

**Monday, October 10<sup>th</sup> - Saturday, October 15<sup>th</sup>**

**3-course Dinner for \$20.11**

*(beverages, 6.35% tax and 20% gratuity not included)*

**SALADS**

*(Select One)*

**CARBONE'S GARDEN**

*Crisp greens and garnishes served with a balsamic vinaigrette dressing*

**FALL LENTIL SALAD**

*Mixed lentils, barley, carrots, butternut squash served over baby arugula; drizzled with virgin olive oil and lemon*

**ENTRÉES**

*(Select One)*

**VEAL MARSALA**

*Scaloppini of veal sautéed with medley of roasted mushrooms and Marsala wine*

**SALMON SENAPE**

*Dijon and horseradish encrusted salmon fillet with a Pinot Grigio lemon and butter sauce*

**GNOCCHI ALFREDO**

*Handmade potato gnocchi in a four cheese roasted garlic Alfredo sauce with sweet peas & baby spinach topped with Oreganotto-style bread crumbs*

**EGGPLANT PARMIGIANA**

*Layers of eggplant, ricotta cheese and mozzarella cheese baked with housemade marinara sauce*

**SHRIMP POMODORO**

*Sautéed shrimp in a San Marsano style plum tomato and fresh basil sauce; tossed with capellini*

**LINGUINE & MEATBALLS**

*Carbone's housemade meatballs and marinara sauce with fresh locally made linguine; topped with Pecorino Romano cheese*

**DESSERTS**

*(Select One)*

**FALL FRUIT CRISP**

*Locally grown Macoun apples, Bosc pears & plums with a traditional Northern New England sweet crumb topping; served with cinnamon and nutmeg scented fresh whipped cream*

**TORTA DI ANGELO**

*Flourless chocolate and hazelnut cake with housemade chocolate and raspberry sauce*