spanish Dressing

**CLASSIC CAESAR** 8.9

Romaine, Romano Cheese, House-Made Seasoned Croutons, House-Made Caesar Dressing

## DINNER SALADS

**GRILLED CHICKEN SALAD** 16.9

Fresh Greens, Romaine, Iceberg, Tomato, Red Onion, Cucumber, Cheddar & Mozzarella Cheese, House-Made Seasoned Croutons

**CLASSIC GRILLED CHICKEN CAESAR** 16.9

Romaine, Parmesan Cheese, House-Made Seasoned Croutons, House-Made Caesar Dressing

**YBOR CITY SALAD** 16.9

Iceberg, Spanish Olives, Julianne-Sliced Ham, Cut Tomatoes, Romano & Swiss Cheese, House-Made Spanish Dressing

## HAND HELDS

**TAMPA CUBAN** 14.9

Sugar Baked Ham, Roast Pork, Genoa Salami, Swiss Cheese, Pickles, Mustard, Cold Or Pressed Hot On Fresh Cuban Bread Add Lettuce & Tomato .75

**BREADED STEAK** 16.9

Fried Palomilla Steak, Seasoned In Italian Bread Crumbs, Mustard, Mayo, Lettuce, Tomato, Onion, Pickle, On Fresh Cuban Bread  
Add Cheese 1.5

**ROAST PORK** 16.9

Slow-Roasted Fresh Pork Shoulder Marinated In a Garlic-Citrus Sauce, Topped With Sautéed Onions On Fresh Cuban Bread. Served With Mojo Dipping Sauce

**CHEESEBURGER IN YBOR** 16.9

8oz Burger, Choice Of Cheese, Lettuce, Tomato, Onion, Pickle, On Brioche Bun, Served With Fresh-Cut Fries Add Bacon 2

**GRILLED CHICKEN SANDWICH** 16.9

Lightly Blackened, Swiss, Lettuce, Two Fried Onion Rings, On Brioche Bun, Served With Fresh-Cut Fries

**MEATBALL SANDWICH** 14.9

House-Made Meatballs, Carmine's Marinara Sauce, Romano & Mozzarella Cheese on Fresh Cuban Bread

**ITALIAN SAUSAGE SANDWICH** 14.9

Flame-Broiled Fresh Italian Sausage, Amollio Dressing, Raw Onion, Mustard on Fresh Cuban Bread

## 1200°

Served With Your Choice Of House Salad & One House Made Side

**CHICKEN MARSALA** 24

Seasoned & Flame-Broiled, Topped With Lombardo Marsala Wine Sauce, Mushrooms

**SIRLOIN MARSALA** 26

8 oz. Center-Cut Sirloin, Seasoned & Flame Broiled, Topped With Lombardo Marsala Wine Sauce, Mushrooms

**PORK CHOP MARSALA** 26

10 oz. Bone-In Chop, Seasoned & Flame Broiled, Topped With Lombardo Marsala Wine Sauce, Mushrooms

## HOUSE MADE SIDES

Black Beans & Yellow Rice 6

Hand-Cut Fries 6

Stacked Onion Rings 8

Sweet Plantains 8

Pasta Marinara 8

Fresh Green Beans & Bacon 8

## DESSERTS

Vanilla Ice Cream 5 Spanish Flan 8

Sugar Cookie 6 Key Lime Pie 8

House-Made Cannoli 8 Chocolate Cake 10

1 CHECK FOR PARTIES OF 6 OR MORE,  
WITH 20% GRATUITY ADDED.  
WE DO NOT ACCEPT APPLE PAY.  
DISCOUNT FOR CASH PAYMENT.

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Food Born illness, especially if you have certain Medical Conditions. There is a risk associated with Consuming Raw Oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.  
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

## CARMINE'S HANDCRAFTED SPECIALTY COCKTAILS

### MY SHARONA OLD FASHIONED 14

Woodford Reserve, Old Forester Syrup, Orange Peel Garnish, Bourbon Cherry

### YBOR OLD FASHIONED 10

Old Forester Bourbon, Old Forester Syrup, Orange Peel Garnish, Bourbon Cherry

### TAMPA MOJITO 10

Don Q Cristal Rum, Mint, Club Soda, Fresh Lime

### COQUITO MOJITO 10

Don Q Cristal Coconut Rum, Coconut Cream, Club Soda, Fresh Lime, Mint

### CIGAR CITY MULE 12

Captain Morgan, Fresh Lime, Ginger Beer, Lime Garnish

### CIGAR CITY OLD FASHIONED 12

Mausoleum 15 yr Rum, Pineapple Syrup, Cardamom Bitters


### WOODFORD MANHATTAN 14

Woodford Reserve Bourbon, Carpano Antica, Bitters, Bourbon Cherries

### DIRTY MARTINI 12

Kettle One Vodka, Blue Cheese Stuffed Olives  
\*Extra Blue Cheese Stuffed Olives 1.5\*

