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## Appetizers

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**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

**Fried Mozzarella 11**

Mozzarella served with Carmela's marinara sauce

**Calamari 15**

Served with Carmela's special recipe marinara sauce

**Shrimp Italiano 17**

Tender breaded shrimp finished in a caper-artichoke cream sauce (add Angel Hair Pasta - \$4)

**Mussels 16**

Steamed in white wine & garlic

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

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## Salads

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**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

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## Soups

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**Tomato Basil Soup 8**

**Wedding Soup 8**

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## Kids Meals

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**Spaghetti & Meatballs 6**

**Fettuccine Alfredo 6**

**Chicken Tenders & Fries 6**

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## Beverages

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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.

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# Pasta

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

**Fettuccine Alfredo 16**  
Fettuccine pasta tossed in a creamy sauce with aged Parmesan  
(Add Chicken +\$5, Add Shrimp +\$7)

**Cheese Ravioli 15**  
Topped with Carmela's marinara sauce  
(Add Meat sauce +\$4)

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**Lasagna Al Forno 20**  
Layered lasagna with egg, Italian sausage, pepperoni, salami, ricotta & mozzarella cheese with Carmela's marinara with basil

**Spaghetti & Meatballs 17**  
Spaghetti with handmade meatballs topped with Carmela's marinara sauce  
(Extra Meat balls +\$2 Sausage +\$6)

**Manicotti 17**  
Served with meat sauce

**Rigatoni Bolognese 15**  
Served with a traditional bolognese sauce

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

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## Specialty Pasta

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**Penne alla Vodka 17**  
Penne cooked with prosciutto, mushrooms, onions & tomatoes in a creamy vodka sauce  
(Chicken +\$5, Shrimp +\$7)

**Mama Carmela's Verona Chicken 21**  
Mama's pan seared chicken with mushrooms, artichoke hearts, roasted red peppers & capers in a lemon garlic wine sauce served with pasta

**Chicken Parmesan 19**  
Italian breaded chicken breast served atop spaghetti & topped with Carmela's marinara sauce with melted mozzarella cheese

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## Signature Cuts

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

**Veal Osso Bucco 45**  
Classic Italian entrée served with vegetable of the day and mashed potatoes

**Filet Mignon 35**  
8 oz filet mignon cooked with white wine, bleu cheese cream sauce, portobello mushroom with vegetable

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## Seafood

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**Shrimp Scampi 19**  
Traditional scampi sauteed in butter, wine, garlic and Parmesan served over angel hair pasta

**Fish Limone 19**  
Italian breaded white fish topped with lemon butter, wine sauce and capers, served over spaghetti

**Creamy Tuscan Blackend Salmon 27**  
Pan-seared in a cream garlic butter sauce served over sautéed spinach with vegetable of the day and mashed potatoes

**Shrimp Italiano 21**  
Tender breaded shrimp finished in a caper-artichoke cream sauce served with angel hair pasta

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

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

**Jalapeño Tilapia 19**  
Lightly battered tilapia sautéed with spinach, jalapeno cream sauce and fresh tomatoes topped with shredded cheese served with pasta

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## Sides

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Vegetable of the Day 4  
French Fries 4

Mashed Potatoes 4  
Grilled Chicken 5

Grilled Shrimp 7  
Gluten Free Pasta 3

# Carmela's Cocktails

## Italian Specialties

### Bellissima Cocktail

Frangelico, Campari, Limoncello, lemon juice served over ice with lemon

### Frangelico Old Fashioned

Buffalo Trace Bourbon, Frangelico, Angostura and Chocolate Bitters. Served over ice with orange twice and cherry

### Limoncello Martini

Grey Goose vodka, Cointreau, Lemon Juice and simple syrup

### Negroni

Bombay Gin, Campari & Sweet Vermouth. Served over ice with an orange twist

### Nutty Naples Martini

Frangelico, Kettle One Vodka, Bailey's, Amaretto and iced coffee. Garnished with grated dark chocolate

### Italian Spritz

Your choice of Aperol or Campari served over ice with Prosecco and splash of soda

### Italian Paloma Cocktail

Espolon Tequila, Campari, Aperol, lime juice, grapefruit juice and simple syrup. Served over ice with a splash of soda

### Italian Margarita

Espolon Tequila, Cointreau, Amaretto, Lime and lemon juice, splash of orange juice

### Sicilian Sunset

Goodnight Lovin Vodka, Bacardi Silver Rum Amaretto, orange & pineapple juice. Served over ice with a splash of grenadine

### The Godfather

Chivas Scotch and Disaronno Amaretto. Served over ice with cocktail cherries.

## Pizza

### SPECIALTY PIZZA

10 Inch 14 Inch 16 Inch

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

### CREATE YOUR OWN PIZZA

10 Inch 14 Inch 16 Inch

<b>Start with Cheese Pizza</b>	8	13	16
Mozzarella & Provalone Cheese Pizza with Marinara sauce			
<b>Add Cheese Toppings (each)</b>	1	1.50	2.50
Extra cheese, Parmesan, Feta, Mozzarella			
<b>Add Meat Toppings (each)</b>	1	1.50	2.50
Ground Beef, Pepperoni, grilled chicken, Canadian Bacon, Italian sausage, Bacon, Meatballs			
<b>Add Veggies Toppings (each)</b>	1	1.50	2.50
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			
<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

## 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

## 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

## 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

## 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