

TASTE OF HARTFORD - WINTER 2012 MENU

Three Course Meal for \$20.12*

Monday, January 23rd – Saturday, February 4th

**beverages, sales tax and 20% gratuity not included*

Salad Selection ~ Select One

- ~ Carbone's Garden ~ Crisp greens and garnishes served with a balsamic vinaigrette dressing
- ~ Winter Barley Salad ~ Mixed lentils, barley, roasted butternut squash served over baby arugula with sherry Dijon vinaigrette

Entrée Selection ~ Select One

- ~ Eggplant Parmigiana ~ Layers of eggplant, ricotta cheese and mozzarella cheese baked with housemade marinara sauce
- ~ Fettuccine Alfredo ~ Handmade pasta in a four-cheese roasted garlic Alfredo sauce with sweet peas; topped with toasted Oreganatto-style bread crumbs
- ~ Veal Marsala ~ Scaloppini of veal sautéed with medley of roasted mushrooms and marsala wine
- ~ Chicken Piccata ~ Sautéed boneless breast of chicken with sundried tomatoes and capers in a lemon and white wine sauce
- ~ Gnocchi Bolognese ~ Potato gnocchi in a traditional pork, veal and beef tomato cream sauce; topped with lemon-dressed baby arugula and local-made ricotta cheese
- ~ Salmon Senape ~ Dijon and horseradish encrusted salmon fillet with a Pinot Grigio, lemon and butter sauce
- ~ Shrimp Fra Diavolo ~ Angel hair pasta with three sautéed gulf coast shrimp in a spicy tomato sauce; finished with dry ricotta cheese

Dessert Selection ~ Select One

- ~ Torta Di Angelo ~ Chocolate and hazelnut ganache layered with chocolate mousse, served with raspberry sauce
- ~ Panettone Bread Pudding ~ Sweet citrus-flavored Italian bread with raisins in a classic bread pudding; served warm with vanilla bean sauce

CARBONE'S RISTORANTE

588 Franklin Ave. Hartford CT 860-296-9646

Served Monday, January 23 thru Saturday, February 4, 2012