


Carbone's



Goodness Since 1938

2582 ROUTE 119 • CRABTREE, PA • (724) 834-3430
WWW.CARBONEPASTA.COM



Signature Selections

All Signature Selections served with choice of two: dinner salad, side dish of spaghetti, vegetable, French fries, mashed or cheddar stuffed twice baked potato.

***New York Strip Steak**

Our juicy aged choice center cut strip steak grilled to your taste - 24.49
Add sautéed mushrooms or onions - 1.79

***Filet Mignon**

An aged choice center cut filet from the heart of the tenderloin grilled to your taste - 29.49
Add sautéed mushrooms or onions - 1.79

***Prime Rib** (Fri. & Sat. only)

Hand-cut tender aged slow roasted prime rib served with au jus - 22.49

Beef Braciolo

Tender slices of steak rolled and stuffed with seasoned ground beef, bread crumbs and secret ingredients served in a tomato and mushroom sauce - 18.99

***Calves Liver with Onions**

Tender slices of sautéed calves liver topped with sautéed onions and served with au jus - 15.99
Add crispy bacon strips - 1.50

Meatball Parmigiana

Four of our own plump meatballs covered with homemade tomato sauce and mozzarella and provolone cheeses - 15.99

Veal Parmigiana

Fresh breaded veal cutlets lightly fried then baked with our tomato sauce, mushrooms and a blend of cheeses - 19.49

Veal Marsala

Lightly sautéed scallops of fresh veal in a Marsala wine sauce with mushrooms - 19.49

Breaded Veal Cutlet

Fresh veal cutlet lightly breaded and fried, served with gravy - 16.99

Baked Stuffed Pork Chop with Gravy

A bone-in center cut pork chop with seasoned bread stuffing, topped with gravy - 15.49

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We cannot guarantee the tenderness of well done steaks.

Broiled Seafood Platter

A sample of all your favorites: petite lobster tail, English style scrod, bay scallops, Maryland style crab cake, and tender buttered shrimp - 26.49

English Style Scrod

Baked with butter, lemon juice and white wine topped with bread crumbs - 18.49

Crab Cakes

Two plump Maryland style crab cakes baked in butter, lemon juice and white wine - 18.49

Shrimp Scampi

Large tender shrimp sautéed in a garlic butter and white wine sauce - 18.49
Try it over linguine - 20.49

pp **French Fried Shrimp**

Lightly breaded large shrimp fried to a golden brown and served with cocktail sauce - 18.49

Coconut Shrimp

Large tender shrimp in a coconut breading served with raspberry sauce - 18.99

Flounder with Crab Meat

Baked in a lemon and butter sauce, bursting with seasoned crab meat - 19.99

pp **Chicken Parmigiana**

Italian breaded chicken breasts covered with our sauce and mozzarella and provolone cheeses - 18.49

pp **Chicken Cacciatore**

Marinated boneless breast of chicken with tomatoes, mushrooms, onions, and green peppers - 18.49

pp **Chicken Marsala**

Marinated boneless chicken breasts in a Marsala wine sauce with mushrooms - 18.49

pp **Eggplant Parmigiana**

Cheese battered eggplant slices sautéed and smothered with marinara sauce and three cheeses - 15.99

Roasted Half Duck

Half a duck baked crispy and topped with special homemade orange sauce - 22.99

pp **Piccolo Portions available**

Pizzas

Our AWARD WINNING homemade thin crust pizza is great to have as an appetizer or as your main meal.

Plain Pizza

With sauce and cheese
Small 12" (8 cut) - 9.75 Each additional topping - 1.25
Large 16" (12 cut) - 11.75 Each additional topping - 1.75

White Pizza

Fresh tomato slices, garlic infused olive oil and a blend of cheeses


Small 12" (8 cut) - 11.00 • Large 16" (12 cut) - 13.75

NEW 8 Grain Pizza Crust (8 cut only) - 10.25 plus toppings

TOPPINGS: Mushrooms, Hot or Sweet Peppers, Onions, Olives,
Pepperoni, Homemade Sausage, Capicola, Bacon, Extra Cheese, Anchovies.
(For the best tasting pizza, we recommend a maximum of three toppings.)

Carbone's celebrated pastas.
Made with imported spaghetti pasta.

