

ANTIPASTI

Calamari

Crispy Fried Calamari, Served with Roasted Garlic Tomato Sauce 14.50
add 2.00 for **Grilled or Sauteed** *GF
with Green Beans, Roasted Peppers, Potatoes

Burrata

Soft Burrata Cheese, Oven Roasted Red and Golden Beets, Fresh Basil, Toasted Pinenuts, Pesto, E.V.O.O. 15.50

Bruschetta Mista

Baked Goat Cheese, Served with Grilled Crostini, Oil Cured Olives, Diced Tomatoes and Fresh Mozzarella Cheese 14.95

Gamberi alla Picatta

Sauteed Jumbo Shrimp, E.V.O.O., Chopped Garlic, Capers, Lemon, Toasted Ciabatta 15.99

Brie al Forno

Italian Brie Baked in Puff Pastry with Amaretto-Apricot Sauce, Sliced Granny Smith Apples 14.95

Melanzane alla Parmigiana *V

Lightly Breaded Layered Eggplant Parmesan Topped with Melted Mozzarella Cheese, Tomato Basil Sauce 12.95

Salsiccia i Pepperoni *GF

Italian Sausage and Roasted Peppers, Served Over Soft Mascarpone Polenta 14.95

Arancini Ripieni *GF

Homemade Saffron Risotto Balls Stuffed with Italian Brie, Fontina Cheese and Peas, Over Tomato Basil Sauce, Shaved Pecorino 13.95

Salumi e Formaggi

Traditional Platter of Mixed Italian Meats and Cheeses with Dry Cherry Fig Spread and Homemade Herb Ricotta Cheese 19.95

***Meats- Sopressata / Capicola / Salami / Prosciutto di Parma

***Cheeses- Gorgonzola Dolce Smoked Mozzarella / Fresh Mozzarella

PIZZE

Margherita *V

Fresh Mozzarella, Sun-Dried Tomatoes, Fresh Basil 13.95

Contadina

Roasted Chicken, Fontina Cheese, Tomatoes, Garlic, Baby Arugula 14.95

Montanara

Fontina Cheese, Prosciutto di Parma, Mushrooms, Drizzled with Truffle Oil 16.95

Salsiccia

Provolone Cheese, Marinara Sauce, Roasted Red Peppers, Crumbled Italian Sausage 14.95

Make Any Pizza Gluten Free
add 1.00

PASTA

Linguine con Prosciutto

Linguini Spooled Tableside Inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma, Peas, and Fresh Basil 17.50

Penne Estivo *V

Quill Shaped Pasta, Fresh Tomatoes, Roasted Red Peppers, Eggplant, Garlic, Basil, E.V.O.O., Topped with Ricotta Salata 13.95

Orecchiette con Salsiccia

Little Ear Shaped Pasta with Crumbled Tuscan Sausage Ragu, Baby Spinach, Tomato Cream Sauce 14.50

Gemelli alla Bolognese

Twisted Shaped Pasta with Traditional Slow Cooked Bolognese Meat Sauce of Ground Veal, Beef and Pork 13.95

Campanelle con Gamberi

Bell Shaped Pasta with Shrimp, Baby Spinach, Tomatoes and Chive Cream Sauce 15.50

Gnocchi con Filettino

Homemade Potato-Spinach Dumplings, Diced Filet of Beef, Sliced Asparagus, Wild Mushrooms with Alfredo Cream Sauce 18.50

Radiatori del Mezzadro

Radiatori with Roasted Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce 14.95

Capellini con Capesanti

Angel Hair Pasta, Pan Seared Scallops, Broccoli and Fresh Tomatoes, Spicy Garlic Aioli Sauce 15.50

Ravioli di Mare

Homemade Tri-Colored Ravioli Filled with Smoked Scallops, Shrimp, Artichoke and Ricotta, with Grilled Scampi, Fresh Basil, Roasted Cherry Tomatoes, and Tomato-Vodka Cream Sauce 18.95

Whole Wheat or Gluten-free Pasta Upon Request add 1.00

INSALATE

Casalinga *GF

Organic Field Greens with Oil Cured Olives, Peppers, Red Onion, Tomatoes, Ricotta Salata, Cucumber and Red Wine Vinaigrette 6.99

Gorgonzola e Noccolia *GF

Field Greens with Carmelized Hazelnuts, Crumbled Gorgonzola, Sliced Apple, Raspberry Vinaigrette Dressing 8.95

Carlucci Cobb *GF

Chopped Romaine Lettuce, Tomatoes, Chicken Breast, Avocado Hard Boiled Eggs, Crispy Pancetta, Provolone Cheese, Red Wine Vinaigrette 15.50

Insalata Con Bistecca Di Manzo *GF

Grilled Black Angus Sirloin Steak, Over Mixed Organic Field Greens, Red Onion, Marinated Artichoke Hearts, Tomato-Vinaigrette Dressing 17.95

Insalata di Pesce Misto *GF

Organic Mixed Baby Greens, Ahi Tuna, Grilled Shrimp, Tomatoes, Fresh Mozzarella, Peppers, Caviar Lentils with Italian Vinaigrette Dressing 18.50

