

HEROS

on garlic bread +2

CHICKEN PARMIGIANA	15
CHICKEN CUTLET	14
lettuce, tomato sauce	
EGGPLANT PARMIGIANA	14
VEAL PARMIGIANA.....	16
VEAL CUTLET	15
with tomato sauce	
SHRIMP PARMIGIANA.....	17
MEATBALL PARMIGIANA	14
MEATBALLS	13
with tomato sauce	
SAUSAGE.....	13
with tomato sauce	
SAUSAGE & PEPPERS	13
with tomato sauce	
SAUSAGE & PEPPERS PARMIGIANA	14
POTATO & EGGS	12
PEPPERS & EGGS	12
PEPPERS & EGGS	13
melted mozzarella	
SALAMI & PROVOLONE.....	13



SIDES

NONNA’S MEATBALLS	10
HOME MADE FRIES	10
SAUTÉED BROCCOLI garlic & oil.....	10
SAUTÉED SPINACH garlic & oil	10
SAUTÉED ZUCCHINI garlic & oil	10
SAUTÉED ASPARAGUS garlic & oil.....	13
SAUTÉED BROCCOLI RABE garlic & oil.....	13

CHILDREN’S MENU

10 years old and under

CHICKEN TENDER & FRIES	14
SPAGHETTI AND MEATBALL	13
PENNE ALLA VODKA	13
RAVIOLI AND TOMATO SAUCE.....	13
PENNE WITH BUTTER.....	11
ZITI WITH TOMATO SAUCE.....	11



Fine Italian Cuisine Since 1970

TUES-FRI 12:00PM - 10:00PM
SAT 12:00PM - 10:00PM
SUN 1:00PM - 9:00PM

146 TULIP AVENUE
FLORAL PARK, NY 11001

516.730.8177 • CARAMIARESTAURANT.COM

CATERING MENU

APPETIZERS & SALADS

FRESH MOZZARELLA & TOMATOES	HALF TRAY 55 FULL TRAY 90
MIXED SALAD	HALF TRAY 45 FULL TRAY 65
CAESAR SALAD	HALF TRAY 45 FULL TRAY 65
RUSSO ANTIPASTO SALAD	HALF TRAY 55 FULL TRAY 95
STUFFED MUSHROOMS in butter..	HALF TRAY 55 FULL TRAY 90
GRILLED PAZZO SALAD	HALF TRAY 80 FULL TRAY 130
BAKED CLAMS per dozen.....	MARKET PRICE

PASTA

BAKED ZITI	HALF TRAY 55 FULL TRAY 85
PENNE PRIMAVERA	HALF TRAY 55 FULL TRAY 100
CLAM SAUCE over linguini	HALF TRAY 85 FULL TRAY 140
MEAT LASAGNA	HALF TRAY 60 FULL TRAY 100
PENNE VODKA	HALF TRAY 55 FULL TRAY 100
CHEESE TORTELLINI.....	HALF TRAY 60 FULL TRAY 105
in alfredo sauce	
RIGATONI & BROCCOLI	HALF TRAY 55 FULL TRAY 100

ITALIAN SPECIALTIES

EGGPLANT PARMIGIANA	HALF TRAY 60 FULL TRAY 105
EGGPLANT ROLLATINI.....	HALF TRAY 60 FULL TRAY 105
SAUSAGE & PEPPERS	HALF TRAY 75 FULL TRAY 130
ITALIAN MEATBALLS	HALF TRAY 65 FULL TRAY 100
CHICKEN PARMIGIANA	HALF TRAY 70 FULL TRAY 130
CHICKEN FRANCAISE.....	HALF TRAY 75 FULL TRAY 140
CHICKEN MARSALA	HALF TRAY 75 FULL TRAY 140
CHICKEN CACCIATORE	HALF TRAY 75 FULL TRAY 140
CHICKEN FINGERS	HALF TRAY 70 FULL TRAY 110
VEAL PARMIGIANA.....	HALF TRAY 85 FULL TRAY 160
VEAL FRANCAISE	HALF TRAY 85 FULL TRAY 160
VEAL MARSALA.....	HALF TRAY 85 FULL TRAY 160

