

Appetizers

New! TRY SELECT APPETIZERS IN THE FUN NEW MINI SIZE!

Italian Nachos

Crispy pasta chips, Italian sausage and/or chicken, black olives, pepperoncinis, tomatoes, jalapeños, alfredo, mozzarella and parmesan
3.99 mini **7.99** regular

Chef's recommended pairing: Italian Margarita

Hand-Breaded Calamari

Thinly cut and lightly fried with spicy marinara sauce
3.99 mini **8.39** regular

Baked Stuffed Mushrooms

Spinach, parmesan cheese, red onions and garlic topped with lemon basil cream sauce, roma tomatoes and basil **7.99**

Chef's recommended pairing: Bellini

Bruschetta Bread **New!**

Grilled garlic bread with roma tomatoes, seasoned olive oil and basil **5.99**

Shrimp Scampi with Garlic Toast

Pan sautéed with roasted garlic, white wine butter sauce and roma tomatoes **9.99**

Mozzarella with Marinara

Breaded in special seasonings with spicy marinara sauce
3.99 mini **5.29** regular

Sicilian Fire Sticks

Tomato-basil tortillas rolled with Italian sausage, chicken, bacon, tomatoes, jalapeños and Italian cheeses with spicy marinara and ranch
3.49 mini **8.99** regular

Pizzas

Create Your Own Pizza

Customize by choosing any five toppings below **9.99**

Extra Mozzarella • Red Onions • Ham • Pepperoni
Spinach • Mushrooms • Bacon • Roasted Red Peppers
Black Olives • Tomatoes • Italian Sausage
Chicken • Artichokes • Sun-Dried Tomatoes
Basil • Parmesan • Provolone

The Classic Pizza Margherita

Includes sliced roma tomatoes and fresh basil **8.99**

Three Meat Tuscan

Includes ham, pepperoni, Italian sausage, provolone and parmesan **9.99**

Salads

Pecan-Crusted Chicken


Fresh spinach, gorgonzola cheese, roma tomatoes, applewood smoked bacon, red onions, crispy onion straws with bacon vinaigrette **9.99**

Classic Grilled Chicken Caesar

Romaine, roma tomatoes, black olives, red onions, parmesan, garlic croutons **8.99**

Shrimp and Artichoke Caesar **New!**

Romaine, roma tomatoes, black olives, red onions, parmesan, garlic croutons **9.99**

Dressing Choices:  House Chianti Vinaigrette, Creamy Gorgonzola, Ranch, Roasted Garlic Ranch, Signature Caesar, Sun-Dried Tomato Balsamic Vinaigrette

Honey Pecan-Crusted Salmon

Romaine, sun-dried tomatoes, red onions, roma tomatoes with tangy lemon caper vinaigrette **10.49**

Italian Wedge

Applewood smoked bacon, candied pecans, gorgonzola, roma tomatoes, apple slices with roasted garlic ranch
4.99 à la carte **2.99** with entrée

Chicken Gorgonzola & Sun-Dried Tomato

Romaine, gorgonzola, red onions, roma tomatoes, garlic croutons with sun-dried tomato balsamic vinaigrette **9.49**

Signature Italian Drinks

Bellini

Frozen peach nectar, white wine, champagne and rum, swirled with our Italian Sangria
6.99 14 oz pilsner **21.99** 60 oz pitcher

Italian Sangria

Valpolicella, fruit juices and brandy
4.49 glass **16.99** carafe

Italian Margarita

Our signature recipe with Tequila, Hiram Walker Triple Sec and Amaretto
6.49 14 oz pilsner **19.99** 60 oz pitcher
6.99 on the rocks with Sauza Gold Tequila

Italian Sodas

Our original non-alcoholic recipe served with or without cream. Raspberry, Blackberry, Lemon, Orange, Cherry and Vanilla **2.50** unlimited refills

Margarita Primo Italiano

Our premium recipe with Cointreau, choice of Don Julio Blanco or Herradura Silver Tequila
Served on the rocks
8.99 14 oz pilsner

Amalfi Strawberry Lemonade

Sweet lemonade with strawberries and Captain Morgan rum **5.99**


Pomegranate Granita


Part Italian Ice, part martini – with Cointreau and Bacardi Superior rum **6.99**

Coffee Drinks

Espresso, Cappuccino, Latte

 - Spicy Item

 - Low Fat Item

 Dishes meet U.S. FDA definition of low fat and contain less than 3 grams of fat per 100 grams of food and no more than 30% of calories from fat.

