

Beverages

Featured Wines

For a complete list of all of our bottled wines please review our wine list.

Red Wines By The Glass

Red Rock Merlot	7.50
R&B Cellars Red Zinfandel	7.50
Black Opal Shiraz	7.50
Mark West Pinot Noir	8.00
Lambrusco	7.00
Palladio Chianti	7.00
Falesco Vitiano Rosso	7.00
14 Hands Red Blend	8.00
Gascon Malbec	8.00
Blackstone Cabernet	7.50
William Hill Cabernet	7.50
Sangria	8.00

White Wines By The Glass

Riff Pinot Grigio	7.00
Blackstone Chardonnay	7.50
Kendal Jackson Chardonnay	8.75
Mezzacorona Pinot Grigio	7.50
Fetzer Gewurztraminer	7.00
Hogue Riesling (Late Harvest)	7.50
Jekel Riesling	7.50
Forest Glen White Merlot	7.00
14 Hands Moscato	7.00
Markham Sauvignon Blanc	8.00
LaMarca Prosecco 'Split'	9.25

Soft Drinks

Coffee, Tea	2.95
Carrie Cerino's Old-Fashioned	3.50
Root Beer And Cream Soda	
Coke, Sprite, Ginger Ale, Tonic,	2.95
Diet Coke, Club Soda	
Iced Tea, Raspberry Iced Tea,	2.95
Lemonade, Milk	
Evian	2.95
Spring Water	
San Pellegrino	3.50
Sparkling Water	

Domestic Beers

Budweiser, Bud Lite, Blue Moon, Michelob Light, Michelob Ultra, Miller Lite, MGD, Coors Light, J.W. Dundee's Honey Brown, Dortmund, Yuengling & O'Douls (Non Alcoholic)

4.00

Samuel Adams, Killians Irish Red, & Smiroff Ice (Malt Beverage)

4.75

Imported Beers

On Draft, Labatts Blue

3.95

Molson Ice , Heineken, Corona, Corona Light, Stella Artois, Guinness Stout, Peroni & Bitburger (Non-Alcoholic)

4.75

Carrie's Coffee Specialties

Espresso

Ground and brewed expressly to your order.

3.95

Cappuccino

Home brewed espresso layered with frothed milk.

4.75

Spanish Coffee

Coffee, and brandy with a touch of Cointreau finished with whipped cream.

7.75

Nutty Irishman

Coffee, Frangelico and Baileys with whipped cream.

7.25

Carrie's Favorite

Coffee, Amaretto and kahlua topped with whipped cream and chocolate syrup.

7.25



All Dinners Include

Now offering Small Entrées (SE) on select items.

All Dinners are served with fresh baked bread, soup or salad, and choice of side: house-made spaghetti with your choice of sauce (free refills on regular size dinners, \$1.95 extra for small entrées), vegetable, risotto, or potato. (Pasta entrées - choice of soup or salad.)

Soup with Salad for an extra \$1.95
French Onion Soup for an extra \$2.50
Crock of French Onion Soup \$6.00
Crumbled Bleu Cheese for an extra \$1.25
Caesar Salad Substitution is \$1.50
Soup of the day or Wedding Soup \$3.95 cup

**SMALL ENTREE'S WILL NOT BE OFFERED ON RESTAURANT
HOLIDAYS AND PROMOTIONAL COUPONS WILL
NOT BE ACCEPTED.**

***MENU ITEMS THAT CAN BE MADE GLUTEN FREE**

Appetizers

Artichokes Aglio

Baked and simmered in garlic butter and laced with Asiago cheese and garlic crumbs. Served with garlic toast.
9.50

*Mussels Sauté

Cultured mussels sautéed in white wine, garlic, lemon and fresh parsley.
9.00

*Steamed Middleneck Clams

Served with drawn butter.
9.95

Escargot en Crosta

Tender escargot and puff pastry baked and simmered in our own garlic butter.
9.95

Shrimp Cocktail

Tender steamed shrimp, chilled and served on a bed of lettuce with our own cocktail sauce.
8.25

Cerino's Sampler

An assortment of our finest appetizers: mushrooms, sauerkraut balls, artichoke hearts and calamari.
13.95

Stuffed Crimini Mushrooms

Baby Portabellas stuffed with our own sausage stuffing, baked and laced with Asiago cheese.
8.25

