Appetizers

All Of Our Appetizers Prepared With Fresh Mozzarella
Now Served With Top Quality
IMPORTED BUFFALO MOZZARELLA
Specially flown in from Italy … Along With All of Our Other Specialty Italian Imports
"the queen of the mediterranean cuisine"

Antipasto Mediteraneo
cooled, grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette with prosciutto, calamata olives, sharp provolone cheese **&** fresh imported buffalo mozzarella
~ Award Winning Favorite! ~
For One 11 **For Two** 18

Tuscan Tower (V)
Layered fresh sliced tomato, imported buffalo mozzarella, grilled eggplant, calamata olives, roasted peppers & sharp provolone, drizzled w/ extra virgin olive oil & balsamic vinaigrette 15

Fried Mozzarella (V)
Breaded mozzarella, deep fried golden, served/ marinara sauce 12

Buffalo Caprese Salad (V)
Imported fresh buffalo mozzarella with fresh sliced tomato, marinated in fresh garlic, extra virgin olive oil & fresh basil 12

Eggplant Rollatini (V)
Thin sliced eggplant, egg battered, rolled stuffed with ricotta cheese, baked in a homemade marinara, topped with melted mozzarella 10

Seafood Starters

Crab Meat Bruschetta
Grilled Italian bread, topped w/ roasted peppers, onions & jumbo lump crab meat 16

Mini Maryland Crab Cakes
Our famous jumbo lump crabmeat cakes, pan seared, served over a bed of sautéed spinach in a lemon saffron sauce 14

Oysters Rockefeller
Old classic favorite! Fresh oyster topped with spinach & hollandaise sauce, broiled. 15

Island Coconut Shrimp
Hand rolled in fresh coconut and cream of coconut batter, deep fried golden, served with sweet & sour sauce for dipping 14

Fritto Di Calamari
Fresh battered, served w/ lemon wedges & marinara sauce 12

Scallops Angelica
Ocean scallops, stuffed w/ crab meat, wrapped w/ bacon, broiled, served in a white wine sauce w/ chopped tomatoes & mushrooms 14

Mussels Carlucci (G)
Sautéed mussels in olive oil & garlic simmered w/white wine, hot cherry peppers, bacon, cherry tomatoes & saffron, served over bruschetta 12

Clams Casino
Broiled whole, top neck clams, stuffed w/ bacon, roasted peppers, onions & bread crumbs 11

Raw Bar
(G)

½ Dozen
Little Necks 9
Top Necks 9
Blue Point Oysters 14

Chilled
Shrimp Cocktail (5) 14
Crab Meat Cocktail 16
Shrimp & Crab Meat Cocktail Deluxe 18

Soup . Zuppe
Soup of the Day 4
Pasta Fagioli (V) (G)(no pasta) 4
Crock of Gold 6
Baked French Onion 5

Sides
Sautéed
Broccoli Rabe 8
Spinach 3
Mushrooms/Onions 3
Grilled Shrimp (5) 15
Grilled Italian Sausage 5
Add Crabmeat 12
Side of Sauce 4
Meat sauce, garlic & oil, pomodoro, lemon wine, vodka, alfredo

Dietary Needs Accommodated Upon Request (V) Vegetarian Dishes (G) Gluten Free

Steakhouse & Seafood

All Served With: Potato & Vegetable Of The Day

Surf &Turf 58

Angus Prime Rib of Beef au jus 40

Filet Mignon 42

NY Sirloin Strip Steak 30

Lamb Chops Alla Griglia 29

Served in a au jus demi glaze sauce (mint sauce upon request)

Carlucci's Steak & Seafood Trio

Petite Filet Mignon, Our Famous Crab Cake, Grilled Shrimp,
Served over sautéed spinach w/ a lemon wine sauce. 44

Enhance Your Steak

Our Famous Rossini Sauce 4

Sliced portobello mushrooms & roasted peppers in a bordelaise wine sauce

Sautéed Mushrooms & Onions 4

All Grilled at Your Temperature

Rare-Cool Red Center **Medium-Warm Red** **Medium- Pink Center**
Medium Well – Pink **Well – Thoroughly Cooked**

Seafood

All served with
Potato & Vegetable Of The Day

Twin Lobster Tails 55 (G)

Lobster Tail 36

South African lobster tails broiled, served w/ fresh drawn butter & lemon wedges

House Specialty Maryland Crab Cake

Our famous jumbo lump crabmeat cake, pan seared, served w/ a white wine lemon sauce on the side 26

Chilean Sea Bass Provincial (G)

Fresh fillet of sea bass sautéed in a white wine garlic sauce w/ cherry tomatoes, shitake mushrooms & clams 30

Shrimp & Salmon Amalfi

Jumbo shrimp, stuffed with crab meat filling, wrapped w/ a salmon fillet, baked, topped w/ a lemon saffron sauce. 29