House Specialties

ADD AN UNLIMITED HOUSE, CAESAR SALAD OR SOUP FOR ONLY 99¢

Spicy Shrimp & Chicken

Penne pasta, cayenne pepper romano cream sauce, mushrooms, sun-dried tomatoes and green onions 12.99

Spicy Romano Chicken

Bowtie pasta, cayenne pepper romano cream sauce, artichokes, mushrooms, sun-dried tomatoes and green onions 12.29

Five Meat Tuscan Pasta **New!**

Bowtie pasta, meat sauce, Italian sausage, bacon, ham, pepperoni, onions and green bell peppers 9.99

Grilled Chicken Bowtie Festival

Pasta with bacon, garlic, red onions, roma tomatoes and asiago cream sauce 12.29

Timballo – Chicken, Sausage or Combo

Hot skillet filled with spaghetti, onions, peppers, mushrooms, black olives and pepperoni, baked with mozzarella and parmesan 12.99

Grilled Italian Sirloin **New!**

Fire grilled 8 ounce Premium Aged Sirloin topped with choice of mushroom gorgonzola cream sauce or sweet marsala mushroom sauce. Served with red pepper green beans and choice of pasta with sauce or roasted potatoes* 13.99

Skilletini® – Chicken, Sausage or Combo

Sizzling skillet with spaghetti, spicy marinara, marinated onions and green bell peppers 11.29
Shrimp or Shrimp Combo 13.99

Jalapeño Garlic Tilapia

Pan sautéed in lemon butter cream sauce with spinach, tomatoes and angel hair pasta 13.99

Chef's recommended wine: Kendall-Jackson Vintner's Reserve Chardonnay

Chicken Penne Gorgonzola

Pasta, gorgonzola cream sauce, mushrooms, garlic and roma tomatoes 12.29

Lobster Ravioli **New!**

Ravioli with Maine lobster and sherry filling with spinach, roma tomatoes and lemon basil cream sauce 14.99

Chef's recommended wine: Tormaresca Chardonnay

Angel Hair with Artichokes

Pasta with roma tomatoes, garlic, capers, basil, black olives and parmesan 9.29

With sliced grilled chicken 10.49

With shrimp 11.99

Italian Pot Roast **New!**

Sautéed in red wine marinara with onions, carrots and peppers with choice of spaghetti or roasted potatoes 12.99

Shrimp Scampi

Angel hair pasta, mushrooms, roasted garlic, basil and white wine lemon butter sauce 13.49

Grilled Citrus Balsamic Salmon **New!**

Fire-grilled in a sweet citrus balsamic glaze, with sautéed spinach and angel hair pasta with roma tomatoes 13.99

Chef's recommended wine: Nobilo Sauvignon Blanc

Classic Italian

ADD AN UNLIMITED HOUSE, CAESAR SALAD OR SOUP FOR ONLY 99¢

Homemade 16 Layer Lasagna

Layer upon layer of pasta, Italian sausage, beef, meat sauce, ricotta, mozzarella and parmesan – **Made fresh daily** 9.99

Chef's recommended wine: Cecchi Classico Chianti

Chicken Fettuccine

Pasta with sliced grilled chicken in an alfredo cream sauce 10.99

Chicken Balsamico **New!**

Balsamic glazed chicken breast, angel hair with spinach, roma tomatoes and parmesan 9.99

Chicken Marsala

Chicken breast, mushrooms and sweet "Pellegrino" wine sauce, with fettuccine or sautéed spinach 13.99

Chicken Scaloppini

Sautéed chicken breast, mushrooms, roma tomatoes, bacon and lemon butter cream sauce with spaghetti 12.29

