

CARLUCCI

ANTIPASTI

SALUMI BOARD 14
Assorted Imported Italian Meats
and Cheeses, Toasted Crostinis

**GRILLED MOZZARELLA
WRAPPED IN PROSCIUTTO 9**
Knob Onions, Zucchini, Fresh Herbs

CRISPY CALAMARI 10
Flash Fried Calamari, Vinegar
Peppers, Basil Aioli, Marinara

PEPPERS & SAUSAGE 10
Grilled in EVOO, Garlic
Fresh Herbs

BRUSCHETTA 10
Minted Pea Puree,
Tomato Mozzarella Basil,
Avocado Hummus

CACIO E PEPE ARANCINI 9
Parmesan Crema
Shaved Pecorino

CAST IRON SHRIMP 12
Jumbo Shrimp, EVOO, Garlic,
Capers, Lemon, Toasted Ciabatta

BLUE POINT OYSTERS
\$2.50 each (min 6 per order)
Cucumber and Wasabi Pearls

ANCIENT ROMAN "PANCAKE" 8
Soft Polenta, Spiral Zucchini,
Caciocavallo Cheese, Toasted Crostinis

INSALATA

MERCATO 7
Local Greens,
Herbed Vinegar

APPLE GORGONZOLA 9
Mixed Baby Greens
White Balsamic,
Candied Walnuts

CAPRESE 10
Sweet and Ugly Tomatoes,
Cilingalie Mozzarella, Fresh Basil,
Aged Balsamic Drizzle

CLASSIC CAESAR 8
Herbed Croutons, Cherry
Tomatoes, Shaved Parmesan

BABY SPINACI 9
Pickled Onion, Soft Egg,
Warm Bacon Vinaigrette

MEZZALUNA 10
Mixed Baby Greens, Cucumbers, Tomatoes,
Green Beans, Pancetta, Chick Peas,
Gorgonzola, Red Wine Vinaigrette

PASTE

LINGUINI 21
"A *Carlucci Original*"
Linguini, Prosciutto, Fresh Basil, Tossed
Tableside in a Parmesan Cheese Wheel

SQUEEZE BOX 21
Radiator Shaped Pasta,
Grilled Chicken, Roasted Red Peppers,
Broccolini, Garlic Cream Sauce

GNOCCHI 18
Hand Cut Ricotta Pillows,
Red Sauce, Farmers Cheese, Fresh Mint

PENNE 18
Spicy Vodka Tomato Sauce

LITTLE EARS 22
Sausage Fennel Ragù, Baby Spinach,
Tomato Cream Sauce

SPAGHETTINI 24
Spicy San Marzano Tomatoes,
Gulf Shrimp, Calamari, Octopus,
Calabrian Chilis

RIGATONI 19
Classic Tuscan Meat Sauce

GLUTEN FREE PASTA AVAILABLE

PIATTO PRINCIPALE

MISTO DI MARE 26
Mixed Grill of Shrimp, Scallops, Calamari,
Over Arugula, Roasted Red Bell Peppers,
Lemon, EVOO

"THE BIG 22" 36
22 oz Dry Aged NY Strip,
Rosemary Potatoes, Steak Butter,
Barolo Sauce

HANGER STEAK 24
Marinated and Grilled,
Fresh Market Vegetables, Red Wine Sauce

PORK TENDERLOIN 27
Soft Mascarpone Polenta,
Knob Onions, Peach Balsamic Glaze

NORTH ATLANTIC SALMON 25
Pan Roasted, Farro Perlato,
Fennel Pollen Roasted Zucchini,
Pomegranate Vinaigrette

VEAL SALTIMBOCCA 24
Fresh Sage, Prosciutto, Provolone,
Sautéed Spinach and Artichokes

WHITEFISH 24
Sautéed, Grilled Asparagus, Baby Beets,
Crushed Citrus Vinaigrette

ITALIAN CLASSICS

CHICKEN PARMIGIANA 22
Served with Spaghetti Marinara

SPAGHETTI 19
Housemade Meatballs,
Red Sauce

CHICKEN VESUVIO 22
Half Roasted Bone-In
Amish Yard Bird,
Spring Peas, Fresh Oregano,
Charred Lemon,
Roasted Fingerling Potatoes

LASAGNA 21
Homemade Meat Sauce,
Ricotta, Fresh Herbs

CHICKEN PICATTA 22
Roasted Potatoes, Sautéed Spinach,
Lemon Caper Sauce

WE WILL DO OUR BEST TO HONOR SPECIAL DIETARY REQUESTS