

CARLUCCI

ANTIPASTI

SALUMI BOARD 12
Assorted Imported Italian Meats
and Cheeses, Toasted Crostinis

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

CRISPY CALAMARI 10
Crispy Fried Calamari,
Pepperoncini, Basil Aioli, Marinara

CACIO E PEPE ARANCINI 9
Parmesan Crema,
Shaved Pecorino

BRUSCHETTA 10
Fresh Tomato, Goat Cheese,
Marinated Mozzarella, Black Olives

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

INSALATA

MERCATO 7/10
Local Greens,
Herbed Vinaigrette

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 8/12
Herbed Croutons,
Shaved Parmesan

STEAK 16
Sliced Angus Steak,
Market Greens, Artichoke,
Roasted Shallot Vinaigrette

COBB 12
Tomato, Provolone, Grilled Chicken,
Artichokes, Red Wine Vinaigrette

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

ROASTED BEET 9
Gold and Yellow Beets, Ricotta
Crostini, Red Wine Vinaigrette

BIG CHEESE 10/14
Chopped Romaine,
Provolone, Baby Mozzarella,
Artichokes, Salami, Pepperoncini,
Olives, Tomatoes

PASTE

LINGUINI 13
"A Carlucci Original"
Linguini, Prosciutto, Fresh Basil, Tossed
Tableside in a Parmesan Cheese Wheel

SQUEEZE BOX 12
Radiator Shaped Pasta,
Grilled Chicken, Roasted Red Peppers,
Broccoli, Garlic Cream Sauce

GNOCCHI 14
Hand Cut Ricotta Pillows,
Red Sauce, Farmers Cheese, Fresh Mint

GARGANELLI 14
Spicy San Marzano Tomato,
Gulf Shrimp

RIGATONI 13
Classic Tuscan Meat Sauce

RAVIOLI 13
Homemade Four Cheese,
Parmesan Broth

ORECCHIETTE 13
Little Ear Shaped Pasta with
Mild Italian Sausage Ragù,
Tomato Cream Sauce and Spinach

GLUTEN FREE PASTA AVAILABLE

PANINI

The Big "ACE OF CLUBS" 11
Shaved Roasted Turkey, Pesto Mayo,
Fontina, Bacon, Lettuce, Tomato,
House Brined Pickles

SMACK BURGER 12
Prime 8oz. Sirloin, Gruyere, Butter Lettuce,
Tomato, Caramelized Onion,
Applewood Smoked Bacon on a Pretzel Bun

SUPER "FUNGUY" 10
Grilled Portobello, Goat Cheese, Arugula,
Roasted Red Peppers

SAUSAGE & PEPPERS 10
Gardiniere, Parmesan on Ciabatta

Whammy MEATBALL Sammy 10
Housemade Meatballs, Provolone, Vinegar
Peppers, Red Sauce

"HOTSTUFF" 11
Crispy Chicken with Calabrian Chili Aioli,
Shaved Romaine, Tomato,
Melted Mozzarella

ATOMIC GRILLED CHEESE 9
Toasted Baguette with Mozzarella,
Provolone, Fontina Cheese,
Sliced Chilies

PROSCIUTTO 12
Shaved Prosciutto, Arugula, Mascarpone,
Fig Marmalade on Toasted Ciabatta

PIATTO PRINCIPALE

AMISH SALT BRICK CHICKEN 15
Organic, Roasted Mushrooms, Cherry
Tomatoes, Salsa Verde

EGGPLANT PARMESAN 15
with Pasta Marinara

MISTO DI MARE 16
Mixed Grill of Shrimp, Scallops, Calamari,
Roasted Red Bell Peppers,
Lemon, EVOO, Arugula,

ROASTED WHITEFISH 17
Grilled Seasonal Veggies,
Lemon, EVOO

BUTCHER CUT HANGER STEAK 16
Red Wine Sauce, Market Vegetables

GRILLED SALMON 17
in "Crazy Broth",
Roasted Potatoes, Spinach

CHICKEN PICATTA 14
Lemon, Butter, Capers, Natural Juices,
Sautéed Spinach, Roasted Potatoes

PIZZA

MARGHERITA 10
House Mozzarella, Fresh Basil, Tomato

FUNGHI Y TARTUFO 10
Mixed Mushroom and Truffle Oil

DIAVOLA 10
Imported Salami, Pepperoncini

WE WILL DO OUR BEST TO HONOR SPECIAL DIETARY REQUESTS
Dishes created by Executive Chef "Jonny Hart" & Sous Chef Alex Fuentes