

Beverages

Red Wines By The Glass

Blackstone Cabernet	7.50
Red Rock Merlot	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
R & B Red Zinfandel	7.50
William Hill Cabernet	7.50
14 Hands Red Blend	8.00
Gascon Malbec	8.00
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

Carrie's Coffee Specialties

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

Espresso

Ground and brewed expressly to your order.

3.95

Soft Drinks

Coffee, Tea	2.95
Carrie Cerino's Old-Fashioned Root Beer ...	3.50
And Cream Soda	
Coke, Sprite, Ginger Ale, Tonic, Diet	2.95
Coke, Club Soda	
Iced Tea, Raspberry Iced Tea, Lemonade,...	2.95
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

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 dressing 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.

***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!!

***Menu items that can be made gluten free.**

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.

***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

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, mozzarella, Asiago and Parmesan cheeses with our garden vegetable marinara.

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

***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 fries.

Additional Toppings.....1.25

***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