Appetizers

Soup of the Day (Cup)	3.50
Soup of the Day (Bowl)	5.00
Cheese Sticks	6.75
Sauerkraut Balls	6.75
Stuffed Crimini Mushrooms	7.75
Calamari Benefrito	7.75
Escargoten Crosta	8.75
Artichokes Aglio	8.75
Shrimp Cocktail	7.75

Salads

Includes rolls and butter

California Chicken Salad

Char-broiled 5 oz. chicken breast, Swiss cheese, tomato, hard cooked egg, bacon, Mandarin oranges, and parmesan cheese.

9.75

Soup and Salad

A crock of our soup of the day, served with a side of salad with your choice of dressing.
7.25

Tuna Salad Stuffed Tomato

Our own house made albacore tuna salad garnished with hard cooked egg, black olives and sweet gherkins.

9.25

Cranberry Pecan Salad

Tossed salad greens with our balsamic vinegar dresssing and finished with a char-grilled chicken breast, pecans, dried cranberries, Mandarin oranges and crumbled blue cheese.

10.25

Chicken Caesar Salad

Char-broiled chicken breast, romaine lettuce, garlic croutons, tomatoes and tossed with our Caesar dressing.

9.75

Shrimp Salad

Lettuce, shrimp, artichoke hearts, hard cooked egg, tomato wedges, and black olives.
Your choice of dressing.

10.75

Chicken Sinatra Salad

Tossed salad greens, finished with char-grilled chicken breast, chopped bacon, hard boiled egg, cheddar and Monterey Jack cheeses. Served with Honey Mustard dressing.

9.75

Visit our web site @ www.carriecerinos.com for our daily features, band schedules and all our special events!!

Seafood

All items include salad, potato or spaghetti, rolls & butter.

Parmesan Crusted Tilapia

Farm raised fillet oven broiled and finished with our parmesan cheese crust.

11.25

Seafood Combo

House-breaded deep fried lake perch fillet, tender shrimp and sea scallops.

14.25

Fish Fry

Lake Perch hand breaded here, deep fried and served with our special sauces.

11.75

Broiled Sea Scallops

Large tender sea scallops oven broiled with butter and our special seasoning.

15.25

Boston Scrod

A steady favorite of Carrie's, oven broiled and served with our special sauces.

12.25

Fantail Shrimp

Deep fried jumbo shrimp served with cocktail and tartar sauce.

11.75

Grilled Organic Salmon

Certified Organic farm raised salmon, grilled to your preference with sea salt, black pepper and olive oil. Finished with red onion and capers.

14.75

Sandwiches

Sausage and Bell Pepper

Our Italian sausage, served open face on Italian bread and finished with bell peppers, sauce and provolone cheese.

9.25

Deep Fried Perch Sandwich

Deep fried perch on a toasted bun with American cheese and served with french fries. 10.75

Chicken Breast Club

Char-broiled chicken breast with mayo, bacon, lettuce and tomato. Served on an egg bun with french fries.

9.25

Tuna Melt

Miss Ethel's famous tuna salad, piled on homemade white or rye bread, topped with Swiss or American cheese then baked. Served with French fries.

9.75

Tuna Salad Stuffed Croissant

Our house-baked croissant filled with Miss Ethel's famous tuna salad and served with pickles, olives and potato sticks.

9.25

Club Croissant

Homemade croissant, turkey, ham, bacon, mayo, lettuce and tomato, pickles and olives. Served with potato sticks.

9.25

Carrie Cerino's now makes our own true Italian Gelato!

All of our baked goods are produced on premises, including breads, rolls and pastry.

Italian Lunches

All non-pasta Italian style lunches include salad, roll and butter and choice of side dish.

Pasta entree's include salad, rolls and butter.

Veal Parmigiana

Breaded Top Round of Veal sautéed and then finished in the oven with prosciuttini ham, tomato and mozzarella.

11.75

Pork Tenderloin Piccata

Medallions of pork tenderloin sautéed with stock, lemon, white wine, fresh parsley and finished with capers.

10.75

Spaghetti and Meatballs

Our homemade hand cut pasta cooked expressly to your order.

9.25

Eggplant Parmigiana

Layers of eggplant, cheese and our garden vegetable marinara sauce, baked and finished with our own marinara sauce.

9.25

Chicken Breast Parmigiana

All natural chicken breast sautéed and then baked with prosciuttini ham, tomato and mozzarella cheese.

10.75

Mama's Lasagna

House-made noodles layered with three types of meats and three types of cheeses.

9.25

Chicken Breast Marsala

Sautéed and simmered with house-made Marsala sauce, mushrooms and peas.

11.25

Pork Tenderloin Marsala

Medallions of pork tenderloin sautéed with sliced crimini mushrooms and simmered with our house-made Marsala sauce.

10.75

Sausage and Peppers

House-made Italian sausage oven roasted and finished with sautéed peppers & onions.

9.75

Balsamic Grilled Pork Chop

A center cut pork chop grilled to perfection and served with aged Balsamic vinegar.

11.25

Penne and Meatball Casserole

Penne pasta, homemade meatball and Carrie's classic meat sauce finished with provolone cheese and oven baked.

9.25

Veal Cutlet

Breaded veal cutlet fried golden brown and served on a bed of our meat sauce.

10.75

Gourmet Beef Burger

A juicy half pound of premium ground beef burger broiled to your liking, and served on a special homemade egg bun with lettuce, tomato and pickle.

7.75

Carrie's Platter	8.75
Our 1/2 pound burger, choice of one topping, and side of fri	es.

Additional Toppings......1.25

Beverages

Red Wines By The Glass Soft Drinks Carrie Cerino's Old-Fashioned Root Beer ... 3.00 **And Cream Soda** Coke, Sprite, Ginger Ale, Tonic, Diet 2.75 Coke, Club Soda Iced Tea, Raspberry Iced Tea, Lemonade, ... 2.75 Milk Luna Di Luna Merlot/Cabernet 6.50 Prunotto Barbara D'Asti 8.00 San Pellegrino 3.25 Sparkling Water **Imported Beers** On Draft, Labatts Blue 3.25 Molson Ice, Heineken, Corona, Corona Light, **Divining Rod Cabernet** 8.50 Stella Artois, Beck's Dark, Guiness Stout, Villa puccini Toscana Red7.00 Peroni & Clausthaler (Non- Alcoholic) William Hill Cabernet7.00 4.50 Gascon Malbec 7.50 **Domestic Beers** Budweiser, Bud Lite, Blue Moon, Michelob Light, Michelob Ultra, Miller Lite, MGD, White Wines By The Glass Coors Light, J.W. Dundee's Honey Brown, Dortmunder, Yuengling & O'Douls (Non Alcoholic) 3.50 Samuel Adams, Killians Irish Red & Smiroff Hess Select Chardonnay 7.00 Kendal Jackson Chardonnay 8.25 Ice (Malt Beverage) 4.25 **Carrie's Coffee Specialties** Luna Di Luna Chardonnay/Pinot Grigio 6.50 Fetzer Gewurztraminer 6.50 Cappuccino Home brewed espresso layered with frothed milk. 4.50 **Spanish Coffee** Coffee, and brandy with a touch of Cointreau finished with whipped cream. 7.25 **Nutty Irishman** Schmitt Sohne Piesporter 6.50 Coffee, Frangelico and Baileys with whipped cream. 6.75 Carrie's Favorite

6.75 **Espresso**

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

Ground and brewed expressly to your order.

3.75