Pasta

 Piccolo Portions available
(for less than hearty appetites)

Spaghetti

Served with Grandma and Grandpa's
tomato sauce, and a meatball or meat sauce.
Vegetarian marinara with chunky tomatoes and onions.
Small - 7.99 • Regular - 8.99 • Large - 10.99

Try one of our premium homemade sauces:

Aglia Olio, Alfredo, Pepperoni, Pesto Sauce - 2.99

Linguine with Clam Sauce

Whole baby clams, onions, garlic, and spices
with white wine or marinara sauce - 14.99

Spaghetti with Puttanesca Sauce

A chunky tomato sauce with anchovies, olives,
hot peppers, capers, and garlic - 11.99

Tortellini in Alfredo Sauce

Tiny cheese filled pasta hats in a sauce
of butter, cream and Romano cheese - 10.99

Try it primavera style - add a medley of
fresh vegetables - 1.50

Spaghetti with Caruso Sauce

Tender, sautéed chicken livers, onion, garlic, and
mushrooms in our homemade sauce - 13.99

Ricotta Stuffed Shells

Jumbo shells stuffed with seasoned ricotta cheese,
smothered in our homemade sauce - 11.99

Fettuccini Alfredo

Broad, flat pasta noodles in a cream, butter
and Romano cheese sauce - 13.99

Add grilled chicken - 3.50

Add jumbo shrimp - 5.50

Carbone's Sampler

A combination of ravioli, lasagna, gnocchi,
and spaghetti. Served with your choice of
meatball or meat sauce and mushrooms.
(no substitutions please) - 15.99

HOMEMADE PASTA SPECIALTIES

Baked Lasagna

Grandma & Grandpa Carbone's lasagna. Pasta
noodles layered with ricotta, mozzarella, and
Romano cheeses. Served with mushrooms and
your choice of meatball or meat sauce - 12.99

Meat Ravioli

Meat filled pasta squares served with our
homemade tomato sauce - 13.99

Cheese Ravioli

Cheese filled pasta squares served with our
homemade tomato sauce - 11.99

Gnocchi

Homemade potato dumplings served with your
choice of meatball or meat sauce - 10.99

Pierogies

Bet you didn't know that Grandma Carbone
was Slovak! Potato and cheese filled
dumplings served with sautéed onions - 10.99

ADDITIONAL PASTA TOPPINGS:

extra meatball - 1.50, mushroom sauce - 1.50
extra meat sauce - 1.50, extra spaghetti sauce - 1.25



The Wine Cellar

RED WINES

Mondavi Woodbridge Zinfandel – 24.95
Conchay Toro Cabernet – 25.95
Conchay Toro Merlot – 25.95
Kendall Jackson Vintner's Reserve
Pinot Noir – 30.00
Robert Mondavi Merlot – 24.95
Black Swan Shiraz – 22.95
Melini Borghi D'Elsa Chianti – 22.95
Bolla Valpolicella – 22.95
Bolla Bardolino – 22.95
Mondavi Woodbridge White Zinfandel – 22.95

WHITE WINES

Robert Mondavi Chardonnay – 24.95
Ecco Domani Pinot Grigio – 25.95
Mondavi Woodbridge Pinot Grigio – 24.95
Turning Leaf Pinot Grigio – 24.95
Mondavi Woodbridge Moscato – 24.95

SPARKLING WINES

Great Western Extra Dry Champagne – 24.95
Martini & Rossi Asti Spumante – 24.95
Andre California Champagne – 19.95

WINES AVAILABLE BY THE GLASS OR CARAFE

Chianti, Lambrusco, Pinot Noir, Merlot, Red Zinfandel, Cabernet, Shiraz
White Zinfandel, Bianco, Chardonnay, Pinot Grigio, Moscato
Full Carafe – 21.00 • Half Carafe – 10.95

CARBONE'S BEER SELECTIONS

BOTTLED BEERS

Coors Light
IC Light
Miller Lite
Rock Light
Budweiser
Molson

Rolling Rock
Michelob
Michelob Ultra
Stoney's
Miller High Life
O'Douls

Yuengling
Heineken
Blue Moon
Peroni

DRAFT BEERS

*Small and Large
Pitchers Available*

Yuengling
Coors Light
Peroni

We have a spacious banquet room available for all of your special occasions.

GIFT CERTIFICATES AVAILABLE IN ANY SIZE.

Thank you for your patronage, The Carbone Family

Carbone's is committed to providing a pleasant experience for our guests. To uphold this standard, we request that parties of twelve or more are one check only. In addition, parties of 12 or more, or parties requesting separate checks may have an automatic gratuity added to each guest check. Not responsible for personal belongings.

