

CARLUCCI

ANTIPASTI

Polpette Pazze
Homemade Meatballs, Melted Stracchino and Mozzarella Cheeses, Marinara Sauce, Toasted Ciabatta **9.50**

Formaggio Con Prosciutto
Baked Rolled Prosciutto Di Parma, Filled with Mozzarella and Fontina Cheeses, Served Over Grilled Zucchini and Roasted Knob Onions **11.95**

Melanzana Alla Parmigiana
Eggplant Parmigiana Lightly Breaded Topped with Marinara and Mozzarella Cheese **7.95**

Crispy Galamod (Calamari)
Fried Calamari, Banana Peppers with Tomato and Lemon Basil Aioli **11.50**

Burrata Con Marmellata
Imported Burrata Purse, Tomato "Marmalade", E.V.O.O., Pesto, and Grilled Ciabatta **10.95**

Zucchini Fritti
Pan Fried Zucchini Fritters, Tomato Vodka Cream Sauce **8.95**

Cast Iron Shrimp
Jumbo Shrimp with Umbrian Olive Oil, Chopped Garlic, Capers, Lemon and Toasted Ciabatta Served in a Cast Iron Skillet **11.50**

Bocci Balls Arancini
Breaded Deep Fried Risotto Balls with Fresh Mozzarella, Pecorino, Peas, and Tomato Sauce **8.50**

Antipasti Tower $23.95
Pick Any Three Appetizers

INSALATA

Insalata della Casa
Mixed Baby Greens, Chopped Romaine, Grape Tomato, Black Olives, Ricotta Salata, Shaved Red Onion, Herb-Red Wine Vinaigrette **5.95**

Caesar alla Griglia
Grilled Prosciutto Di Parma, Wrapped Hearts of Romaine, Creamy Peppercorn-Parmesan Dressing, Shaved Parmigiano, Roasted Grape Tomatoes, Homemade Focaccia Croutons **6.95**

Spinaci e Pinoli
Baby Spinach, Toasted Pinenuts Dried Cranberries, Goat Cheese, Apple Cider Vinaigrette **7.50**

Rucola e Pera
Arugula, Prosecco Poached Pear, Toasted Almonds, Pecorino Cheese, Prosecco Vinaigrette Dressing **7.95**

Beet Salad
Roasted Red and Golden Beets, Sliced Granny Smith Apples, Candied Walnuts, Crumbled Goat Cheese, Lemon Juice, EVOO **7.95**

Caprese
Fresh Housemade Mozzarella, Sliced Tomato, Roasted Red Pepper, Basil, Balsamic, EVOO **8.50**

Mezzaluna
Cucumbers, Tomatoes, Gorgonzola, Olives, Green Beans, Garbanzo Beans, Pancetta, Over Romaine Lettuce, Red Wine Vinaigrette **7.95**

PIZZETTE (SMALL THIN CRUST)

Margherita – Fresh Mozzarella, Tomato and Fresh Basil **8.50**

Quattro Formaggi – Gorgonzola, Mozzarella, Provolone and Parmigiano Cheeses **8.95**

Diavolo – Spicy Sopressata Salami and Asiago Cheese **8.95**

Tartufo con Funghi – Roasted Wild Mushrooms, Roasted Garlic Cream, Mozzarella, Touch of White Truffle Oil **10.50**

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PASTA

Linguini Bobonato Con Parmigiano
Spooled Tableside Inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma and Fresh Basil **16.95**

Gnocchi Bolognese
Hand-rolled Fresh Ricotta and Herbs Gnocchi, Smoked Country Bacon Bolognese, "Powdered Bacon" **19.95**

Cacio e Pepe
Spaghetti, Smoked Caciocavallo, Pecorino Romano, Fresh Cracked Toasted Black Pepper, Topped with Sunny Side Up Egg **18.95**

Ravioli Di Quatro Formaggi
Handmade Four Cheese Ravioli Filled with Fresh Mozzarella, Robiola di Bosina, Mascarpone, and Parmesan Cheese, Roasted Tomato Sauce and Shaved Basil **17.95**

Ravioli Con Frutti Di Mare
Housemade Scallops, Shrimp and Lobster Filled Ravioli, Tomato-Vodka Cream Sauce **21.95**

Squeeze Box Con Pollo
Radiatore with Grilled Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce **19.50**

Penne Estivo
Quill Shaped Pasta with Fresh Tomatoes, Roasted Red Pepper, Eggplant, Garlic, Basil, EVOO, Topped with Ricotta Salata **18.50**

Orecchiette Firenze
Mild Crumbled Tuscan Sausage Ragu, Baby Spinach, Tomato-Cream Sauce **18.95**

Lasagna Al Forno
Baked 8 Layer Lasagna, Marinara Sauce, Melted Mozzarella and Parmesan, Béchamel **17.95**

Gluten-Free Pasta Available Upon Request

TRIO CAMPIONATORE

(Sample Three Pastas) 19.95

Radiatori
Garlic Cream, Roasted Red Peppers, Broccoli

Orecchiette
Tuscan Sausage Ragu, Spinach, Tomato-Cream Sauce

Spaghetti
Roasted Tomato Sauce and Fresh Basil

PIATTI DELLA CASA

Costollete Di Manzo
Braised Beef Shortribs, Tuscan Farro, Butternut Squash, Organic Trumpet Mushrooms, Braising Jus **23.95**

Capesanti Al Forno
Pan Roasted Diver Scallops, Spring Pea Puree, Toasted Pistachios, Brown Butter Green Beans, Crisp Rice Paper, Lemon Aioli **24.95**

Pollo Picatta
Chicken Breast with Sautéed Spinach, Roasted Potatoes, Capers, Lemon-Butter and Natural Juices **19.50**

Porchetta
Roasted Pork Tenderloin Wrapped in Pancetta and Herbs, Sautéed Brussels Sprouts, Wild Mushrooms, Spring Onions, Natural Jus **22.95**

Gallina Allo Spiedo
Balsamic Glazed Bone-In Herb Roasted Chicken with Grilled Asparagus, Sundried Fig Mostarda, "Chitarra" Potatoes and Natural Juices **19.95**

Vitello Petroniana
Veal Scaloppine Topped with Prosciutto, Fresh Sage, Fontina Cheese and White Wine, Sautéed Spinach and Marinated Artichokes **23.95**

Salmone Ai Ferri
Grilled Atlantic Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, Touch of Balsamic Reduction **24.95**

Pollo Alla Parmigiana
Lightly Breaded Chicken Breast Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara **18.95**

Misto Di Mare
Mixed Grill of Shrimp, Scallops, Calamari and Baby Octopus, Arugula, Roasted Red Peppers, Lemon and EVOO **22.95**

Filetto Ai Ferri
Grilled 10oz Filet Mignon Served with Potato Puree and Sautéed Asparagus **34.95**

Gluten-Free Entreé Available Upon Request

CONTORNI

(Additional Sides) 4.95
Sautéed Spinach
Spicy Broccoli
Roasted Mushrooms
Steamed Asparagus
Mashed Potatoes
Oven Roasted Potatoes
Parmesan Fries
Soft Polenta



EXECUTIVE CHEF JONATHAN HAROOTUNIAN

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