



**Contemporary Italian Cuisine**

**John M. Carrabba**  
**Proprietario**

# PICCOLO PIATTI

|   |           |
|---|-----------|
| <b>ASPARAGUS SPECIALI</b>                                 | <b>16</b> |
| Topped with Jumbo Lump Crabmeat and Lemon Butter Sauce    |           |
| <b>CALAMARI FRITTI</b>                                    | <b>14</b> |
| Topped with our Signature Pepperoncini Lemon Butter Sauce |           |
| <b>SHRIMP AND CRAB CLAWS</b>                              | <b>17</b> |
| In a Garlic Herb Sauce, Served with Garlic Toast          |           |
| <b>SEARED AHI TUNA</b>                                    | <b>19</b> |
| With Spicy Wasabi and Roasted Red Pepper Sauce            |           |
| <b>ESCARGOT MARY</b>                                      | <b>11</b> |
| Baked in Garlic Butter and Brie Cheese                    |           |
| <b>FRIED MOZZARELLA</b>                                   | <b>9</b>  |
| <b>BRUSCHETTA</b>   | <b>10</b> |
| Pesto, Tomatoes, Ricotta Salata                           |           |

# INSALATA E ZUPPA

|   |           |
|---|-----------|
| <b>JOHNNY'S HOUSE SALAD</b>   | <b>7</b>  |
| Romaine, Carrots, and Diced Tomatoes Tossed in our Signature House Dressing   |           |
| <b>CAESAR SALAD</b>   | <b>8</b>  |
| The "Traditonal"  |           |
| <b>THE WEDGE</b>  | <b>8</b>  |
| Crispy Pancetta, Diced Tomatoes with our Signature House Dressing   |           |
| <b>CAPRESE SALAD</b>  | <b>11</b> |
| Roma Tomatoes, Mozzarella and Fresh Basil   |           |
| <b>NITA'S CHOPPED SALAD</b>   | <b>12</b> |
| House Mix, Diced Tomatoes, Kalamata Olives, and Pepperoncini Peppers<br>Tossed in Vinaigrette and Topped with Crumbled Feta       |           |
| <b>PIATTO SALAD</b>   | <b>14</b> |
| House Mix, Walnuts, Roasted Garlic, Granny Smith Apples Tossed in Vinaigrette and<br>Topped with a Hazelnut Goat Cheese Medallion |           |
| <b>TRIOLA SALAD</b>   | <b>18</b> |
| House Mix, Grilled Shrimp, Kalamata Olives, and Roasted Red Peppers<br>Tossed in Vinaigrette and Topped with Ricotta Salata       |           |
| <b>ITALIAN WEDDING SOUP</b>   | <b>10</b> |
| <b>SOUP OF THE DAY</b>  | <b>10</b> |

# PASTA

Substitutions— Add \$3 for Gluten Free or Whole Wheat Pasta

|   |    |
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| <b>JESSICA'S GNOCCHI</b><br>With Sugo Rosa  | 16 |
| <b>PENNE MELANZANE</b><br>Sautéed Eggplant Tossed with Pomodoro Sauce and Topped with Ricotta Salata  | 15 |
| <b>LINGUINE AND CLAMS</b><br>Littleneck Clams in a White Wine Sauce or Marinara Sauce   | 24 |
| <b>PAPPARDELLA ALLA VODKA</b><br>Pasta with a light Goat Cheese and Tomato Cream Vodka Sauce, with Sun-dried Tomatoes, Scallions, Sautéed Mushrooms, and Italian Sausage                                  |    |
| <b>LINGUINE PESCATORE</b><br>Mixed Seafood in a Spicy Marinara Sauce  | 24 |
| <b>LINGUINE BASHAW</b><br>Shrimp, Diced Tomatoes, Mushrooms, Spinach, and Basil tossed in a White Wine Sauce  | 20 |
| <b>PASTA VENTO</b><br>Grilled Chicken, Artichoke Hearts, Diced Tomatoes, Broccoli, Kalamata Olives, and Basil, Penne Pasta in a sauce of Garlic and Extra Virgin Olive Oil and Topped with Ricotta Salata | 17 |
| <b>MUSHROOM RAVIOLI</b><br>Medley of Mushrooms in a Alfredo Sauce   | 16 |
| <b>MEZZALUNA</b><br>Half-Moon Spinach Ravioli stuffed with Chicken, Ricotta, and Romano tossed in a Alfredo Sauce   | 18 |
| <b>LASAGNA CARRABBA</b>   | 16 |
| <b>FETTUCINE ALFREDO</b><br>With Grilled Chicken, Mushrooms, and Peas   | 18 |
| <b>SPAGHETTI</b><br>With Meatsauce, Meatballs, or Italian Sausage   | 16 |
| <b>SPAGHETTI CARBONARA</b><br>Tossed with Pancetta, Onions, Romano, Egg and Cream   | 18 |