SEAFOOD

SHRIMP PARMIGIANA.....	HALF TRAY 100 FULL TRAY 170
SHRIMP SCAMPI.....	HALF TRAY 100 FULL TRAY 170
SEAFOOD COMBO over linguini	HALF TRAY 110 FULL TRAY 210

VEGETABLES

SAUTÉED SPINACH.....	HALF TRAY 50 FULL TRAY 90
SAUTÉED BROCCOLI	HALF TRAY 50 FULL TRAY 90

*Before placing your order please inform your server if a person in your party has a food allergy, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions. Substitutions may be subject to additional charges and prices do not include tax. Prices subject to change without notice.

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TAKEOUT MENU



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APPETIZERS

FRIED CALAMARI	17
SHRIMP COCKTAIL	16
MOZZARELLA STICKS	12
MUSSELS MARINARA	17
STUFFED MUSHROOM	14
stuffed with breadcrumbs, served in a light butter sauce	
EGGPLANT ROLLATINI	14
rolled with ricotta cheese, baked in marinara sauce with melted mozzarella	
BAKED CLAMS	(HALF DOZEN) 14 • (FULL DOZEN) 20
clams baked with breadcrumbs chopped clams +2	
HOT ANTIPASTO	SM (1 OF EACH) 18
..... LG (2 OF EACH) 32	
stuffed peppers, baked clams, stuffed mushrooms, shrimp scampi and eggplant rollatini	
GARLIC BREAD PARMIGIANA	8

SOUPS

STRACCIATELLA	8
egg drop soup with spinach and parmigiana cheese	
MINISTRONE SOUP	8
fresh vegetable soup and a touch of tomato sauce	
PASTA E FAGIOLI	8
red and white cannellini beans, ziti, prosciutto, garlic and onions	
CHICKEN SOUP	8
homemade broth with shredded chicken, carrots and pastina	
TORTELLINI SOUP	8
homemade broth with cheese tortellini and spinach	

SALADS

grilled chicken +8 • grilled shrimp +11 shredded or fresh mozzarella +2	
PAZZO!	SM 18 • LG 26
grilled vegetables marinated and sautéed in our balsamic vinaigrette dressing, served over mesclun lettuce with fresh mozzarella and provolone cheese	
CAESAR	SM 13 • LG 19
romaine lettuce tossed in our traditional caesar dressing with garlic croutons	
CAPRESE	14
fresh mozzarella, tomatoes, roasted red peppers and olives	
RUSSO	SM 16 • LG 23
romaine lettuce, tomatoes, cucumbers, celery, salami, fresh mozzarella, roasted peppers and provolone	
MIXED SALAD	SM 13 • LG 18
romaine lettuce, cucumbers, tomatoes, celery, olives and roasted peppers	
COLD ANTIPASTO	SM 16 • LG 23
SIDE SALAD	8
romaine lettuce, tomatoes and cucumbers in house balsamic vinaigrette	

ENTREES

served with spaghetti with tomato sauce (extra charge for any substitutions)	
CARA MIA	CHICKEN 28 VEAL 28
layered cutlets with eggplant, mozzarella and mushrooms in marsala sauce	
FRANCAISE	CHICKEN 24 VEAL 27
lightly battered cutlets with lemon and white wine	
CAPRI	CHICKEN 26 VEAL 29
breaded cutlets topped with chopped tomatoes, fresh mozzarella, red onions and basil salad	
MARSALA	CHICKEN 24 VEAL 27
sautéed cutlets in mushrooms and marsala wine	
PICCATA	CHICKEN 24 VEAL 27
cutlets in lemon white wine, capers and roasted peppers	
PIZZAIOLA	CHICKEN 24 VEAL 27
sautéed with mushrooms and peppers in a hearty marinara sauce	
SORRENTINO	CHICKEN 26 VEAL 29
thin cutlets layered with prosciutto and eggplant in marinara and marsala wine sauce with melted mozzarella	
SALTIMBOCCA	CHICKEN 24 VEAL 27
thin cutlets over a bed of spinach topped with prosciutto and mozzarella in white wine sauce	
SWEET MELISSA	CHICKEN 28 VEAL 30
chicken cutlets layered with eggplant, prosciutto and mozzarella in sweet vermouth sauce with onions and mushrooms	
CHICKEN CACCIATORE	24
cubes of chicken breast with mushrooms in a light marinara sauce	
SAUSAGE & PEPPERS	24
sweet italian sausage and bell peppers in our tomato sauce	
SERGIO’S PORK CHOPS	28
on the bone, sautéed hot cherry peppers, onions and mushrooms in white wine sauce	
PORK CHOP VALDOSTANO	30
on the bone, stuffed with prosciutto and mozzarella in hearty marsala wine sauce with mushrooms	
EGGPLANT ROLLATINI	24
eggplant rolled with ricotta cheese in marinara sauce and melted mozzarella	

