

# Carmela's Cafe

Lakeway

Tuesday - Sunday 4-9 pm

512-386-1256

## Sparkling Wine and Rose

	Glass	Bottle
<b>House Prosecco</b> Italy (187ml)		11
<b>Chloe Prosecco</b> Italy		36
<b>King Estate Pinot Noir Rose</b> Willamette Valley, Oregon	13	36

## White Wine

<b>House White</b>	8	22
<b>Santa Margherita Pinot Grigio</b> Valdadige, Italy		50
<b>Villa Maria Sauvignon Blanc</b> Marlborough, New Zealand	11	33
<b>Emmolo Sauvignon Blanc</b> Wagner Family Wine, Napa, California	12	40
<b>La Crema Chardonnay</b> Sonoma, California	13	39
<b>Mer Soleil Reserve Chardonnay</b> Wagner Family Wine, Santa Lucia Highlands, California	14	42

## Red Wine

	Glass	Bottle
<b>Vive Malbec by Alta Vista</b> Mendoza, Argentina	12	36
<b>Catena Malbec</b> Mendoza, Argentina	16	48
<b>Joel Gott Cabernet Sauvignon</b> California	14	36
<b>Daou Cabernet Sauvignon</b> Paso Robles, California	16	42
<b>Caymus-Suisun Grand Durif</b> "Petite Syrah", Wagner Family, Suisun Valley, California		60
<b>Austin Hope Cabernet Sauvignon</b> Paso Robles, California		75
<b>Treana Cabernet Sauvignon</b> Paso Robles, California		45
<b>Treana Red Blend</b> Paso Robles, California		81
<b>Silver Oak Cabernet Sauvignon</b> Alexander Valley, California		155
<b>Caymus Cabernet Sauvignon</b> Wagner Family Wine, Napa, California		165

## Smooth and Subtle Red Wine

<b>House Red</b>	8	22
<b>La Crema Pinot Noir</b> Monterey, California	16	45
<b>Belle Glos Pinot Noir</b> Clark and Telephone, Santa Maria Valley, California		60
<b>Boen Pinot Noir</b> California	11	36
<b>Decoy Merlot</b> Sonoma, California		33

## Italian Red Wine

<b>Poggio Vignoso Chianti</b> Tuscany, Italy	11	27
<b>Banfi Chianti Classico</b> Tuscany, Italy	13	38
<b>Tenuta de Arceno Chianti Classico</b> Tuscany, Italy		48
<b>Masi Bonacosta Valpolicella Classico</b> Vento, Italy	10	30
<b>La Quercia Montepulciano d'Abruzzo</b> Abruzzo, Italy	14	41
<b>Nevio Montepulciano d'Abruzzo</b> Abruzzo, Italy	14	41
<b>Sasyr by Rocca Delle Macie</b> Sangiovese Syrah Blend, Tuscany Italy	13	40