Cesare

Hearts of Tender Romaine "A La Caesar" Topped with Anchovies and Crostini 7.95

Caprese *GF

Sliced Tomatoes, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil, E.V.O.O., Aged Balsamic 9.95

Spinaci con Polo

Grilled Chicken Breast, Baby Spinach, Strawberries, Grapefruit, Roasted Cashews and Goat Cheese, Served in an Angel Hair Basket with Raspberry Vinaigrette Dressing 14.95

Salmon alla Griglia

Grilled Salmon, Cabbage, Black Lentils, Bell Peppers, Almonds, Corn with Roasted Tomato Vinaigrette 19.50

Insalata di Pollo

Organic Mixed Baby Greens, Parmesan Crusted Chicken Breast, Avocado, Corn, Sweet Peppers, Tomatoes, Fresh Mozzarella, Red Quinoa, Honey Dijon Poppseed Dressing 14.95

*GF (Gluten-Free) *V (Vegetarian) Dietary Restrictions Received With Enthusiasm ***Most Items Can Be Adjusted To Gluten-Free

CARLUCCI

01/19

PANINI

Served with Parmesan Fries
or Broccoli Slaw

Panini con Bistecaca di Manzo

Sliced Ribeye Steak Sandwich, Served with Tomatoes, Baby Arugula, Grilled Onions, Gorgonzola Dolce and Garlic Aioli on Toasted Italian Ciabatta Bread 16.95

Trio di Formaggi *GF / *V

Fresh Mozzarella, Melted Cheddar and Italian Brie with Sliced Tomatoe and Romaine Lettuce on Gluten Free Bun, Honey Mustard Aioli 14.99

Panino alla Romana

Lightly Breaded Chicken Breast, Mozzarella Cheese, Lettuce and Tomato, with Basil-Aioli on a Toasted Italian Ciabatta Bread 14.95

Pollo e Pancetta

Grilled Chicken Breast served with Crispy Pancetta, Mozzarella Cheese, Lettuce and Sliced Tomato with Honey Mustard Aioli, Toasted Ciabatta Bread 14.99

Panino di Tacchino

Sliced Smoked Turkey Breast, Tomato, and Mozzarella Served in a Basil-Spinach Flavored Wrap with Hearts of Romaine 'A La Caesar' 13.99

Carlucci Burger

The Carlucci 8oz Angus Beef with Smoked Mozzarella Cheese, Lettuce and Tomato on a Pretzel Bun 14.50

Gluten-Free Buns - add 1.00
Sub Fruit for Fries or Slaw - add 1.00

PIATTI PRINCIPALI

Risotto con Gamberi *GF

Aged Arborio Rice with Grilled Scampi, Saffron, Grape Tomatoes, Sliced Asparagus, Brandy-Tomato Cream Sauce 21.50

New York ~ New York *GF

Grilled 9oz New York Strip Steak with Roasted Potatoes, Arugula, Cherry Tomatoes, Shaved Parmesan Cheese, Balsamic Reduction 24.95

Pollo alla Parmigiana

Lightly Breaded Chicken Breast "Parmigiana Style" with Melted Mozzarella Cheese, Over Linguini Pasta and Tomato Basil Sauce 15.95

Bistecchina e Scampi

Marinated Grilled 7oz Black Angus Beef and Crabmeat Stuffed Baked Scampi, Roasted Roma Tomatoes, Balsamic Reduction, Served with Angel Hair Pasta and Lemon-Caper Butter Sauce 21.95

Polpo e Gamberi

Grilled Marinated Octopus, Shrimp, Yukon Gold Potatoes, Rosted Bell Peppers, Green Beans, Mediterranean Olives, Fresh Mint 18.95

Tilapia con Gamberi

Pan Seared Tilapia with Sauteed Shrimp, Seasonal Vegetables, Orzo and a Lemon Butter Sauce 19.95

Vitello alla Picata

Veal Scaloppine, Sauteed Spinach, Roasted Potatoes, Capers, Lemon-Butter and Natural Juices 19.95

Salmone al Forno

Roasted British Columbian Salmon with Calamari, Fregola Sarda, Sauteed Spinach and a Spicy Tomato Sauce 21.95

Tonno in Padella *GF

Pan Roasted Peppercorn Encrusted Ahi Tuna, with Soft Mascarpone Polenta, Baby Arugula and Sun-Dried Tomato Relish 23.95

Pollo alla Griglia

Grilled Boneless Chicken Breast, Sun-Dried Tomatoes, Artichokes, Grape Tomatoes, Capers, Arugula served with Linguini Pasta, Lemon Butter Sauce 15.99

Branzino al Forno

Oven Roasted Whole Mediterranean Seabass, Roasted Cauliflower, Caramelized Carrots, Smoked Paprika Lemon - Butter Sauce 22.95

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Gluten-Free is not Allergy Free -- Traces of Gluten are Contained in Most Dishes

**GREAT PRIVATE ROOMS TO CHOOSE FROM
FOR GROUPS OF 10-300**

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