

Our Food is cooked to order
We appreciate your patience.

Carmaleno's

PUSHCART



ITALIAN RESTAURANT



SCAN TO VIEW MENU

HOUSE FAVORITE APPETIZERS

Stuffed Mushrooms 11.75

Mushroom caps baked and filled with a mushroom breadcrumb and cheese stuffing

Fried Tomatoes 16.75

Sliced red tomatoes, breaded and pan fried, topped with mozzarella and a creamy tomato & pesto sauce

Pepe's Calamari 16.75

Pan-fried calamari tossed in a zesty pepperoncini sauce

Fried Calamari 15.75

Pan-fried calamari with a side of marinara sauce

Artichoke Ravioli 17.25

Ravioli filled with artichoke hearts and mascarpone cheese, served in a cream tomato & pesto sauce

Seafood Ravioli 18.75

Ravioli filled with shrimp, lobster, scallops and mascarpone cheese, served in a light cream, garlic and sherry wine sauce with baby shrimp and scallions

Garlic Bread 7.75

Add mozzarella cheese 2.00

Fried Mozzarella 13.50

Pan fried mozzarella triangles served with marinara sauce

PASTA

Pasta Marinara 15.50

Pasta with Meatballs (2) 18.95

Pasta with Meat Sauce 18.95

Pasta with Italian Sausage 20.95

Ravioli 19.95

Cheese filled with marinara sauce

Baked Lasagna 19.95

Three cheese- mozzarella, parmesan and ricotta

Pasta with Garlic and Oil 15.50

Pasta with Clam Sauce 19.95

Chopped clams sautéed in garlic and oil with a red or white sauce

Add shrimp 8.50

Pasta Carbonara 20.50

Pasta in a white cream sauce with pancetta

Pasta Choices

Spaghetti, Linguini, Ziti & Angel Hair

Fresh Pasta: Fusilli 4.00

SALADS

Caprese Salad 14.50

Thin sliced fresh mozzarella, tomato topped with a balsamic vinaigrette and fresh basil

Add prosciutto 5.00

Garden Salad Sm 7.00 / Lg 12.00

Lettuce, tomato, cucumber, olives, onion and pepperoncini peppers

Caesar Salad Sm 7.00 / Lg 12.00

Romaine lettuce and croutons tossed in a creamy Caesar dressing topped with shaved Parmesan

Antipasto (2ppl) 15.50 / (4ppl) 18.75

Garden Salad topped with ham, mortadella, salami, provolone cheese and anchovies.

Additions to any Salad:

Chicken \$6.50 Shrimp \$8.50

HOUSE FAVORITE ENTRÉES

*Chicken Angelique 24.95

Two boneless chicken breasts, breaded and stuffed with prosciutto, mortadella and mozzarella cheese, served with a choice of Marsala Wine or Sorrento sauce (pink cream sauce with mushrooms)

*Pasta Pesto Chicken 23.00 / Shrimp 25.00

Combo 28.50

A cream, basil and garlic sauce, sautéed with chicken, shrimp or a combination of both, served over pasta

*Chicken Villanese 26.50

Boneless sliced chicken breast, shrimp, chopped clams and mushrooms served over linguini with a choice of red or white clam sauce

*Dipeppo Chicken 23.00 / Shrimp 25.00

Combo 28.50

Chicken, shrimp or a combination of both, broccoli and ziti, sautéed with butter and garlic, topped with parmesan cheese

*Veal Saltimbocca 27.50

Lightly floured veal stuffed with prosciutto, mushrooms and mozzarella cheese, in a Marsala Wine Sauce, topped with mozzarella cheese

*Eggplant Villanese 20.75

Fried eggplant layered with fresh ricotta, mozzarella and parmesan cheese topped with marinara sauce

Eggplant, Chicken, Veal & Steak entrées are served with pasta marinara, any substitution is an extra charge

EGGPLANT

Eggplant Parmesan 19.00

Fried eggplant with mozzarella cheese and marinara sauce

Eggplant Braciolettine 21.50

Fried eggplant rolled with Italian sweet sausage, ham, mortadella and mozzarella cheese, covered with mozzarella and marinara sauce

CHICKEN

Chicken Cutlet w/ Marinara Sauce 21.00

Chicken Parmesan 22.00

Pan-fried Chicken cutlet with mozzarella cheese and marinara sauce

Chicken and Eggplant Parmesan 24.95

Pan-fried chicken cutlet with eggplant, mozzarella cheese and marinara sauce

Chicken Marsala 22.95

Boneless sliced chicken breast sautéed with mushrooms and ham in a butter and Marsala wine sauce

Chicken Cacciatore 22.95

Boneless sliced chicken breast sautéed with peppers, mushrooms and onions in a marinara sauce

VEAL

Veal Cutlet with Marinara Sauce 23.25

Veal Parmesan 24.50

Pan-fried veal cutlet with mozzarella cheese and marinara sauce

Veal and Eggplant Parmesan 27.50

Pan-fried veal cutlet with eggplant, mozzarella cheese and marinara sauce

Veal with Lemon 23.50

Veal medallions sautéed in a lemon sauce

Veal Scaloppini Marsala 24.50

Veal medallions sautéed with mushrooms and ham in a butter and Marsala wine sauce

Veal Cacciatore 24.50

Veal medallions sautéed with peppers, mushrooms and onions in a marinara sauce

* \$5.00 fee for splitting entrees*

20% gratuity is applied to parties 6 or more

Prices are subject to change without notice

**Before placing your order, please inform your server if a person in your party has a food allergy.*

**Consuming raw or undercooked meats, poultry, or seafood poses a risk to one's health.*

STEAKS, CHOPS AND SAUSAGE

Steak Parmesan 32.00

Broiled NY Sirloin topped with mozzarella cheese and marinara sauce

Steak Marsala 32.00

Broiled NY Sirloin topped with mushrooms and ham in a butter and Marsala wine sauce

