

STARTERS

Fruttie di Maré

SERVING FOR TWO OR MORE ONLY

Sautéed shrimp, scallops, mussels, clams and squid in a lightly spiced white wine, lemon and butter saffron sauce

PER PERSON 9

Calamares ala Putanesca

Sautéed calamari with anchovies, olives, red onions, and capers in a tomato sauce

8

Calamares ala Romana

Fried calamari sautéed with olive oil, garlic and parsley

8

Gambas ala Plancha

Charbroiled shrimp wrapped with bacon and topped with diablo sauce

9

Crab Cakes

Two Alaskan crab cakes served over a red roasted bell pepper cream sauce

13

Mussels al Diablo

Steamed black mussels with a diablo sauce

8

Shrimp Cocktail

Five jumbo shrimp with cocktail sauce

12

Don's Artichoke

Artichoke stuffed with shrimp, crab meat, diced prosciutto ham, melted provol cheese and Italian bread crumbs

13

Stuffed Artichoke

Artichoke stuffed with Italian bread crumbs served with a garlic and butter sauce

8.5

WITH SHRIMP AND CRAB MEAT

11

Chorizo Bilbao

Slices of Spanish sausage sautéed with mushrooms, garlic and butter

7

Eggplant

Lightly breaded, deep-fried and baked thin sliced eggplant with red sauce and provol cheese

6

Pesto Ravioli

Three jumbo raviolis stuffed with pesto and topped with Gorgonzola cream sauce

8

Toasted Ravioli

Raviolis stuffed with your choice of cheese, meat or combination

6

Meatballs

Homemade Italian meatballs

5

Fried Mozzarella Sticks

Served with red sauce

5

Garlic Cheese Bread

Served with red sauce

3

Italian Butter

Olive oil, fresh basil, garlic & fresh herbs

3.5

INSALATA

Add Chicken to any Salad for 4 or filet of Salmon 7

Large House Salad

Artichoke hearts, red onions, pimientos and Parmesan with a mix of iceberg lettuce and romaine

6

Large Caesar Salad ♦

Romaine lettuce, Parmesan cheese with homemade croutons and Caesar dressing

6

Tomato Salad WHEN IN SEASON

Tomato wedges, red onions, basil, garlic, olive oil and red wine vinaigrette

5

Spinach Salad

Spinach leaves tossed with bacon, bleu cheese crumbles, lightly fried onions, roasted cherry tomatoes and raspberry vinaigrette

9.5

Wedge Salad

Wedge of iceberg lettuce topped with bacon, blue cheese crumbles and chopped tomatoes. Served with housemade ranch dressing

9.5

Greek Salad

Feta cheese, Kalamata olives, pepperoncini, and onion with spring mix and romaine. Served with Greek dressing

9.5

Steak Salad ♦

5 ounce filet mignon, grilled portobello mushrooms and roasted cherry tomatoes with spring mix. Topped with feta cheese, fried onions and housemade balsamic vinaigrette

13

Salmon Salad ♦

Pan seared salmon, spring mix tossed with bacon, bleu cheese crumbles, lightly fried onions, roasted cherry tomatoes and raspberry vinaigrette

13

Ask about the Carmen's Gift Card!

ENTRÉES

VITELLO

Served with House Salad and choice of Mostaccioli & Red Sauce or Mixed Vegetables

*Served only with House Salad Substitute Caesar Salad for 2.5 Split entrée 5

Veal Oscar*

Sautéed veal with shrimp, scallops, asparagus and garlic cream sauce

29

Veal Sebastian*

Breaded and sautéed veal served over fettuccine with Alfredo sauce and artichoke hearts

25

Veal Marsala

Sautéed veal with mushrooms, green peppers and Marsala wine sauce

23

Veal Parmigiano

Breaded and sautéed veal baked with provol cheese and tomato sauce

23

Veal Piccata

Sautéed veal with mushrooms and capers in a white wine, lemon and butter sauce

23

Veal Saltimbocca

Sautéed veal topped with prosciutto ham and melted provol cheese in a special wine sauce

23



The artichoke leaf notes our customer favorites.

