

ANTIPASTI

Gamberi in Coppa "Shrimp Cocktail"

Four Large Shrimp served with
Traditional Cocktail Sauce
15.50

Bruschette Miste

Grilled Ciabatta Bruschetta with Baked Fresh
Goat Cheese, Oil Cured Olives, Grape
Tomatoes and Fresh Mozzarella
13.50

Polipo con Patate e Fagiolini

Grilled Octopus with Yukon Gold Potatoes,
Roasted Red Bell Peppers, Green Beans and
Olive Mint Vinaigrette
13.50

Caprese

Seasonal Tomatoes with Fresh Mozzarella,
Basil and E.V.O.O
12.95

Pere con Prosciutto e Mascarpone

Pear with Mascarpone Cheese Wrapped
with Prosciutto di Parma, Black Olives,
Balsamic Reduction and E.V.O.O.
12.95

Impepata di Cozze

Pan Roasted Black Mediterranean Mussels,
Pinot Grigio, Chili Peppers, Crushed Black
Pepper and Lemon Juice
12.95

Calamari Fritti

Lightly Breaded Seasoned Crispy Fried
Calamari with Roasted Garlic Tomato Sauce
12.95

Bruschettone di Tonno

Peppercorn Encrusted Seared Ahi Tuna with
Artichokes, Tomatoes and Basil on Grilled
Tuscan Bread with Black Olive Tapenade
14.95

Arancini di Formaggio

Saffron Flavored Arborio Rice Balls Stuffed
with Taleggio, Fontina Cheese served with a
Spicy Tomato Sauce
11.95

PIZZE

Margherita

Fresh Mozzarella with Seasonal Tomatoes
Basil and Tomato Sauce
11.50

Formaggi

Three Cheese Pizza: Mozzarella,
Provolone and Fontina
12.50

Contadina

Roasted Chicken, Fontina Cheese, Garlic,
Fresh Tomato and Arugula Salad
11.95

Salsiccia

Provolone Cheese, Tomato Sauce,
Roasted Red Peppers and Italian Sausage
12.50

Pizza con Gamberi Pesto

Basil Pesto, Fresh Mozzarella, Sautéed
Shrimp and Tomatoes
13.95

Add Shrimp or Chicken to Any Pizza
2.50

PASTA

Farfalle con Vodka

Bowtie Pasta, Roasted Chicken,
Peas and Mushrooms in a Tomato
Vodka Cream Sauce
11.95

Rotini alla Bolognese

Corkscrew Shaped Pasta
with our Traditional Bolognese
Meat Sauce
12.50

Linguine con Prosciutto e Basilico

Linguini with Fresh Basil,
"Prosciutto di Parma" and Peas Tossed
Tableside, Inside a Parmesan Cheese
Wheel
14.95

Campanelle con Gamberi

Bell Shaped Pasta, Shrimp, Fresh
Spinach and Tomato in a Chive
Cream Sauce
13.95

Whole Wheat & Gluten Free Pasta Upon Request add \$1.00

Radiatori del Mezzadro

Radiator Shaped Pasta with Roasted
Chicken Breast, Broccoli, Red Peppers
in a Roasted Garlic Cream Sauce
12.50

Orrecchiette alla Salsiccia

Little Ear Shaped Pasta with Italian
Sausage, Rapini, Pecorino Romano
and Spicy Garlic Oil
12.50

Capellini Con Gamberi

Angel Hair Pasta served with Shrimp,
Broccoli and Fresh Tomatoes in a
Spicy Garlic Oil
12.50

Gnocchi di Zucca

Homemade Sweet Potato Gnocchi
and Butternut Squash Gnocchi with
Brown Butter Sage Sauce, Apples
and Toasted Almonds
12.95

All Pasta Lunch Entrees \$7.95

On Mondays & Tuesdays

Every Friday Lunch!