Calamari Benfrito

Calamari steaks cut thin, hand breaded and fried. Served with our own spicy marinara.
8.95

Garlic Toast

Spears of house-made bread, smothered in garlic butter and toasted.
5.95 (with cheese 6.95)

Cheese Sticks

Our own hand-breaded Provolone, fried and served with marinara sauce.
8.25

Sauerkraut Balls

House-made in our own kitchen. A favorite of Cerino patrons for four generations.
7.95

*Antipasto Salad

Another classic of Carrie's : prosciutto, cappicola, salami, pepperoni, marinated garden vegetables, tuna, provolone, ci-ci beans & tomatoes served over salad greens tossed in MaMa's own vinaigrette.
Small- 12.95 Large- 15.95

Salad Entrées

*Chicken Caesar Salad

Classic Caesar salad of romaine lettuce, homemade croutons, tomatoes and Parmesan cheese finished with a julienne char-grilled chicken breast.
(SE 12.50) 14.00

*Cranberry Pecan Salad

Tender mixed salad greens tossed with our balsamic vinegar dressing and finished with a char-grilled chicken breast, pecans, dry cranberries, Mandarin oranges and crumbled bleu cheese.
14.50

*California Chicken Salad

Fresh salad greens, Swiss cheese, tomato, hard cooked egg, bacon, Mandarin oranges and Parmesan cheese finished with a marinated charbroiled chicken breast.
(SE 12.50) 14.00

*Carrie's Shrimp Salad

Romaine lettuce, strawberries, Mandarin oranges, provolone cheese, crowned with iced shrimp and your choice of dressing.
15.50

Carrie's Features

PLEASE CHECK OUT OUR WEBSITE AT
WWW.CARRIECERINOS.COM FOR OUR LIST OF FEATURES FOR
THE MONTH!!!

Heirloom Berkshire Pork

This heirloom breed of pork dates back 300 years to the swine herd of the House of Windsor.
From British royalty to Asian emperors Berkshire pork is preferred for its exceptional taste and tenderness.

*Grilled Berkshire Chops

Two six ounce, center cuts of heirloom Berkshire pork lightly seasoned and grilled to your preference.
Served with an aged balsamic vinegar.
26.50

*Berkshire Scaloppine Marsala

Berkshire pork tenderloin sautéed and simmered with our own Marsala sauce. Finished with mushrooms and julienne of green and red peppers.
22.95

All Natural Chicken Entrées

All of our chicken entrées now feature all natural boneless and skinless chicken breast (can be breaded upon request)

*Chicken Marsala

Sautéed boneless and skinless chicken breast simmered in our own rich Marsala sauce with crimini mushrooms and peas.
(SE 13.95) 17.95

*Chicken Piccata

Sautéed boneless and skinless breast of chicken simmered in our lemon white wine sauce, finished with fresh chopped parsley and capers.
(SE 13.95) 17.95

*Chicken Parmigiana

Sautéed boneless and skinless breast of chicken baked and finished in the oven with sliced tomato, prosciuttini ham and mozzarella.
(SE 13.95) 17.95

*Chicken Sinatra

Sautéed boneless and skinless breast of chicken with bacon, mushrooms and our own Honey Mustard Sauce finished in the oven with Cheddar and Monterey Jack cheeses.
(SE 13.95) 17.95

*Tuscan Chicken

A sautéed chicken breast, topped and baked with sautéed spinach, caramelized red onions, provolone cheese and a balsamic glaze.
(SE 13.95) 17.95

*Chicken La Tosca

Sautéed chicken breast, hand dipped in our special Parmesan cheese egg batter, sautéed in butter and finished in the oven with fresh lemon slices.
17.95

Friday Night Fish Fry

Lake Perch fish fry, seafood chowder, cole slaw and spaghetti or potato.....15.50

Fish Fry on evenings other than Friday.....16.50

Sundays Only

Carrie's Famous Prime Rib

8oz - 19.95 12oz - 22.95

Children's Menu Available Upon Request
\$5.00 Plate Charge to Split Dinners

House-Made, Hand-Cut Pasta

Choose one of our house-made sauces: Ma Ma's Meat Sauce, Marinara, Spicy Marinara, Aglio e Olio, Pesto, Roasted Red Pepper Sauce, Carrie's Sausage Sauce or Ma Ma's Famous White Sauce.