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ENTRÉES

POLLO

Served with House Salad and choice of Mostaccioli & Red Sauce or Mixed Vegetables
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<p>Chicken Spiedini Oscar* 28 Marinated, breaded, rolled and charbroiled chicken breast with shrimp, scallops and fresh asparagus in a garlic cream sauce</p> <p>Chicken Spiedini Julian* 22 Marinated, breaded, rolled and charbroiled chicken breast served over fettuccine with Alfredo sauce and artichoke hearts</p> <p>Chicken Spiedini Alexa 21 Marinated, breaded, rolled and charbroiled chicken breast served with spicy diablo sauce</p> <p>Chicken Spiedini Beatriz 21 Marinated, breaded, rolled and charbroiled chicken breast with mushrooms, black olives and capers served with a lemon butter sauce</p> <p>Chicken Spiedini Carmela 21 Marinated, breaded, rolled and charbroiled chicken breast served with amogio sauce</p> <p>Chicken Spiedini Jacqueline* 21 Marinated, breaded, rolled and charbroiled chicken breast served over angel hair pasta with crushed tomatoes, olive oil, garlic and fresh basil</p>	<p>Chicken Saltimbocca 20 Charbroiled chicken breast topped with prosciutto ham and melted provol cheese in a special wine sauce</p> <p>Chicken Lemonatta 19 Charbroiled chicken breast topped with mushrooms, capers and white wine, lemon and butter sauce</p> <p>Chicken Marsala 19 Charbroiled chicken breast topped with mushrooms, green peppers and Marsala wine sauce</p> <p>Chicken Parmigiano 19 Breaded and baked chicken breast topped with provol and parmesan cheese</p>
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*Fresh, festive Italian!
 Housemade sauces with
 your made to order meal.*

PESCE

Served with House Salad Substitute Caesar Salad for 2.5 Split entrée 5

<p>Shrimp Carmen 22 Lightly breaded and charbroiled shrimp served over linguine with a white wine lemon/butter sauce with mushroom and broccoli</p> <p>Shrimp Scampi 22 Lightly breaded and charbroiled shrimp served over linguine with a white wine, lemon and garlic butter sauce</p> <p>Tilapia Fresca 21 Pan seared tilapia topped with fresh mango, olive oil and balsamic vinaigrette sauce</p> <p>Tilapia ala Marisa 21 Pan seared tilapia topped with mushrooms, black olives, capers and a lemon and butter sauce</p>	<p>Salmon Oscar ♦ 28 Charbroiled salmon filet with shrimp and scallops in an asparagus and garlic cream sauce</p> <p>Salmon Diablo ♦ 24 Charbroiled salmon filet served over fettuccine with shrimp, scallops and spicy diablo sauce</p> <p>Lobster Spiedini 30 6 ounce Maine lobster tail dusted in Italian bread crumbs, rolled and charbroiled with choice of lemon butter sauce or garlic champagne cream sauce</p>
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CARNE

Served with House Salad and choice of Mostaccioli & Red Sauce or Mixed Vegetables
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<p>Steak Oscar* ♦ 28 Two charbroiled beef medallions topped with shrimp, scallops, asparagus and garlic cream sauce</p> <p>Steak Marsala ♦ 24 Two charbroiled beef medallions topped with mushrooms, green peppers and Marsala wine sauce</p> <p>Steak Modiga ♦ 24 Two lightly breaded and charbroiled beef medallions topped with provol cheese, mushrooms and a white wine, lemon and butter sauce</p>	<p>Surf and Turf* ♦ 39 6 ounce lobster spiedini and 4 ounce charbroiled filet mignon tossed in Italian breadcrumbs and topped with provol cheese and mushrooms with a lemon and white wine butter sauce</p> <p>KC Strip* ♦ 25 12 ounce charbroiled strip served with asparagus and sautéed vegetables and side of amogio sauce</p>
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PASTA