Baked Stuffed Shrimp

Jumbo shrimp, stuffed with crab meat filling, napped w/ lobster sauce 24

Stuffed Fillet of Flounder

With crab meat filling, served in a light lemon wine sauce 25

Fresh Ocean Scallops

Boiled in white wine (G)
OR deep fried golden,
served w/ cocktail sauce & fresh lemon 23

Boston Harbor Seafood Platter

Golden fried combination of:
flounder, deviled crab cake, oyster, shrimp & scallops, served w/ cocktail & tarter sauces & fresh lemon 29

Seafood Pasta

Seafood Cannelloni

Pasta sheets, rolled, stuffed with a blend of: chopped shrimp, crabmeat, Italian herbs, bread crumbs, served in a brandy cream sauce, with a touch of marinara, topped with baby shrimp 25

Seafood Carnevale

Clams, mussels, shrimp & calamari simmered in your choice of:
Red Marinara OR White Wine Garlic & Oil
Served over linguine 26

Cappellini Napoli

Angel hair pasta tossed w/ jumbo lump crab meat in a lite fresh cherry tomato sauce, w/ garlic, extra virgin olive oil & fresh basil 25

Scallops Pescatore

Sautéed scallops w/ fresh basil, garlic, fresh chopped tomatoes, mushrooms & broccoli in a white wine sauce over linguine 26

Healthy Choice

Grilled Mahi Mahi (G)

Served with a fresh roasted pepper sauce, served w/ potato & vegetable . 23

Grilled Fillet of Salmon (G)

With a mustard dill sauce, served w/ potato & vegetable 23

Mango Tilapia (G)

Fresh tilapia fillet broiled, topped w/ a fresh mango bruschetta of: strawberries, avocado, corn, finely chopped jalapeño, red onion, chopped tomato in a light vinaigrette, w/ a side of spring mix (complete) 26

Entrée Ensalate

Filet Mignon Tips Arugula Ensalate

Thin sliced filet mignon steak with sautéed onions, topped with shaved parmesano reggiano, broiled, served over a bed of fresh arugula & cherry tomatoes. Delish! 31

Chicken, Apple Walnut, Cranberry Salad

of romaine & spring mix salad tossed with glazed walnuts, sliced apples, dried cherries, crumbled bleu cheese, drizzled with a homemade cranberry vinaigrette dressing , topped with grilled seasoned chicken breast 23

Shrimp & Peach Ensalate

Romaine & spring mix salad tossed with fresh sliced almonds, dried cranberries, sliced peaches, shredded carrots, chopped tomato, drizzled with a honey mustard dressing, topped with fresh battered petite fried shrimp 25

Veal . Vitello

Marsala (G)

Sautéed in a marsala wine sauce w/mushrooms, served w/ potato & vegetable

VEAL 23 **CHICKEN** 19

Veal Saporito

Tender veal sautéed in a champagne cream sauce topped w/ asparagus & jumbo lump crabmeat, served w/ potato & vegetable 25

Veal & Crab Lemone (G)

Tender veal sautéed in a light lemon wine sauce w/ a touch of cream, topped w/ grilled zucchini & jumbo lump crab meat, served over cappellini 28

Chicken. Pollo

Parmigiana

Breaded, deep fried golden, topped w/ homemade tomato sauce & melted mozzarella, over linguine

VEAL 21 **CHICKEN** 18

Chicken Francese

Boneless breast of chicken, egg batter dipped, sautéed in a light lemon wine sauce. Served w/ potato & vegetable 19

Chicken Italiano (G)

Boneless breast of chicken, rolled, stuffed w/ spinach, roasted peppers & mozzarella, sautéed in a white wine garlic sauce w/ sliced cherry tomatoes, served over cappellini 19

Classics

Eggplant Rollantini (V)

Thin sliced eggplant, egg batter dipped, rolled, stuffed w/ ricotta & mozzarella, baked in a homemade marinara sauce, topped w/ melted mozzarella, served over penne pasta 18

Pappardelle Alfredo

Wide strip pasta, tossed in a homemade alfredo sauce with a blend of sweet butter, parmesan cheese, cream & cracked black pepper. 17

With Shrimp 21 With Chicken 19

Vodka Rigatoni

Rigatoni pasta sautéed in a pink blush vodka sauce w/ peas & prosciutto 17

With Shrimp 21 With Chicken 19

Lasagna Napolitano

Pasta sheets layered w/ ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection! 17

Vegan Pasta Primavera

Penne pasta sautéed w/ mixed vegetables in a garlic & oil with chopped tomatoes 17

Kids Menu

Includes:

Fountain Beverage & Ice Cream

Chicken Fingers w/ Fries

Fried Shrimp w/ Fries

Penne w/Meatball

(or plain butter) (V)

Ravioli w/Tomato Sauce (V)

10

ALL DINNER ENTREES SERVED WITH:

Your Choice Of One:

Pasta Fagioli Soup **Soup of the Day** **Tossed Garden Salad**

Salad Dressings:

White Balsamic Vinaigrette Creamy Italian Thousand Island
Bleu Cheese (G) Oil & Vinegar (G) Cranberry Vinaigrette (G)