



# **IL Carino Restaurant**

## **NYC Restaurant Week**



### **60-Dollar Prix-Fixe Dinner Menu Per Person**

Tax and Gratuity not included

**Choose one**

#### **Appetizer**

##### **Insalata di Cesare**

Caesar Salad with IL Carino's own dressing

##### **Insalata Di Spinach**

Spinach Salad with Crispy Bacon and Parmesan Cheese

##### **Garden Salad**

Mixed Greens

##### **Insalata Caprese**

Homemade Mozzarella Cheese with Fresh Tomatoes, Roasted Peppers, and Basil

##### **Minestrone**

Vegetable Soup

**Choose one**

#### **Entrées**

##### **Chicken Parmesan**

Served over Spaghetti pasta with Marinara sauce

##### **Chicken Francese**

Served over Spaghetti pasta

##### **Gnocchi Marinara**

Homemade Fresh Gnocchi with Marinara Sauce and Fresh Mozzarella cheese on top

##### **Scallopine Di Vitello Limone**

Veal Scallopine with White Wine, Capers, and Lemon Sauce

##### **Salmone Senape**

Fresh Wild Salmon Sauteed with Dijon Mustard Sauce, Capers, and Chopped Asparagus

##### **Filetto Di Sogliola Con Limone E Capperi (Francese)**

Filet of Sole Sauteed with Lemon, White Wine, and Olive Oil, with Capers on top

##### **Linguini Fini Alle Vongole**

Classic Italian, Linguine pasta with White or Red Clam Sauce

**Choose one**

#### **Desserts**

Tiramisu

Cheesecake

Cannolis



# Beverage

Choose one

## 1 Glass of Prosecco

Dry, crisp, clean, and fresh

## 1 Glass of White wine, French Sancerre

Dry, delicate, fruity, and lightly perfumed

## 1 Glass of Italian Red Wine, Gabbiano Chianti Classico

Rich red color, dry, full-bodied

## Cocktails

### 1 Aperol Spritz

Prosecco, Aperol, and a touch of Orange Juice

### 1 Mimosa

Champagne and a touch of Orange Juice

### 1 Sbagliato

Sparkling White wine (prosecco), Campari and punt e mes

### 1 Bellini

Sparkling White wine (prosecco) and peach nectar