# PIZZA

|  |    |
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| <b>PAPA JOE'S SPECIALI</b><br>Pepperoni, Italian Sausage, Mushrooms, and Kalamata Olives                                   | 16 |
| <b>BILL'S SUPREME</b><br>Pepperoni, Italian Sausage, Red Onions, Kalamata Olives, Pepperoncini Peppers, and Ricotta Salata | 16 |
| <b>WALSTAD ORIGINAL</b><br>Spinach, Red Onions, Sundried Tomatoes, Mushrooms, Feta, and Grilled Chicken                    | 17 |
| <b>CARL'S CREATE YOUR OWN</b>  | 17 |

# SPECIALI PIATTI

|   |            |
|---|------------|
| <b>MARVIN'S FISH OF THE DAY</b>   | <b>MKT</b> |
| Topped with Sauce of the Day and Served with the Vegetable of the Day   |            |
| <b>PIATTO CHICKEN</b>   | <b>21</b>  |
| Topped with Goat Cheese, Sundried Tomatoes, Basil, Lemon Butter Sauce and Served with Fettuccine Alfredo                        |            |
| <b>RISOTTO PRIMAVERA</b>  | <b>20</b>  |
| Topped with Grilled Shrimp  |            |
| <b>CHICKEN PARMESAN</b>   | <b>19</b>  |
| Served with Fettuccine Alfredo  |            |
| <b>CHICKEN PICATTA OR MARSALA</b>   | <b>19</b>  |
| Served with Fettuccine Alfredo  |            |
| <b>CHICKEN ROMANO</b>   | <b>19</b>  |
| Sautéed Chicken Breast encrusted in a Romano Cheese Breading, Topped with Lemon Butter Sauce and Served with Fettuccine Alfredo |            |
| <b>TENDERLOIN MEDALLIONS</b>  | <b>23</b>  |
| Topped with Marsala Wine Sauce and Mushrooms, Served with Mashed Potatoes and Green Beans                                       |            |
| <b>VEAL SCALOPPINE</b>  | <b>25</b>  |
| Marsala or Picatta, Served with Penne Pomodoro  |            |
| <b>PORK CHOP MILANESE</b>   | <b>20</b>  |
| Served with Garlic Mashed Potatoes and Sautéed Spinach  |            |
| <b>SHRIMP SCAMPI</b>  | <b>23</b>  |
| Served with Fettuccine Alfredo  |            |
| <b>SPIEDINI</b>   | <b>24</b>  |
| Breaded and Grilled Shrimp Topped with Lemon Butter Sauce and Served with Fettuccine Alfredo                                    |            |
| <b>EGGPLANT PARMESAN</b>  | <b>16</b>  |
| Served with Penne Pomodoro  |            |
| <b>POLLO JANICE</b>   | <b>19</b>  |
| Half of an Oven-Roasted Chicken with Rosemary and Lemon, served with Garlic Mashed Potatoes and Sautéed Spinach                 |            |

## THE GRILL

Served with choice of two sides: Sautéed Spinach, Sautéed Green Beans, Garlic Mashed Potatoes, Sautéed Broccoli

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| <b>FILET OF BEEF</b>                        | <b>40</b> |
| 8 Oz. Center Cut                            |           |
| <b>PETTO di POLLO</b>                       | <b>19</b> |
| 8 oz. Boneless, Skinless, Breast of Chicken |           |
| <b>PORK CHOPS</b>                           | <b>27</b> |
| Topped with Marsala Wine Sauce              |           |
| <b>LAMB CHOPS</b>                           | <b>44</b> |
| Three Domestic Chops                        |           |

**5% charge on all to go orders - \$3 charge on all split entrees and salads**