Baked Cheese Tortelloni

Creamy meat sauce tossed with ricotta cheese baked with mozzarella and parmesan 9.99

Lemon Rosemary Chicken

Chicken breast with red pepper green beans and angel hair with spinach and roma tomatoes 11.99

Spaghetti and Handmade Meatballs

Hand-rolled meatballs and tomato sauce 9.99

Chicken Milano

Sautéed chicken breast with mushrooms and alfredo layered with ham, basil and provolone with fettuccine 12.29



Stuffed Vegetable Rigatoni

Portabella mushrooms, red and yellow peppers, onions, asparagus, spinach, squash and creamy marinara sauce 11.29

Chef's recommended wine: Ecco Domani Merlot

Create Your Own Pasta

Spaghetti, angel hair, penne, fettuccine or bowtie with choice of alfredo,

 spicy marinara or  tomato sauce 8.29

Meat sauce 8.99 Italian sausage 9.99

Carino's Favorites Combo

Bountiful combination of Lasagna, Chicken Parmigiana and Spaghetti with Marinara 13.99

Homemade Parmigiana

Hand-breaded signature recipe with special seasonings, tomato sauce, parmesan, mozzarella with spaghetti
Chicken 12.99 Eggplant 9.99 Veal 13.99

Grilled Chicken Diavolo

Chicken breast with spicy marinara sauce and red pepper green beans 10.99

If you have a favorite Carino's dish that is currently not on the menu or have a special request, ask us! We'll be happy to do whatever we can to honor your request or make a recommendation.

Family Platters

Your favorite dishes, served up in larger portions to satisfy the group. Serves 2 to 3. Start with your choice of unlimited House Salad, Caesar Salad or Soup for only 99¢ per person.

Homemade 16 Layer Lasagna	22.99	Chicken Penne Gorgonzola	24.59
Pasta with Meatballs or Sausage .	19.99	Chicken Parmigiana	25.99
 Lemon Rosemary Chicken	23.99	 Spicy Romano Chicken	24.59
Chicken Fettuccine	21.99	Grilled Chicken Bowtie Festival . .	24.59
 Skilletini® Chicken or Sausage . .	22.59	 Spicy Shrimp & Chicken	25.99
Chicken Scaloppini	24.59	 Skilletini® Shrimp	27.99
Chicken Milano	24.59	Shrimp Scampi	26.99

Family Appetizers

Italian Nachos 15.99 Hand-breaded Calamari 16.79 Mozzarella with Marinara 10.59

Dessert Classics

Enjoy one of our delicious desserts like our Homemade Tiramisu, Italian Chocolate Cake or Mascarpone Bread Pudding.

New! Try one of our fun new mini desserts for only \$2.00. Ask a server for a full dessert menu.

Beverages

Italian Sodas

Our original non-alcoholic recipe served with or without cream. Raspberry, Blackberry, Lemon, Orange, Cherry and Vanilla
Unlimited refills



More Ways to Enjoy Carino's!

Family Night Mondays

Feed the family every Monday for the price of a single dinner. Get any of our family platters for the single portion price. Add your choice of unlimited House Salad, Caesar Salad or Soup for only 99¢ per person. Dine in only.



Wine Down Wednesdays

Wind down every Wednesday with half-price bottles of wine. Choose any bottle of wine from our menu list, and it's half off with your meal. Salut !



Monthly Wine Dinner

The last Tuesday of each month we feature a chef-inspired dinner and selected wine pairings at a value price. Ask your server for details.

Curbside To Go

Enjoy your Carino's at home. Call ahead, and we'll bring your order right to your car.

Carino's Gift Card

The perfect gift for holidays, birthdays, graduation or just to say "Thanks." Ask your server for details.