*Spaghetti alla Carbonara

A true Italian classic, our house-made spaghetti tossed with house cured Guanciale, garlic, olive oil, white wine, Parmesan & Romano cheeses and fresh, farm raised, organic egg yolks.

17.50

The consumption of egg yolks not fully cooked may increase your chances of obtaining a food borne illness.

Cavatelli

Italian dumplings made with ricotta cheese, accompanied by a choice of meatballs or sausage.

(SE 13.00) 15.50

Ma Ma's Baked Lasagna

Noodles layered and baked with homemade sausage and three different cheeses.

(SE 13.50) 15.50

*Sausage and Peppers

House-made roasted Italian sausage smothered in sautéed peppers and onions.

13.00

Gnocchi

Clouds of Italian happiness! Potato dumplings, accompanied by a choice of meatballs or sausage.

(SE 13.00) 15.50

*Spaghetti

Cut thin in the old world tradition. Accompanied by your choice of meatballs or sausage.

(meatballs are not gluten free)

(SE 12.00) 14.50

Eggplant Parmigiana

Layers of eggplant, mozzarella, Asiago and Parmesan cheeses with our garden vegetable marinara. Choice of spaghetti.

(SE 12.50) 15.50

Lobster Ravioli

Ten mouth watering, lobster filled, handmade Ravioli tossed in Mama's white sauce.

16.50

Veal

Veal Parmigiana Cerino

A Cerino Classic for generations! Breaded top round of veal finished and baked with prosciuttini ham, sliced tomato and mozzarella.

(SE 14.95) 21.95

*Veal a la Tosca

Tender veal medallions hand dipped in our special Parmesan cheese egg batter, sautéed in butter, and finished in the oven with fresh lemon slices.

(SE 14.95) 21.95

*Veal Piccata

Tender medallions of veal sautéed and finished in our own lemon wine sauce, capers and fresh chopped parsley. Light and refreshing!

21.95

*Veal Scaloppine Marsala

Tender medallions of veal sautéed and finished with sliced crimini mushrooms and simmered in our own rich Marsala sauce. A Cerino Classic!

21.95

Fish & Shellfish

*Parmesan Crusted Tilapia

Delicate and tender, oven broiled and finished with our Parmesan cheese crust.

(SE 13.95) 17.95

*Shrimp Sauté

Jumbo shrimp sautéed in butter and married to the essence of garlic and lemon.

23.95

*Organic Grilled Filet of Salmon

Seasoned with olive oil, salt, and black pepper then char-broiled to your preference and finished with fresh dill, red onion, capers and lemon.

23.95

Seafood Combo Platter

Lake Perch, tender sea scallops and butterflied shrimp, fried golden brown.

(SE 16.50) 19.50

*Sauté Scampi a la Cerino

Fresh water prawns dusted with our special seasoning and sautéed in garlic butter.

25.95

*Lobster Tails

Twin seven ounce Southern Hemisphere cold water Rock Lobster Tails steamed to perfection and served with drawn butter.

Market Price

*Scallops a la Cerino

Tender sea scallops lightly crumbed and oven-broiled with our special seasoning.

(SE 16.95) 23.95

*Boston Scrod

Tender Atlantic white fish filet lightly seasoned and oven-broiled with a light crumb topping.

(SE 13.95) 17.95

Steaks & Chops

Our Steaks are Certified ALL NATURAL, Certified Hormone Free, Certified Antibiotic Free and USDA Choice .

*Small New York Strip Steak

A nine ounce center cut of beef, char-broiled to your preference & finished with sautéed crimini mushrooms.

(SE 21.95) 23.50

*Filet Mignon

The ultimate in fine steaks, a seven ounce center-cut char-broiled to your preference and finished with sautéed crimini mushrooms.

28.95

Beef Tenderloin Funghetto

Char-broiled medallions finished with a Marsala wine brown sauce, Crimini mushrooms, and tomato.

24.95

*Large New York Strip Steak

A kingly twelve ounce center-cut strip loin, char-broiled to your preference & finished with sautéed crimini mushrooms.

28.95

*Pork Chops

Center-cut, eight ounce pork chop, char-broiled and served with applesauce.

(SE 14.50) 20.95

*Surf & Turf

Oven-broiled seven ounce cold water Lobster Tail served with a seven ounce char-broiled filet.

Market Price