

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	

CARMINE'S COMBO 14.9

Half Tampa Cuban With Your Choice of Black Beans & Yellow Rice or a Bowl of House-Made Soup

LUNCH SPECIALS

Served With Your Choice Of Salad & One House Made Side

CARMINE'S BAKED CHICKEN 16.9

Bone-In, Fresh All-Natural Quarter Roasted Chicken, Cuban Marinade

DOUBLE-BREASTED CHICKEN 16.9

8-oz. Fresh All-Natural Breasted Chicken Seasoned & Flame-Broiled, Topped With Herb-Butter, Arugula, Tomato

SEASONED CHOP STEAK 16.9

Seasoned & Flame-Broiled, Topped With Chopped Onion, Parsley Gorgonzola Cheese +2

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



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	

LUNCH 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	

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	BUSTELO SUPREME BEANS	
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	ITALIAN COFFEE	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	** FOUNTAIN SODA: 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.