Carino's Catering

In Texas, call 877 PASTA-411 (877 727-8241)
Outside Texas, call 877 PASTA-TOGO (877 727-8286)

For catering information, ask a manager, visit www.carinos.com or contact one of our catering managers listed above.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Food may be cooked to order.

www.carinos.com

Weekday Lunch

Served Monday - Friday 11am to 4pm

TWO CAN LUNCH

12.99 Unlimited Soup, Salad and Fresh Baked Bread for Two
Includes House or Caesar Salad and Soup Individual 6.99

14.99 Two Can Lunch
Includes one soup or salad and one entrée per person

Soup or Salad

House Salad
Caesar Salad
Minestrone
Soup of the Day
Grilled Chicken Caesar Salad*
Chicken Gorgonzola Salad*
Italian Wedge Salad

*Half portion

Entrée

Create Your Own Pasta
(alfredo, tomato or spicy marinara)
Spaghetti and Handmade Meatballs
Angel Hair with Artichokes
Chicken Fettuccine
Chicken Parmesan Panini* & Parmesan Fries
Meatball Panini* & Parmesan Fries

*Half portion

Add a Mini Dessert for only 2.00 per person

Dressing Choices: 🍃 House Chianti Vinaigrette, Creamy Gorgonzola, Ranch, Roasted Garlic Ranch, Signature Caesar, Sun-Dried Tomato Balsamic Vinaigrette

Grilled Paninis

All Paninis Served with
Parmesan Shoestring Fries

Italian Meatball

Hand-rolled meatballs with herbs, topped with tomato sauce and provolone cheese 7.99

Chicken Parmesan

Italian breaded chicken breast topped with mozzarella cheese and tomato sauce 8.49

Smoked Turkey and Bacon

Smoked turkey, applewood smoked bacon, gorgonzola, mozzarella cheese and fresh roma tomatoes 8.49

Salads

Pecan-Crusted Chicken

Fresh spinach, gorgonzola cheese, roma tomatoes, applewood smoked bacon, red onions, crispy onion straws with bacon vinaigrette 9.99

Classic Grilled Chicken Caesar

Romaine, roma tomatoes, black olives, red onions, parmesan cheese, garlic croutons 8.99

Italian Wedge

Applewood smoked bacon, candied pecans, gorgonzola, roma tomatoes, apple slices with roasted garlic ranch
4.99 à la carte 2.99 with entrée

Lunch Entrées

ADD AN UNLIMITED HOUSE, CAESAR SALAD OR SOUP FOR ONLY 99¢

🔥 Spicy Shrimp & Chicken

Penne pasta, cayenne pepper romano cream sauce, mushrooms, sun-dried tomatoes, green onions 8.99

🔥 Spicy Romano Chicken

Bowtie pasta, cayenne pepper romano cream sauce, artichokes, mushrooms, sun-dried tomatoes, green onions 8.99

Create Your Own Pasta

Spaghetti, angel hair, penne, fettuccine or bowtie with choice of alfredo, 🔥 spicy marinara or 🍃 tomato sauce 6.69
Meat sauce 6.99 Italian sausage 7.49

🍃 Angel Hair with Artichokes

Pasta with roma tomatoes, garlic, capers, basil, black olives and parmesan 7.59
With chicken 9.49

🔥 Skilletini® - Chicken, Sausage or Combo

Sizzling skillet with spaghetti, spicy marinara, marinated onions and green bell peppers 8.99

Chicken Scaloppini

Sautéed chicken breast, mushrooms, roma tomatoes, bacon, lemon butter cream sauce with spaghetti 8.79

Homemade 16 Layer Lasagna

Layer upon layer of pasta, Italian sausage, beef, meat sauce, ricotta, mozzarella, parmesan
Made fresh daily 8.29

🔥 Jalapeño Garlic Tilapia

Pan sautéed in lemon butter cream sauce with spinach, tomatoes, angel hair pasta 8.69

Homemade Parmigiana

Hand-breaded signature recipe with special seasonings, tomato sauce, parmesan, mozzarella with spaghetti Chicken 8.69 Eggplant 7.59