Served with House Salad Substitute Caesar Salad for 2.5 Split entrée add 5

Paella Valenciana	28	Linguine Primavera	17
RECIPE OF RENOWNED KANSAS CITY CHEF JOSE "PEPE" FERNANDEZ A traditional Spanish saffron rice served with a variety of seafood, chicken, beef and chorizo		Linguine served with mixed vegetables in a light white cream sauce	
Capellini de Angel	16	Gnocchi ala Loren	17
Angel hair pasta served with crushed tomatoes, olive oil, garlic, basil and fresh herbs		Gnocchi served with vodka tomato cream sauce, mushrooms and peas	
WITH CHICKEN	19	Gnocchi con Pesto	17
Tortellini Andres	18	Gnocchi served with a creamy pesto sauce	
Donut-shaped pasta stuffed with prosciutto ham and chicken with an alfredo sauce with mushrooms and peas		 Judy's Rigatoni	18
Eggplant Parmesan	16	Rigatoni served with prosciutto ham, mushrooms and peas in a vodka tomato cream sauce	
Lightly breaded, deep-fried and baked thin sliced eggplant topped with provol cheese and red sauce		Rigatoni ala Carmen	19
Lobster Ravioli	19	Rigatoni served with sautéed tenderloin tips, green peppers, mushrooms and tomatoes with a touch of Marsala white wine sauce	
Lobster ravioli with sautéed shrimp served with a roasted red bell pepper cream sauce		Monica's Rigatoni	17
 Fettuccine Carbonara	22	Rigatoni served with sautéed red onions, garlic, fresh mushrooms and fresh tomato sauce	
Fettuccine served with sautéed prosciutto ham in a cream, butter, egg and parmesan cheese sauce		Mostaccioli con Broccoli	17
Fettuccine al Diablo	22	Mostaccioli with broccoli and mushrooms in a tomato cream parmesan sauce	
Fettuccine served with shrimp, mussels, clams, squid and spicy tomato sauce		Baked Mannacotti	14
 Fettuccine de Maré	23	Mannacotti stuffed with Ricotta cheese and topped with tomato cream sauce	
Fettuccine served with shrimp, scallops, clams, black mussels, fresh tomatoes and mushrooms in a Béchamel sauce		Baked Cannelloni	15
Fettuccine Alfredo	18	Cannelloni stuffed with veal, turkey and beef topped with a tomato cream sauce	
Fettuccine with cream, butter and parmesan cheese sauce		Lasagna	15
WITH CHICKEN	21	Homemade with Italian meatballs, Italian sausage and ricotta cheese	
Linguine White Clams	18	Ravioli	14
Linguine served with a light white Béchamel sauce		Your choice of meat, cheese or combination served in Italian red sauce	
Linguine Alioli	17	Spaghetti with Red Sauce	8
Linguine served with mixed vegetables, olive oil garlic and basil		PER MEATBALL OR ITALIAN SAUSAGE	1.5

DOLCI

Cannoli	Cheesecake
Pistachio Cream Tort	Chocolate Cheesecake
Spumoni Ice Cream	White Chocolate
Tiramisú	Strawberry Cheesecake



CARRY OUT CATERING EVENTS

Enjoy Carmen's tastes anywhere! Ask for our carry out menu. Call 816 333 4048 and we'll have your order waiting.

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Carmen's caters to your special occasion. Ask for our catering menu.
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Our event space is the perfect place for any festive occasion. We'll tailor your tastes for any gathering where a delightful dining experience makes a memorable event. Cocktail, Birthday or Holiday Parties, Receptions, Rehearsal Dinners, Wedding Receptions, Business Meetings and Presentations.

Available seven days a week accommodating parties of up to 85. Friday and Saturday events require a minimum purchase. Choose from our menu or we can help plan a personal fare. Full bar available. Distinctive wines for every allowance. Exclusivity and privacy plus Carmen's exceptional service.

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