KIDS MEALS

Reserved for our guests twelve and under.

Hamburger with Fries – 4.99

Chicken Tenders with Fries – 4.99

Mini Corn Dogs with Fries – 4.99

Kids Pasta

Served with a meatball or meat sauce – 4.99

BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist,
Root Beer, Ginger Ale, Tropicana Lemonade,
Fresh Brewed Iced Tea – 1.99 (Free Refills)

Bottled Coca Cola products available

Coffee, Decaf Coffee,

Hot Tea, Hot Decaf Tea – 1.99

Sparkling Mineral Water – 2.99

Bottled Spring Water – 1.25

White or Chocolate Milk – 1.99

Desserts

Pecan Ball

Vanilla ice cream rolled in toasted pecans,
topped with whip cream and your
choice of chocolate, caramel, or
butterscotch sauce – 4.95

Peanut Butter Pie

Melt in your mouth peanut butter cream
topped with chocolate sauce and
whip cream – 4.75

Cheesecake with Strawberries

A thick slice of New York style cheesecake
covered with strawberries and
whip cream – 4.95

Tiramisu

A delicate cake of espresso soaked lady fingers
and creamy mascarpone cheese – 5.25

Chocolate Turtle Bundt Cake

A decadent mini chocolate bundt cake
topped with chocolate and caramel
sauces and pecans – 5.25

Spumoni

An Italian ice cream blended with
dried fruits and nuts – 3.95

Ice Cream Sundaes

Vanilla or chocolate ice cream topped
with your choice of strawberry,
chocolate fudge, butterscotch,
or caramel sauce – 3.95

Ice Cream

French vanilla or Dutch chocolate – 3.50

Blackberry Cobbler

Sweet plump blackberries in between a
flaky double crust pastry served warm with
a scoop of ice cream – 5.25

Cannoli

A rolled Italian pastry tube stuffed with
a vanilla ricotta cream or chocolate ricotta
cream filling dipped in toasted pecans – 4.75

Angel Pie (seasonal)

A vanilla flavored chiffon filling with flaked
coconut, then smothered with
strawberries and whip cream – 4.95

If you don't see it on our menu, please ask.
We'll do our best to accomodate you.

TEMPTING *Appetizers*

Calamari Rings – 9.49

Shrimp Cocktail – 9.99

Provolone Cheese Sticks – 7.99

Breaded Zucchini – 7.99

Appetizer Basket

Provolone cheese sticks, zucchini, and mushrooms. Serves 3-4 – 10.99

Sautéed Sweet Peppers – 8.99

With asiago cheese add 2.00

Sautéed Hot Peppers – 8.99

With asiago cheese add 2.00

Homemade Onion Rings

Carbone's world famous one-of-a-kind homemade onion rings.

Large – 9.99 • Small – 7.99

Coconut Shrimp

Large tender shrimp rolled in coconut breading and served with raspberry sauce – 9.99

Garlic Toast – 3.99

With mozzarella cheese add 1.79

Salads

House Salad

Crisp iceberg lettuce mixed with seasonal greens, shredded carrots and red cabbage, topped with pickled beets, onion slice, black olive and grape tomato.

Small – 3.89 • Large – 4.19

Substitute all seasonal greens for iceberg lettuce add 1.00 for small, 1.25 for large

Antipasto

An assortment of Italian meats, cheeses, vegetables, olives, pickled eggs and pepperoncini on a bed of house salad with homemade Italian dressing – 15.99

Antipasto for Two

Same goodness for smaller appetites – 10.99

Grilled Chicken Salad

Grilled chicken breast, French fries and a blend of cheeses on a bed of house salad served with your choice of dressing – 13.99

Grilled Steak Salad

Julienne strips of marinated steak on a bed of house salad garnished with our famous homemade onion rings and blended cheeses. Served with your choice of dressing – 15.99

Dressings: Our Homemade Italian, French, Ranch, Sweet N Sour, 1000 Island, Honey Mustard

Creamy Bleu Cheese – .90 extra

Crumbled Bleu Cheese – 1.50 extra

HOMEMADE SOUPS

Authentic Italian Minestrone

Homemade soup loaded with vegetables and beans. Bowl – 4.99 • Cup – 3.79

***Grandma Carbone's Original Recipe Wedding Soup**

Romano cheese and egg blend, tiny meatballs, spinach and carrots in a light broth. Bowl – 4.99 • Cup – 3.79

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