### FLORIDIAN 10

 Fresh OJ, Thatcher's Blood Orange Liqueur

### PERFECT BLOODY MARY 10

 Spiced Rim,  Bloody Mary Mix

### DARK & STORMY 12

Myers Dark Rum, Fresh Lime, Gosling Ginger Beer

### OH LA LA 12

Fords Gin, Simple Syrup, Champagne, Fresh Lemon Juice

### YBOR CITY MARGARITA 12

Choice of Siete Blanco or Repo Tequila, Grand Marnier, Blue Agave Nectar, Fresh Lime, Fresh OJ - \*Upgrade to Añejo 2\*

### THE KETTLE BOTANICAL 12

Choice of Kettle One Botanical Flavor With Mixer of Your Choice

### ESPRESSO MARTINI 14

Van Gogh Espresso Vodka, Vanilla Vodka, Bailey's Irish Cream, Bustelo Coffee

## BEVERAGES

Fresh Brewed Iced Tea	3.75	<b>BUSTELO SUPREME BEANS</b>	
Fountain Soda**	3.75	Café Con Leche	4.75
Arnold Palmer	3.75	Cappuccino	5.75
Lemonade	3.75	Espresso	Single 4, Double 5
Fresh Orange Juice	5.75	<b>ITALIAN COFFEE</b>	12
Red Bull Energy Drink	7.25	Frangelico Liqueur And Our	
Carmine's Bottle Water	2.25	Freshly Brewed Espresso	
Aqua Panna	750ml 7.25	With A Splash Of Cream	
S. Pellegrino	750ml 7.25	<b>** FOUNTAIN SODA:</b> Barq's	
		Root Beer, Sprite, Coke, Diet Coke,	
		Coke Zero, Minute Maid	
		Lemonade, Club Soda	

## WINES

### WHITE

Chardonnay, Pinot Grigio	GLS   BTL
Santa Margherita Pinot Grigio, Italy	7   19
Sonoma Cutrer Chardonnay, Sonoma	34
	34

### RED

Pinot Noir, Merlot, or Cabernet	7   19
Austin Hope Cabernet, Paso Robles - Liter Bottle	79
Caymus, Napa Valley	149

## CARMINE'S SANGRIA

### RED OR WHITE

GLASS 9 • PITCHER 26

## SPARKLING

Comte de Chamberi - Brut, Spain	Flute 8	Mimosa 10	Btl 21
Zonin - Prosecco, Italy	Flute 9	Bellini 10	Poinsetta 10 Btl 25
Korbel - Champagne, California			Split 16
Perrier-Jouët - Brut, France			Btl 95

## BEER

### ON TAP 16oz. Pours

Peroni - Pilsner - Italy	7.5
Free Dive - IPA	7.5
BarrieHaus Tampa Export - Lager	7.5

### DOMESTIC & CRAFT

Angry Orchard - Cider	6.5
Blue Moon - Belgian White Ale	6.5
Budweiser - Lager	5
Bud Light - 16 oz. Aluminum Bottle - Lager	5
Cigar City Jai Alai - IPA	7.5
Coors Light - 16 oz. Aluminum Bottle - Lager	5
Michelob Ultra - Light Lager	5.5
Miller - Light Lager	5
New Belgium Fat Tire - Amber Ale	6.5
Unholy - Belgium Trippel	8

### SELTZER

White Claw - Hard Seltzer	7
Truly - Hard Seltzer	7
High Noon - Hard Seltzer	7
Surfside - Hard Seltzer	7

### IMPORT

Amstel Light - Lager - Holland	6.5
Corona Extra - Lager - Mexico	7
Heineken - Lager - Holland	6.5
Guinness Draught - Stout - Ireland	6.5
Newcastle - Brown Ale - England	6.5
Stella Artois - Lager - Belgium	7
Stella Artois N/A - Belgium	7
Modelo - Lager - Mexico	7

PLEASE ENJOY RESPONSIBLY.