Grilled Chicken Bowtie Festival

Pasta with bacon, garlic, red onions, roma tomatoes and asiago cream sauce 8.59

Chicken Fettuccine

Pasta with sliced grilled chicken in an alfredo cream sauce 8.59

Spaghetti and Handmade Meatballs

Hand-rolled meatballs and tomato sauce 7.49

Baked Cheese Tortelloni

Creamy meat sauce tossed with ricotta cheese baked with mozzarella and parmesan 7.69

Wines

Sparkling and Blush

GLASS GRANDIOSO BOTTLE

Banfi Rosa Regale, Italy (Sparkling, strawberries)	9.00	(187 ml)	
Beringer White Zinfandel, California (Fresh red berry, melon)	4.95	7.95	19.00

Whites

GLASS GRANDIOSO BOTTLE

(Light, Crisp and Fruity)

Riesling

Chateau Ste Michelle, Washington (Juicy peach, ripe pear, melon)	5.95	9.75	23.00
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Pinot Grigio

Bolla, Italy (Peach, pear, melon)	5.45	8.50	20.00
Caposaldo, Italy (Clean, crisp, vibrant)	7.45	11.45	27.00
Francis Ford Coppola, California (Floral, tropical fruit)	7.25	11.30	26.00
Masi, Italy (Pear, apple)	9.45	14.00	33.00

Sauvignon Blanc

Nobilo, New Zealand (Ripe passion fruit, peach)	6.95	10.45	24.00
Rodney Strong Charlotte's Home, California (Pear, crisp citrus)	8.50	12.50	29.00

(Medium to Full Bodied)

Chardonnay

Albertoni, California (Citrus, tropical fruit)	4.65	7.75	19.00*
Tormaresca, Italy (Apple, lemon, honey)	7.75	11.80	28.00
Kendall-Jackson Vintner's Reserve, California (Buttery, oak)	9.95	14.45	33.00
Sonoma Cutrer Russian River Ranch, California (Honey, flowers, kiwi)	12.95	18.95	45.00

Reds

GLASS GRANDIOSO BOTTLE

(Light to Medium Bodied)

Pinot Noir

Trinity Oaks, California (Black cherry, tobacco)	6.50	10.50	25.00
Mirassou, California (Strawberries, pomegranate)	8.50	12.50	30.00
La Crema, California (Rich plum, floral)	12.95	18.95	45.00

Chianti

Banfi Bell' Agio "Wicker", Italy (Smooth, zesty berry)	7.95	12.00	28.00
Ruffino Riserva Ducale Classico, Italy (Fragrant, sweet berry flavors)			48.00
Cecchi Classico, Italy (Ruby red, dry)	9.95	14.50	34.00

Valpolicella

Bolla, Italy (Spicy, cherry, dark fruit)	5.95	10.00	23.00
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Montepulciano d'Abruzzo

Zonin, Italy (Wild berries)	6.95	11.00	27.00
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Super Tuscan Blend

Ruffino Modus, Italy (Ripe berry, spice)			58.00
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(Medium to Full Bodied)

Merlot

Albertoni, California (Soft tannins, ripe berry)	4.65	7.75	19.00*
Ecco Domani, Italy (Ripe red berry, spice)	6.50	10.50	25.00
Blackstone, California (Rich fruit, supple oak)	6.25	10.30	24.00
Francis Ford Coppola, California (Ripe blueberry, currant)	9.95	14.50	34.00

Shiraz

Rosemount, Australia (Spicy licorice, berries)	7.65	11.70	27.00
Penfolds Bin 128, Australia (Ripe black fruit)			56.00

Syrah (Organic)

Bonterra, California (Dark berry, vanilla)	9.75	14.50	34.00
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Cabernet Sauvignon

Albertoni, California (Berries, plum, chocolate)	4.65	7.75	19.00*
Banfi Centine Sangiovese Blend, Italy (Cherry, blackberry, coffee)	7.95	11.95	28.00
Rodney Strong Sonoma County, California (Blackberry, cocoa, cedar)	9.75	14.30	33.00

*Albertoni "by the bottle" is a 1 liter carafe

Don't forget our Wine Down Wednesdays!

See More Ways to Enjoy Carino's for details.



Mixed Sources
Product group from well-managed
forests and other controlled sources
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