Steak with Mushrooms and Onions 32.00

Pork Chops (1) 22.75

Vinegar peppers, Mushrooms and Potatoes

Sausage, Pepper and Potatoes 22.75

3 Pan-fried Italian sweet sausages, green peppers and potatoes

SEAFOOD

Calamari 21.25

Fresh calamari sautéed in garlic and oil with a red or white sauce over pasta

Shrimp Cacciatore over Pasta 24.50

Shrimp sautéed with fresh peppers, mushrooms, and onions in a marinara sauce

Shrimp Scampi over Garlic Bread 24.50

Shrimp sautéed in garlic, oil and butter over garlic bread with a side of pasta marinara

Shrimp Marsala over Pasta 24.50

Shrimp sautéed with mushrooms and ham in a butter and marsala wine sauce

Little necks 25.50

Sautéed in onions, garlic, oil and sherry over pasta

Mussels 23.50

Sautéed in onions, garlic, oil and sherry over pasta

Haddock 22.75

Filet topped with a red or white Chopped Clam sauce over your choice of pasta

SIDE ORDERS

Meatballs (2) 6.50

Sausages (2) 8.50

Spinach 6.00

Broccoli 6.00

Potatoes 6.50

Pasta Marinara 4.00

Pasta Other Sauce 6.00

Fresh Pasta Marinara (Fusilli) 6.00

Fresh Pasta Other Sauce (Fusilli) 8.00

PIZZA'S

| | Small 10" | Large 16" |
|---|-----------|-----------|
| Cheese Pizza <i>Traditional Tomato Sauce and Shredded Mozzarella</i> | 11.50 | 16.50 |
| Bianco Pizza <i>Garlic Infused Olive Oil, Shredded Mozzarella and Ricotta Cheese</i> | 14.00 | 20.50 |
| Pushcart Pizza <i>Garlic Infused Oil, Light Traditional Tomato Sauce, Sliced Tomatoes, Fresh Mozzarella, Basil</i> | 14.00 | 22.00 |
| Carmaleno's Pizza <i>Traditional Tomato Sauce, Sausage Slices, Mushrooms, Peppers, Onions & Shredded Mozzarella</i> | 15.00 | 22.50 |
| Shrimp Scampi Pizza <i>Shrimp sautéed in garlic, oil & butter topped with shredded mozzarella</i> | 15.00 | 22.50 |
| Chicken Parmesan Pizza <i>Pan-Fried Chicken Cutlet with Mozzarella Cheese, Marinara Sauce & Parmesan Cheese</i> | 15.00 | 22.75 |
| Veggie Pizza <i>Traditional Tomato Sauce, Shredded Mozzarella Cheese, Onions, Mushrooms, Olives & Green Peppers</i> | 14.00 | 21.25 |
| North End Pizza <i>Garlic Infused Oil, Light Tomato Sauce, Mozzarella, Roasted Peppers, Caramelized Onion & Grilled Chicken</i> | 15.25 | 22.75 |
| Create Your Own — each topping <i>Choose a pizza from above then add toppings</i> | 1.99 | 2.99 |

CALZONE'S

| | Small | Large |
|--|-------|-------|
| Cheese | 12.75 | 16.50 |
| Italian Cold Cut | 15.50 | 19.50 |
| Ham, Mozzarella, Ricotta | 15.50 | 19.50 |
| Spinach & Cheese | 15.50 | 19.50 |
| Chicken Parmesan | 16.50 | 20.50 |
| Create Your Own — each topping <i>Begin with the cheese calzone, then add toppings</i> | 1.99 | 2.99 |

Pizza & Calzone Toppings

| | | |
|--|------------------|-----------------------|
| Anchovies | Fresh Mozzarella | Parmesan Cheese |
| Basil | Fresh Tomato | Peppers |
| Black Olive | Garlic | Pepperoni |
| Broccoli | Ham | Ricotta |
| Carmelized-Onion | Mushroom | Roasted Pepper Salami |
| *Grilled Chicken , Chicken Cutlet & Shrimp | sm. 4.00 | lrg. 5.00 |
| *Sausage or Meatball | sm. 3.5 | lrg. 4.50 |

History of the Pushcart

Pushcarts have been a part of U.S. history since the late 1800's. When immigrants from Western and Eastern Europe migrated to this country to live the "American Dream," many wanted to open a shop, but rarely had enough money to purchase or even rent a space. Determined to make the "dream" a reality, most used what money they did have to buy wood and built a traveling shop or wooden cart where they could sell their wares. Before long, these same entrepreneurs banded together and established a kind of pushcart marketplace.

Perhaps one of the most popular areas where pushcart vendors are still quite prevalent is right in Boston. Weekdays at Quincy Market, and every Friday and Saturday at Haymarket, people converge on the city and can buy anything from fruit and fish to watches and jewelry from these vendors.

Named for the pushcarts that were stored in the alley behind the original building, Pat and his family were happy to greet and serve guests with delicious Italian fare that was homemade and always fresh.

Moving forward to 2010, Pat's son, Joe along with wife Cheryl and two Children Toni-Ann and Joie-Ann have once again brought the pushcart legacy back. Along with their experience and knowledge they have taken the friendly atmosphere, delicious authentic food, and quality service of Pat's Pushcart Restaurant to the North Shore of Boston.