



3935 Merrick Road
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www.caramiarestaurant.com

Cara Mia Due
Fine Italian Cuisine

Antipasto

- Hot Antipasta* 12 *an* 26 lg
stuffed pepper, stuffed mushroom, shrimp scampi, eggplant rollatini, baked clam
- Calamari Fritti* 13
crispy golden fried calamari, served with marinara sauce
- Eggplant Rollatini* 16
fresh eggplant rolled with ricotta cheese, baked in marinara sauce with melted mozzarella cheese
- Prince Edward Island Mussels* 13
sautéed in marinara or white wine and garlic sauce
- Shrimp Cocktail* 13
fresh jumbo shrimp, served with cocktail sauce
- Mozzarella Sticks* 8
served with marinara sauce
- Baked Clams* (6/8 (12)/14
littleneck clams
baked with breadcrumbs
- Stuffed Peppers* 16
bell peppers stuffed with rice, ground sirloin and breadcrumbs
- Calamari Fritti Arrabbiata* 15
crispy golden fried calamari sautéed in a fiery cherry pepper and fresh tomato sauce
- Stuffed Mushrooms* 16
stuffed with breadcrumbs in a light butter sauce
- Nanna's Antipasto* 14
classic Italian cold antipasto

Pesci

- Flounder Oreganata* 22
broiled flounder with lemon and white wine, topped with breadcrumbs
- Flounder Francese* 22
sautéed in a lemon and white wine sauce
- Calamari Fra Diavola* 21
calamari rings sautéed in a spicy marinara sauce with clams over linguini
- Broiled Salmon* 23
broiled salmon with lemon and white wine, topped with breadcrumbs
- Zuppa Di Pesci* 28
mussels, clams, shrimp, calamari and scungilli in a marinara sauce, served over a bed of linguini
- Linguini Clam Sauce* 26
fresh clams in a red or white sauce
- Mussels Marinara* 26
prince edward island mussels sautéed in marinara sauce, served over a bed of linguini
- Shrimp Francese* 24
sautéed in a lemon and white wine sauce
- Shrimp Parmigiana* 24
jumbo shrimp, breaded and fried, baked in tomato sauce with mozzarella cheese
- Shrimp Scampi* 24
shrimp baked with lemon, garlic and white wine, topped with breadcrumbs
- Shrimp Manachina* 28
breaded shrimp sautéed with onions and mushrooms in a sweet vermouth sauce with a touch of marinara, layered with eggplant and baked with mozzarella cheese
- Broiled Lobster Tails* mkt
two broiled tails, oreganata style

Insalata

- Caesar* 8
traditional caesar salad, topped with homemade garlic croutons
- Caprese* 11
fresh mozzarella, tomatoes, red peppers and basil, served with house dressing
- Russa* 12
romaine lettuce, tomatoes, roasted peppers, salami, cucumbers, fresh mozzarella and provolone cheese
- Cara Mia* 8
our house salad, romaine lettuce, tomatoes, cucumbers, olives and roasted peppers
- Tro-Caloro* 12
radicchio, anise and arugula lettuce with walnuts and goat cheese
- Arugula* 12
arugula lettuce, fried zucchini and shaved parmigiana cheese, tossed in a lemon dressing

Pizza 14

grilled vegetables marinated and sautéed in our balsamic vinaigrette dressing, served over mesclun lettuce, topped with fresh mozzarella and provolone cheese

Add Grilled Chicken 5 Add Grilled Shrimp 8

Speciale di Casa

- Eggplant Parmigiana* 17
eggplant layered with tomato sauce and melted mozzarella cheese
- Eggplant Rollatini* 19
fresh eggplant rolled with ricotta cheese, baked in marinara sauce with melted mozzarella cheese
- Porto Chop Valdostano* 28
port chop stuffed with prosciutto and mozzarella cheese, smothered in a portobello mushroom sauce
- Sangio's Porto Chops* 26
two port chops sautéed in a white wine and garlic sauce, topped with hot cherry peppers, onions and mushrooms.

Zuppa

- Pasta e Fagioli* 7
red and white cannellini beans, ziti and prosciutto
- Stracciatella* 7
egg and spinach in chicken broth
- Minestrone* 7
fresh vegetable soup
- Escarole & Beans* 7
fresh escarole, cannellini beans and roasted garlic

Pasta

- Rigatoni Portabella* 26
rigatoni, portabella mushrooms and chicken sautéed in a marsala wine sauce with a touch of marinara
- Spinach Ravioli Portabella* 18
homemade ravioli stuffed with spinach and ricotta cheese in a portobello mushroom sauce
- Orecchiette Rustica* 26
orecchiette pasta, grilled chicken and broccoli rabe sautéed in garlic and oil
- Spaghetti & Meatballs* 16
spaghetti pasta, served with nanna's meatballs in a tomato sauce.
- Fettuccini Alfredo* 16
homemade Fettuccini pasta in our traditional alfredo sauce
- Fettuccini Carbonara* 19
homemade Fettuccini pasta with mushrooms, peas and prosciutto in a cream sauce
- Sicilian Baked Ziti* 16
traditional baked ziti layered with eggplant
- Gnocchi Bolognese* 17
homemade potato gnocchi in a creamy meat sauce
- Cavatelli Cara Mia* 26
cavatelli pasta, sausage and broccoli rabe sautéed in garlic and oil
- Baked Cheese Ravioli* 17
homemade ravioli stuffed with ricotta and mozzarella cheese, baked in tomato sauce with melted mozzarella
- Cappellini Primavera* 18
vegetables sautéed in garlic and oil, served over a bed of cappellini pasta
- Penne Portofino* 23
whole wheat penne, grilled shrimp, broccoli and sundried tomatoes sautéed in garlic and oil
- Rigatoni Alla Vodka* 16
rigatoni pasta sautéed in our homemade vodka sauce
- Lasagna* 16
homemade meat lasagna

Pollo e Vitello

- Caprese* 24 21
breaded cutlets topped with tomato, onions, mesclun lettuce and fresh mozzarella cheese
- Marsala* 23 26
served with fresh mushrooms in a marsala wine sauce
- Francese* 23 26
sautéed in lemon and white wine sauce
- Saltimbacca* 28 22
layered with prosciutto and mozzarella cheese in a white wine sauce over a bed of spinach
- Sicilian* 24 21
breaded cutlets layered with eggplant, baked in tomato sauce with mozzarella cheese
- Val Chicken* 28 22
layered with prosciutto, eggplant and mozzarella cheese in a marsala wine sauce with a touch of marinara
- Parmigiana* 23 26
breaded cutlets, baked in tomato sauce with mozzarella cheese
- Piccias* 28 22
lightly battered with asparagus and melted mozzarella cheese in a white wine sauce
- Cara Mia* 28 22
sautéed in a marsala wine sauce with mushrooms, layered with eggplant and mozzarella cheese
- Manachina* 28 22
onions and mushrooms in a sweet vermouth sauce with a touch of marinara sauce, layered with eggplant and baked with mozzarella cheese

Contorni

- Braccali Rabe* 9
garlic and oil
- Spinach* 7
garlic and oil
- Escarole* 7
garlic and oil
- Braccali* 7
garlic and oil

Nanna's Meatballs (2) 6
 over 100-year-old recipe
 "as seen on abc news"

all entrees served with pasta in tomato sauce
 additional sauces available for an extra charge

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