

# CARLUCCI

## ANTIPASTI

**SALUMI BOARD 14**  
Assorted Imported Italian  
Meats and Cheeses

**SAUSAGE & PEPPERS 10**  
Grilled in EVOO, Garlic and  
Fresh Herbs

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

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

**TRI-SCHETTA 10**  
Minted Pea Puree, Tomato Basil,  
Avocado Hummus

**BLUE POINT OYSTERS**  
\$2 each (minimum 6 per order)  
Cucumber and Wasabi Pearls

**CACIO E PEPE ARANCINI 9**  
Parmesan Crema, Shaved Pecorino

**CRISPY CALAMARI 10**  
Flash Fried Calamari, Vinegared  
Peppers, Basil Aioli, Marinara

**TUNA TARTARE 12**  
Black Olives, Basil, Saffron Aioli,  
Toasted Crostini, Popped Capers

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

## INSALATA

**MERCATO 7**  
Local Greens,  
Herbed Vinegar

**CLASSIC CAESAR 8**  
Herbed Croutons, Cherry  
Tomatoes, Shaved Parmesan

**APPLE GORGONZOLA 9**  
Mixed Baby Greens  
White Balsamic,  
Candied Walnuts

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

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

**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  
Tablesides in a Parmesan Cheese Wheel

**PENNE 12/18**  
Spicy Vodka Tomato Sauce

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

**SQUEEZE BOX 13/21**  
Radiator Shaped Pasta,  
Grilled Chicken, Roasted Red Peppers,  
Broccolini, Garlic Cream Sauce

**LITTLE EARS 14/22**  
Sausage Fennel Ragù, Baby Spinach,  
Tomato Cream Sauce

**BUCATINI 16/24**  
Hand Rolled, all'Amatriciana,  
House Cured Guanciale, Tomato,  
Aromatics, Pecorino Cheese

**GNOCCHI 11/18**  
Hand Dipped Ricotta Pillows,  
Red Sauce, Farmers Cheese, Fresh Mint

**PAPPARDELLE 12/19**  
Classic Tuscan Meat Sauce

**BOWTIES 14/22**  
Diced Swordfish,  
Seasonal Vegetables, Jalapeños,  
Herbed Pistou

**GLUTEN FREE PASTA AVAILABLE**

## PIATTO PRINCIPALE

**MISTO DI MARE 26**  
Mixed Grill of Shrimp, Scallops, Calamari,  
Over Arugula, Roasted Red Bell Peppers,  
Lemon, Extra Virgin Olive Oil

**PORK CHOP 27**  
Braised Wild Mushrooms and Bacon,  
Savory Porkbelly Marmalada,  
Crispy Polenta Fritters, Natural Jus

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

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

**HANGER STEAK 19**  
Marinated and Grilled,  
Fresh Market Vegetables, Red Wine Sauce

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

**WHITEFISH 24**  
Sautéed, Grilled Asparagus,  
Crushed Citrus Vinaigrette

## ITALIAN CLASSICS

**CHICKEN PARMIGIANA 22**  
Served with Spaghetti Marinara

**LASAGNA 21**  
Homemade Meat Sauce,  
Ricotta, Fresh Herbs

**SPAGHETTI 19**  
Housemade Meatballs,  
Red Sauce

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

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

**WE WILL DO OUR BEST TO HONOR ANY SPECIAL REQUESTS**