Choose One of Three Carlucci Classics: Special Pizza,
Special Panini or Special Baked Pasta

Then add a Robust Glass of Wine or Soft Drink

\$11.95

Valid For On-Site Dining Only

Insalate

Insalata di Pesce Misto

Seasonal Mixed Green Salad with Ahi
Tuna, Tomatoes, Fresh Mozzarella
Cheese, Apples, Marinated Grilled
Shrimp, Toasted Cashews, Cucumber
and Fat Free Raspberry Dressing 13.95

Carlucci Cobb

Chopped Cobb Salad with Romaine
Lettuce, Chicken Breast, Hard Boiled
Eggs, Tomatoes, Provolone Cheese,
Avocado, Pancetta and Red Wine
Vinaigrette 12.95

Insalata di Salmone

Grilled Salmon, Organic Greens,
Cremini Mushrooms, Bell Peppers,
Artichokes and Roasted Tomato
Vinaigrette 15.95

Sub Grilled Shrimp for Salmon

Spinaci e Caprino

Baby Spinach Salad with Caramelized
Hazelnuts, Sliced Strawberries, Goat
Cheese Topped with Free Range
Chicken Breast and Organic
Champagne Dressing 13.95

Insalata con Bistecca

Grilled Black Angus London Broil
Organic Field Greens, Marinated
Artichoke Hearts, Shaved Seasonal
Vegetables, Red Onion, Tomatoes and
Balsamic Vinaigrette 12.95

Casalinga

Organic Field Greens with Cured
Olives, Peppers, Tomatoes, Ricotta
Salata, Cucumber and Red Wine
Vinaigrette 5.95

Gorgonzola e Noci

Field Greens, Heirloom Apples,
Caramelized Walnuts, Gorgonzola
Cheese and Creamy Gorgonzola
Dressing 7.50

Cesare

Baby Romaine "A La Caesar" with
Parmesan Crostini 6.95
*Entrees add Chicken 11.95 or
Shrimp, Salmon 14.95*

CARLUCCI

PANINI

Served with Parmesan Fries

Panino Gratinato

Open Face Shrimp and Crabmeat Panini served with Baked Mozzarella, Provolone, Arugula and Sun-Dried Tomato Aioli 12.95

Arista di Miali Alla Griglia

Grilled Pork Tenderloin, Provolone Cheese, Cherry Demi Glaze and Arugula on Herb Ciabatta 12.25

Carlucci Burger

Black Angus Beef Burger with Lettuce, Tomato, Caramelized Onions, Garlic Aioli served On a Pretzel Roll 10.95
Add Cheese 1.00

Panino Gnocco Fritto di Pesce

Prosecco Battered Pan Fried Perch, Tomatoes, Lettuce with Tarter Sauce On Focaccia Bread 12.95

Panino Con Bistecca

Marinated Black Angus Steak served with Caramelized Onions, Lemon Aioli, Fresh Arugula On a Tomato Focaccia 14.95
add Gorgonzola 1.00

Pollo Con Pancetta

"Traditional BLT with Chicken"
Grilled Chicken Breast served with Crispy Pancetta, Mozzarella, Lettuce, Tomato, Avocado Aioli On Herbed Ciabatta Bread 12.95

Panino di Tonno

Char-Grilled Basil Pesto Marinated Ahi Tuna with Tomatoes, Mozzarella, Caramelized Onions, Herbed Ciabatta Bread 12.95

Romano

Parmesan Breaded Chicken Breast on Herbed Ciabatta Bread with Tomatoes, Lettuce and Basil Aioli 12.95



PIATTI PRINCIPALI

Pollo alla Griglia

Grilled Boneless Chicken Breast served with Linguini Pasta, Baby Artichokes, Grape Tomatoes, Capers, Wild Arugula and Lemon Butter Sauce 14.95

Bistecchina di Manzo e Scampi

Marinated Grilled Black Angus Beef Steak with Crabmeat Stuffed Baked Scampi, Angel Hair Pasta with Lemon Caper Butter Sauce, Tomatoes and Shaved Parmesan Cheese 17.95

Melanzane alla Parmigiana

Eggplant "Parmigiana Style" with Mozzarella Cheese, Parmesan Cheese, Stuffed with Ricotta Cheese served with Linguini Pasta and Tomato Basil Sauce 12.95

Scaloppine di Pollo ai Funghi e Marsala

Chicken Scaloppine with Wild Mushrooms, Baby Spinach and Marsala Wine Sauce 14.50

Petto di Pollo alla Parmigiana

Chicken "Parmigiana Style" with Mozzarella Cheese, Light Tomato Basil Sauce and Linguini Pasta 13.95

Tilapia con Gamberi

Pan Seared Tilapia with Shrimp and Crispy Bay Scallops served with a Quinoa Vegetable Stew and Lemon Butter Sauce 15.95

Salmon al Forno con Fregola Sarda

Roasted Canadian Salmon with Sardinian Cous-Cous, Calamari, Shrimp, Sauteed Spinach served with a Spicy Tomato Sauce 17.95

*Great Private Rooms To Choose From
For Groups of 10 to 300*