Lunch

Menu One



CARLUCCI

Tuscan Italian

6111 North River Rd.
Rosemont, IL 60018
847.518.0995
John Campagna
jcampagna@carluccirestaurant.com

Pizze

assorted handmade seasonal pizzas served during your reception.

Insalate

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, red onion, ricotta salata, cucumber & red wine vinaigrette

menus one includes Pizza & Insalata

Paste

GEMELLI ALLA NAPOLETANA gemelli pasta with traditional tomato basil sauce and shaved garlic

CAMPANELLE CON MOZZARELLA bell shaped pasta with grape tomatoes, fresh mozzarella, basil and E.V.O.O

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

GARGANELLI ALLA BOLOGNESE quill shaped pasta with traditional Italian Meat Sauce

ORECCHIETTE CON SALSICCIA little ear shaped with mild tuscan sausage ragu and spinach

Select 2 to be offered as entree choices

$19.95 PER PERSON, PLUS TAX AND GRATUITY

Dolci

TIRAMISU
espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE
mascarpone cheesecake with pinenuts and fresh berries

PANNA COTTA CON CARAMEL
old tuscan cooked vanilla flavored cream with berry salad

GELATI
homemade italian ice cream

SORBETTI
homemade italian sorbets

Select One

Lunch

Menu Two



CARLUCCI

Tuscan Italian

6111 North River Rd.
Rosemont, IL 60018
847.518.0995
John Campagna
jcampagna@carluccirestaurant.com

Pizze

assorted handmade seasonal pizzas served during your reception.

Insalate

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, red onion, ricotta salata, cucumber & red wine vinaigrette

menus two includes Pizza & Insalata

Piatti Principale

POLLO ALLO SPIEDO spit roasted farm house chicken breast with soft mascarpone polenta, asparagus and natural juices

PESCE DEL GIORNO chef's fresh fish selection of the day served with seasonal vegetables

TAGLIATA DI MANZO aged angus sirloin with mashed potatoes, seasonal vegetables and balsamic vinegar sauce

SALMONE ALL FORNO oven roasted atlantic salmon served with seasonal vegetables

TAGLIATA DI VITELLO grilled nature-fed skirt steak with baby arugula salad and aged balsamic syrup

Select 2 to be offered as entree choices

Dolci

TIRAMISU
espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE
mascarpone cheesecake with pinenuts and caramelized bananas

PANNA COTTA CON CARAMEL
old tuscan cooked vanilla flavored cream with berry salad

GELATI
homemade italian ice cream

SORBETTI
homemade italian sorbets

Select One

$23.95 PER PERSON, PLUS TAX AND GRATUITY

Lunch

Menu Three

Pizze

assorted handmade seasonal pizzas served during your reception.

Insalate

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, red onion, ricotta salata, cucumber & red wine vinaigrette

menus three includes Pizza & Insalata

Paste

GEMELLI ALLA NAPOLETANA gemelli pasta with traditional tomato basil sauce and shaved garlic

CAMPANELLE CON MOZZARELLA bell shaped pasta with grape tomatoes, fresh mozzarella, basil and E.V.O.O

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

GARGANELLI ALLA BOLOGNESE quill shaped pasta with traditional Italian Meat Sauce

ORECCHIETTE CON SALSICCIA little ear shaped with mild tuscan sausage ragu and spinach

Select 1 to be served individually or 2 to be served family style

Piatti Principale

POLLO ALLO SPIEDO spit roasted farm house chicken breast with soft mascarpone polenta, asparagus and natural juices

PESCE DEL GIORNO chef's fresh fish selection of the day served with seasonal vegetables

TAGLIATA DI MANZO aged angus sirloin with mashed potatoes, seasonal vegetables and balsamic vinegar sauce

SALMONE ALL FORNO oven roasted atlantic salmon served with seasonal vegetables

TAGLIATA DI VITELLO grilled nature-fed veal skirt steak with baby arugula salad and aged balsamic syrup

Select 2 to be offered as entree choices

$28.95 PER PERSON, PLUS TAX AND GRATUITY

Dolci

TIRAMISU
espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE
mascarpone cheesecake with pinenuts and fesh berries

PANNA COTTA CON CARAMEL
old Tuscan cooked vanilla flavored cream with berry salad

GELATI
homemade Italian ice cream

SORBETTI
homemade Italian sorbets

Select One

CARLUCCI
Tuscan Italian

6111 North River Rd.
Rosemont, IL 60018
847.518.0995
John Campagna
jcampagna@carluccirestaurant.com

Policies

All dinners include coffee and tea. All other beverage charges are additional. A 20% service charge and the current 10% sales tax will be applied to your total food and beverage charges.

Prices are subject to change.

Please Note: Minimum food and beverage charges and/or minimum guest counts are required for use of our private dining rooms. These minimums will be confirmed at the time the function is scheduled, according to its date, time and specific nature.

A non-refundable deposit of $250.00 is required to reserve private dining facilities on a definite basis. This amount will be credited to your final charges. The balance of the payment is due in full at the conclusion of the function by business check, credit card or cash.

A guaranteed number of guests is required for all parties booked into a private or semi-private room in the restaurant, as well as all parties of 15 or more using a pre-planned menu. The guarantee is required by 12:00 Noon two working days prior to the day of the function and may not be lowered after this date. Should Carlucci not receive the guarantee by this deadline, Carlucci will use the expected number of guests from the event contract as the guarantee and set for 10% over this number. The function will be billed per the guarantee or the actual number of guests served, whichever is greater.

We are pleased to assist with any special arrangements needed for your function, i.e., flowers, entertainment and audio-visual equipment.

Complimentary valet parking is available for all functions scheduled during regular restaurant hours.

Beyond our standard menu offerings, we are happy to custom design lunch, dinner and reception menus based upon your specific goals and requirements. Please inquire about these special dining opportunities when planning your next event.

CARLUCCI
Tuscan Italian

6111 North River Rd.
Rosemont, IL 60018
847.518.0995
John Campagna
jcampagna@carluccirestaurant.com