# Carmela's Cocktails

## Italian Specialties

### Negroni

Gin, Campari, Sweet Vermouth

### Italian Spritz

Aperol, Prosecco, splash of soda

### Italian Margarita

Orange juice, tequila, amaretto, lime

### Garibaldi

Campari, Orange Juice

### Angelo Azzurro

Blue curaçao, triple sec, dry gin

### Limoncello Lemon Drop

Lemon Juice, vodka, and Cointreau

## Favorites

### Grey Goose Martini

Vodka, dry vermouth, orange bitters

### Old Fashioned

Whiskey, sugar, Angostura bitters, and a cherry

### Moscow Mule

Vodka, ginger beer, Lime juice

### Manhattan

Whiskey, vermouth, Angostura bitters

### Long Island Tea

vodka, gin, tequila, triple sec

### White Russian

Vodka, Kahlúa and cream

### Bloody Mary

Vodka, Tomato Juice

### Whiskey Sour

Bourbon, simple syrup, lemon juice

## Pizza

### SPECIALTY PIZZA

	10 Inch	14 Inch	16 Inch
<b>Margherita</b> Fresh mozzarella, Roma tomatoes, garlic, fresh basil, olive oil, grated Romano cheese	11	15	19
<b>Supreme</b> Pepperoni, Italian sausage, Canadian bacon, mushrooms green peppers, olives, onions and pepperoncini	13	18	26
<b>Hawaiian</b> Canadian Bacon, tomato, pineapple, mozzarella cheese olive oil and garlic	12	16	20
<b>Mediterranean</b> Kalamata olives, capers, red bell pepper, red onion, olive oil, Parmesan Cheese, cracked black pepper	12	16	20
<b>Southwestern</b> Texas goat cheese, mozzarella cheese, jalapeno peppers, red onions, chipotle pesto, smoked bacon, cracked black pepper	12	17	22
<b>Philly Cheese Steak</b> Thinly sliced rib-eye, grilled mushrooms, onions, peppers Mozzarella, provolone cheese	12	16	20
<b>Meatball Pizza</b> Italian meatballs, mozzarella Parmesan Cheese	12	16	20
<b>Sicilian</b> Italian sausage, black olives, red onions, roasted red peppers herb roman sauce, pecorino, tomatoes and cheese	12	16	20
<b>Chicken Pesto</b> Kalamata olives, chicken basil pesto, spinach, artichoke and feta cheese	12	17	22

### CREATE YOUR OWN PIZZA

	10 Inch	14 Inch	16 Inch
<b>Start with Cheese Pizza</b> Mozzarella & Provalone Cheese Pizza with Marinara sauce	8	13	16
<b>Add Cheese Toppings (each)</b> Extra cheese, Parmesan, Feta, Mozzarella	1	1.50	2.50
<b>Add Meat Toppings (each)</b> Ground Beef, Pepperoni, grilled chicken, Canadian Bacon, Italian sausage, Bacon, Meatballs	1	1.50	2.50
<b>Add Veggies Toppings (each)</b> Jalapeno, spinach, basil, black olives, green olives, anchovies, red bell peppers, green bell peppers, tomatoes, artichoke hearts, sun-dried tomatoes, mushrooms, garlic, roasted red peppers, pepperoncini red onion, pineapple	1	1.50	2.50
<b>Add Goat Cheese</b>	1.50	2.50	3.00
<b>Substitute Alfredo Sauce</b>	1.50	2.50	3.00
<b>Substitute Gluten Free Crust</b>	3.00	-	-

# Carmela's Cafe

Lakeway

Tuesday - Sunday 4-9 pm  
512-386-1256  
512-386-1373

---

## Appetizers

---

**Rosemary Italian Focaccia 2.5**  
First loaf is complementary with meal

**Bruschetta 9**  
Fresh ripened tomato, julienne basil, garlic & Parmesan cheese served with crostini

**Caprese 12**  
Fresh mozzarella, tomatoes and basil

**Toasted Ravioli 9**  
Crispy fried ravioli served with marinara and Parmesan cheese

**Hummus 10**  
Homemade Mediterranean chick pea dip served with pita

**Fried Mozzarella 10**  
Mozzarella served with Carmela's marinara sauce

**Calamari 14**  
Served with Carmela's special recipe marinara sauce

**Shrimp Italiano 16**  
Tender breaded shrimp finished in a caper-artichoke cream sauce

**Mussels 16**  
Steamed in white wine & garlic

(Add Chicken +\$5, Add Shrimp +\$7)  
(Add Salmon +\$12)

---

## Salads

---

**Carmela's House Salad 8**  
Chopped greens, tomatoes, red onions, cucumbers, pepperoncini & garbanzo beans tossed with our signature dressing

**Caesar Salad 8**  
Hearts of romaine lettuce, grated Parmesan & herbed croutons tossed

**Greek Salad 8**  
Mixed greens with cherry tomatoes, red onions, Kalamata olives feta cheese tossed in a lemon vinaigrette dressing

