CARLUCCI

ANTIPASTI

Calamari Fritti - lightly breaded fried calamari, pickled banana peppers, lemon-pesto aioli - 11.95

Gamberetti - parmesan crusted big shrimp, grilled country bread, osteria sauce - 11.50

Carlucci Burrata - arugula, mint, figs, vincotto, grilled ciabatta - 11.95

Arancini d'Aragosta - lobster filled risotto balls with caramelized tomato double cream - 10.95

Melenzane - baked, stuffed little eggplant, ricotta, fresh basil, garlic, pecorino cheese - 9.95

Bruschetta - fresh tomato, goat cheese, marinated mozzarella, black olives, ciabatta - 9.50

Carpaccio - shaved raw beef tenderloin, arugula, capers, cremini, olive oil, parmesan - 10.95

Capesante Crudo- diver scallops, chunked citrus, sicilian olive oil, pine tree nuts, crushed pink pepper - 11.50

INSALATA

Casa Carlucci - winter mix greens, thin fennel, tomato, carrot, balsamic-orange vinaigrette - 6.95

Caesar - grilled romaine hearts, caesar dressing, well seasoned croutons, shaved grana - 7.95

Spinaci - speck, soft yolk egg, tomato marmellata, lemon, olive oil, shaved grana - 8.50

Caprese - hand pulled mozzarella, sliced tomato, pesto, balsamic, olive oil - 8.95

Mezzaluna - cucumbers, tomatoes, gorgonzola, green beans, garbanzo beans,
crisp pancetta, romaine, red wine vinaigrette - 8.50

Barbabietola - oven cooked beets, ricotta filled poached pear, candied walnuts, gorgonzola vinaigrette - 8.95

PASTA

Linguini - spooled table side inside a wheel of parmesan cheese, with prosciutto di parma, fresh basil - 18.95

Stufato Di Coniglio - double braised rabbit, trofie pasta, underground vegetables - 21.50

Ravioli En Brodo - caramelized acorn squash, wild mushrooms, gorgonzola, chicken broth, fried parsley - 19.50

Spaghetti Vongole - littleneck clams, tomatoes, fennel, leeks, garlic, wet martini sauce - 20.95

Rigatoni - traditional bolognese meat sauce, rapini - 17.95

Penne Estivo - crushed tomatoes, red pepper, roasted eggplant, garlic, basil, ricotta salata - 18.95

Capesante Pasta Fazool - charred diver scallops, peasant pasta, fresh funghi with honey - 24.95

Radiatori - garlic cream, grilled chicken, roasted red peppers, broccoli - 19.50

PORTATA PRINCIPALE

Bistecca Alla Fiorentina (for two) - 40 oz bone-in beef porterhouse, fat back beans, a touch of cream spinach - 62.95

Filetto Di Manzo - 8 oz broiled filet mignon, winter vegetables, cipollini, barolo reduction- 32.50

Agnello Brasato - lamb shank, wild mushroom risotto, balsamic sciroppo - 26.95

Costolette Di Maiale - 16 oz dry aged double-cut bone-in pork chop, grilled polenta,
zucchero di canna charred red cabbage, tart red cherry broth - 25.95

Pollo Arrosto - spit roasted Amish chicken, sautéed broken potatoes and mushrooms, asparagus - 22.95

Pollo Picatta - sauteed spinach, roasted fingerling potatoes, capers, lemon-butter and natural juices - 19.95

Cotoletta Picatta - breaded bone-in veal chop, charred cauliflower, white wine capers, whipped potatoes - 26.95

Salmone - potato encrusted Atlantic salmon, cauliflower and gorgonzola mash, flamed red pepper sauce - 25.95

Misto Di Mare - mixed grill of shrimp, scallops and calamari, sardinian fregola,
kalamata olives, drunken mirto arugula - 24.95

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