

Dinner

PRIVATE DINING MENU ONE

\$47.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

INSALATE

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, red onion, ricotta salata, cucumber and red wine vinaigrette

PASTE

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ORRECCHIETTE ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

ROTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian Meat Sauce

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

*Select 1 to be served individually
or 2 to be served family style*

PIATTI PRINCIPALE

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

ARISTA DI MAIALE SALTINBOCCA pork loin roasted on a spit stuffed with fontina cheese, prosciutto and sauteed spinach

TAGLIATA DI MANZO sliced new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction *add 1.50*

TILAPIA AL FORNO oven roasted tilapia served with seasonal vegetables

FETTINE DI VITELLO nature fed veal "piccata" lemon caper butter sauce with sauteed spinach

MELANZANE ALLA PARMIGIANA oven roasted eggplant with, provolone cheese and tomato basil sauce

Select 2 entrees to be offered

DOLCI

TIRAMISU
espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE
mascarpone cheesecake with seasonal berries

PANNA COTTA CON CAMEL
old tuscan cooked vanilla flavored cream with berry salad

GELATI
homemade italian ice cream

SORBETTI
homemade italian sorbets

Select One

Dinner

PRIVATE DINING MENU TWO

\$52.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

P A S T E

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

ORRECCHIETTE ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

ROTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian Meat Sauce

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

*Select 1 to be served individually
or 2 to be served family style*

P I A T T I P R I N C I P A L E

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

ARISTA DI MAIALE SALTINBOCCA pork loin roasted on a spit stuffed with fontina cheese, prociutto and sauteed spinach

TAGLIATA DI MANZO sliced new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction

TILAPIA AL FORNO oven roasted tilapia served with seasonal vegetables

FETTINE DI VITELLO nature fed veal "piccata" lemon caper butter sauce with sauteed spinach

SALMONE AL FORNO oven roasted atlantic salmon served with seasonal vegetables

Select 2 entrees to be offered

D O L C I

TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

PANNA COTTA CON CAMEL old tuscan cooked vanilla flavored cream with berry salad

GELATI

homemade italian ice cream

SORBETTI

homemade italian sorbet

Select One

I N S A L A T E

INSALATA DI GORGONZOLA field greens, heirloom apples, gorgonzola cheese and walnut vinaigrette

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, red onion, ricotta salata, cucumber and red wine vinaigrette

INSALATA DI SPINACI baby spinach with walnuts, citrus vinaigrette and crumbled goat cheese

Select One

Dinner

PRIVATE DINING MENU THREE

\$59.95 PER PERSON, PLUS BEVERAGE TAX AND GRATUITY

P A S T E

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ORRECCHIETTE ALLA SALSICCIA little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

RONTINI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian Meat Sauce

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

RAVIOLI DI PESCE ravioli stuffed with ricotta, shrimp smoked scallops, artichoke hearts, lemon caper butter sauce garnished with grilled shrimp

*Select 1 to be served individually
or 2 to be served family style*

P I A T T I P R I N C I P A L E

POLLO ALLO ROMANA spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

PESCE DI GIORNO chef's fresh fish selection of the day

TAGLIATA DI MANZO CON SCAMPI aged angus new york strip steak with scampi stuffed with crabmeat served with seasonal vegetables and balsamic vinegar / add 4.95

BISTECCA FIORENTINA grilled 20oz rib-eye steak, cracked black pepper served with cream spinach / add 8.95

COSTOLETTA DI VITELLO AL FORNO nature-fed veal rib eye chop with with roasted potatoes and grilled vegetables / add 5.95

FILETTO DI MANZO ALLA GRIGLIA grilled aged angus beef filet with grilled vegetables, forked mashed potatoes and chianti sauce

SALMONE AL FORNO oven roasted atlantic salmon served with seasonal vegetables

Select 2 entrees to be offered

D O L C I

TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

PANNA COTTA CON CAMEL old tuscan cooked vanilla flavored cream with berry salad

GELATI

homemade italian ice cream

SORBETTI

homemade italian sorbet

Select One

I N S A L A T E

INSALATA DI GORGONZOLA field greens, heirloom apples, gorgonzola cheese and walnut vinaigrette

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, red onion, ricotta salata, cucumber and red wine vinaigrette

INSALATA DI SPINACI baby spinach with walnuts, citrus vinaigrette and crumbled goat cheese

Select One

Policies

All dinners include coffee and tea. All other beverage charges are additional. A 20% service charge and the current 10.75% sales tax will be applied to your total food and beverage charges.

Prices are subject to change.

Please Note: Minimum food and beverage charges and/or minimum guest counts are required for use of our private dining rooms. These minimums will be confirmed at the time the function is scheduled, according to its date, time and specific nature.

A non-refundable deposit of 25% of the total amount is required to reserve private dining facilities on a definite basis. This amount will be credited to your final charges. The balance of the payment is due in full at the conclusion of the function by business check, credit card or cash.

A guaranteed number of guests is required for all parties booked into a private or semi-private room in the restaurant, as well as all parties of 15 or more using a pre-planned menu. The guarantee is required

by 12:00 Noon two working days prior to the day of the function and may not be lowered after this date. Should Carlucci not receive the guarantee by this deadline, Carlucci will use the expected number of guests from the event contract as the guarantee and set for 10% over this number. The function will be billed per the guarantee or the actual number of guests served, whichever is greater.

We are pleased to assist with any special arrangements needed for your function, i.e., flowers, entertainment and audio-visual equipment.

Complimentary valet parking is available for all functions scheduled during regular restaurant hours.

Beyond our standard menu offerings, we are happy to custom design lunch, dinner and reception menus based upon your specific goals and requirements. Please inquire about these special dining opportunities when planning your next event.