PARMIGIANA STYLE

PARMIGIANA	EGGPLANT 22 CHICKEN 24 VEAL 27
breaded cutlets topped with tomato sauce and melted mozzarella	
PARMIGIANA SICILIAN	CHICKEN 25 VEAL 28
with a layer of eggplant	

PASTA

whole wheat pasta +2 • gluten free pasta +2	
BAKED ZITI	19
PENNE ALLA VODKA	20
add grilled or fried chicken 10 add grilled or fried shrimp 14	
PENNE PRIMAVERA	22
sautéed mixed vegetables over penne with garlic and oil	
RIGATONI WITH BROCCOLI	garlic and oil..... 22
add burrata 8 add grilled or fried chicken 10 add grilled or fried shrimp 14	
RIGATONI PORTOBELLO & CHICKEN	24
sliced chicken, sautéed portobello mushrooms and onions in marsala sauce with a splash of marinara over mezzi rigatoni	
SPAGHETTI & NONNA’S MEATBALLS	19
LASAGNA	21
MANICOTTI	21
CHEESE OR MEAT RAVIOLI	22
SPINACH RAVIOLI PORTOBELLO	24
GNOCCHI CREAMY BOLOGNESE	23
FETTUCCINI ALFREDO	20
add grilled or fried chicken 10 add grilled or fried shrimp 14	
CAVATELLI BURATTA	with spicy vodka sauce 26
RIGATONI PESTO	23
CAVATELLI CARA MIA	with sausage and broccoli rabe..... 23

add burrata 8 add grilled or fried chicken 10 add grilled or fried shrimp 14

SEAFOOD PASTA SPECIALS

SHRIMP ALLA CARA MIA	28
sautéed shrimp in a creamy garlic sauce served over a bed of linguini	
CLAM SAUCE	24
over linguini, choice of red or white sauce	
MUSSELS MARINARA	over linguini..... 26
ZUPPA DI PESCE	44
mussels, clams, scungilli, shrimp and calamari in marinara sauce over linguini	

SEAFOOD

served with spaghetti with tomato sauce (extra charge for any substitutions)	
CHILEAN SEA BASS OREGANATA	38
with lemon and white wine sauce, topped with breadcrumbs	
FLOUNDER OREGANATA	30
with lemon and white wine sauce, topped with breadcrumbs	
FLOUNDER FRANCAISE	30
lightly battered in lemon and white wine sauce	
SALMON OREGANATA	30
with lemon and white wine sauce, topped with breadcrumbs	
SHRIMP PARMIGIANA	28
FRIED SHRIMP	with tartar sauce..... 28
SHRIMP FRA DIAVOLO	28
sautéed in medium spicy marinara sauce, garnished with clams	
SHRIMP MONACHINO	30
breaded shrimp with onions and mushrooms in a sweet vermouth sauce topped with melted mozzarella cheese	
SHRIMP FRANCAISE	28
SHRIMP SCAMPI	28
SHRIMP & CHICKEN FRANCAISE	30
CALAMARI FRA DIAVOLO	27
sautéed in medium spicy marinara sauce, garnished with clams	
SCUNGILLI FRA DIAVOLO	34
sautéed in medium spicy marinara sauce, garnished with clams	