**Wedge Salad 9**  
Crisp iceberg lettuce covered in bleu cheese dressing, bacon crumbles & tomatoes

**Spinach Salad 10**  
Spinach, almonds, goat cheese and sliced strawberries

---

## Soups

---

**Tomato Basil Soup 8**

**Wedding Soup 8**

---

## Kids Meals

---

**Spaghetti & Meatballs 6**

**Fettuccine Alfredo 6**

**Chicken Tenders & Fries 6**

---

## Beverages

---

Italian Sparkling or Spring Water 3.50

Sodas, Iced Tea, Lemonade, Milk, Hot Tea and Coffee 3

20% Gratuity added to parties of six or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

---

# Pasta

---

**Eggplant Parmesan 18**  
Italian breaded eggplant served atop spaghetti & topped with Carmela's marinara sauce with melted mozzarella cheese

**Fettuccine Alfredo 15**  
Fettuccine pasta tossed in a creamy sauce with aged Parmesan  
(Add Chicken +\$5, Add Shrimp +\$7)

**Cheese Ravioli 14**  
Topped with Carmela's marinara sauce  
(Add Meat sauce +\$4)

---

**Lasagna Al Forno 18**  
Layered lasagna with egg, Italian sausage, pepperoni, salami, ricotta & mozzarella cheese with Carmela's marinara with basil

**Spaghetti & Meatballs 15**  
Spaghetti with handmade meatballs topped with Carmela's marinara sauce  
(Extra Meat balls +\$2 Sausage +\$6)

**Manicotti 16**  
Served with meat sauce

**Rigatoni Bolognese 14**  
Served with a traditional bolognese sauce

**Italian Trio 24**  
Carmela's lasagna, cheese ravioli & chicken Parmesan

---

## Specialty Pasta

---

**Penne alla Vodka 16**  
Penne cooked with prosciutto, mushrooms, onions & tomatoes in a creamy vodka sauce  
(Chicken +\$5, Shrimp +\$7)

**Mama Carmela's Verona Chicken 19**  
Mama's pan seared chicken with mushrooms, artichoke hearts, roasted red peppers & capers in a lemon garlic wine sauce served with pasta

**Chicken Parmesan 18**  
Italian breaded chicken breast served atop spaghetti & topped with Carmela's marinara sauce with melted mozzarella cheese

---

## Signature Cuts

---

**Pork Tuscany 18**  
Pork loin cutlets cooked in a mushroom wine sauce served with vegetable of the day and mashed potatoes

**Tenderloin Medallion 28**  
Garlic mushroom wine sauce, cherry tomato, onion served with vegetable of the day and mashed potatoes

**Veal Osso Bucco Market Price**  
Classic Italian entrée served with vegetable of the day and mashed potatoes

**Filet Mignon Market Price**  
8 oz filet mignon cooked with white wine, bleu cheese cream sauce, portobello mushroom with vegetable of the day and mashed potatoes.

---

## Seafood

---

**Shrimp Scampi 18**  
Traditional scampi sauteed in butter, wine, garlic and Parmesan served over angel hair pasta

**Jalapeño Tilapia 18**  
Lightly battered tilapia sautéed with spinach, jalapeno cream sauce and fresh tomatoes topped with shredded cheese served with pasta

**Fish Limone 18**  
Italian breaded white fish topped with lemon butter, wine sauce and capers, served over spaghetti

**Pan-Seared Haddock 22**  
Haddock pan-seared with a lemon butter sauce served with rice and vegetable of the day

**Creamy Tuscan Blackend Salmon 24**  
Pan-seared in a cream garlic butter sauce served over sautéed spinach with vegetable of the day and mashed potatoes

**Sea Scallops with Shrimp 32**  
Served with creamy mushroom risotto and vegetable of the day

---

## Sides

---

Vegetable of the Day 4  
French Fries 4

Mashed Potatoes 4  
Grilled Chicken 5

Grilled Shrimp 7  
Gluten Free Pasta 3