

*Dolci  
Dulce* \$7.00

**TARTUFO**

*French Vanilla Ice Cream Rolled in Dark Chocolate Shavings.*

**TIRAMISU**

*Home Made Traditional Italian Dessert*

**PERA AL VINO ROJO**

*Pears Poached in Red Wine*

**CANOLI**

*Ricotta Cheese and Chocolate Chips*

**DOLCI DEL GIORNO**

*Daily Special of Our Pastry Chef*

*Coffss  
Cafes*

**CAPPUCCINO .....\$ 3.50**

*Regular or Decaffeinated*

**ESPRESSO .....\$ 2.75**

**COFFEE OR TEA ..... \$ 1.50**

*Regular or Decaffeinated*

**SODA ..... \$ 1.50**

**MINERAL WATER ..... \$ 4.00**

# Karina's Restaurant

*A Combo Cuisine Italian & Spanish*

Tues - Thurs: 5pm - 10pm

Fri & Sat: 5pm - 11pm

Sun: 4pm - 9pm

Monday: Closed

617 S. 3<sup>rd</sup> Street

Philadelphia, PA 19147

**215-218-0455**



## *Antipasti*

**ANTIPASTE DE LA CASA .....\$ 10.00**

*An Assortment of Traditional Italian Appetizers*

**COZZE .....\$ 9.00**

*Mussels in Garlic Wine Sauce (Red or White)*

**FUNGI E GAMBERI .....\$ 10.00**

*Sauteed Mushrooms, Radicchio and Baby Shrimp with Fresh Herbs*

**BOLITAS DE MOZZARELLA .....\$ 10.00**

*Rolled Mozzarella and Prosciutto with Anchovies and Porcini Mushrooms Sauce*

**ANTIPASTE RIVIERO .....\$11.00**

*Shrimp, Mussels, Clams and Squid in a Garlic Wine Sauce (Red or White)*

## *Insalate*

**ENSALADA DEL CESAR .....\$ 8.00**

*Crisp Romaine Lettuce in a Traditional Ceasar Dressing and Croutons*

**INSALATA DELLO CHEF .....\$ 9.00**

*Arugula Shaved Parmesan and sliced Artichokes in a Lemon Dressing*

## *Carpacci*

**CARPACCIO DI TONNO CON ANICE .....\$10.00**

*Fresh Tuna Seasoned with Anice Fennel and Lemon*

**CARPACCIO DI MANZO .....\$10.00**

*Thinly Sliced Filet Mignon Cured with Lemon Capers and Onions*

## Pasta

### **PENNE CARUSO .....\$16.00**

*Pencil Shaped Pasta with Pachetta Bacon, Fresh Peas in a Pink Sauce*

### **FARFELLE DEL MARINAIO .....\$18.00**

*Bow Tie Pasta with Crabmeat, Shrimp, Pesto and Tomato Sauce*

### **MALFATO ALLA COATRO**

#### **FORMACHOS .....\$15.00**

*Dumplings of Spinach and Ricotta Cheese with Melted Gorgonzola, fontina & Parmesan Cheese*

### **SPAGHETTI FRUTI DI MARE.....\$20.00**

*Spaghetti Pasta with Seafood in a Red or White Sauce*

### **GNOCHI DI PATATE CON SALCICIA**

#### **RADICCHIO E FUNGI .....\$16.00**

*Dumplings of Potatoes with Sausage Mushrooms and Radicchio in a Light Brown Sauce*

### **TAGLIOLINI NERI CON SALMONE .....\$18.00**

*Homemade Black Tagliolini with Fresh Salmon, Crab Meat in a Light Brandy, Tomato Cream Sauce*

### **FETUCHINE ALLA PECORA .....\$16.00**

*Homemade Fetuchine in a Lamb Ragù*

### **CABATTELI ALLA PORCINI .....\$16.00**

*Homemade Cabatteli Pasta with Chicken, Porcini Mushrooms, Fresh Peas in a Light Cream Sauce*

### **RISOTTO E GAMBERI .....\$20.00**

*Arborio Rice with Shrimp, Prawns, Artichokes in an Extra Virgin Olive Oil, Garlic, Wine Sauce*

## Vitello

### **VITELLO ÀLLA KARINA'S.....\$20.00**

*Veal Medallions with Prosciutto Sundried Tomatoes in a Brandy and Brown Gravy Sauce*

### **CHURASCO DE TERNERA.....\$19.00**

*Breaded Veal Cutlet Served with Tomatoes, Onions, Baby Greens in a Lemon Vinagret*

### **VITELLO E GAMBERI.....\$23.00**

*Veal Medallions Sauteed with Shrimp, Artichokes, Mushrooms in a Garlic White Wine Sauce*

## Pollami

### **POLLO INVOLTINI.....\$18.00**

*Chicken Breast Stuffed with Prosciutto, Fontina Cheese, Spinach in a Porcini Mushrooms and Marsala Wine Sauce*

### **POLLO POMODORO.....\$16.00**

*Breaded Chicken Cutlet with a Rich Tomato Sauce and Mozzarella Cheese*

### **POLLO OLLA GRIGLIA.....\$16.00**

*Grilled Chicken Breast Top with Red Onion, Tomatoes, Basil in Extra Virgin Olive Oil*

## Pesce

### **SALMONE ÀLLA GRIGLIA.....\$19.00**

*Grilled Salmon Over Baby Greens Top with Scallions, Tomatoes, Capers, Green Olives Extra Virgin, Olive Oil and Lemon*

## Karina's Spanish Dishes

### Appetizers - Aperativos Menu Latino

### **ENSALADA DE AGUACATE.....\$8.00**

*Avocado Salad*

### **ENSALADA MARINERA.....\$12.00**

*Seafood Salad*

### **CHUPE DE CAMARONES.....\$9.00**

*Shrimp and Egg Drop Soup*

### **SEVICHE DE CAMARONES.....\$12.00**

*Shrimp Cocktail Spanish Style*

## Entradas

### **ARROZ CON MENESTRAY CARNE ASADA.....\$18.00**

*Rice & Beans with Grilled Top Round*

### **SECO DE CHIVO.....\$17.00**

*Goat Stew*

### **CHURASCO ARGENTINO.....\$24.00**

*New York Strip Steak Grilled to Perfection with Chimmy Churry Sauce*

### **SOPA MARINERA (BLANCO O ROJA).....\$21.00**

*Seafood Soup (Red or White) Spanish Style*

### **PAELLA BALENCIANA.....\$47.50**

*Mixed Seafood & Rice with Chicken & Spanish Sausage (Perfect for Two People)*

### **TRUCHA FRITA.....\$17.00**

*Pan Fried Trout with Tomatoes, Onions, Extra Virgin Olive Oil and Fresh Lemon Juice*

### **CAMARONES AL MODO MIO.....\$18.00**

*Sauteed Shrimp, Scallops, Mushrooms, Fresh Tomatoes Served in a Bed of Arugula*