

# Welcome To Carlucci's Waterfront



## One Beverage Included

Choice of One:

**1 Glass of House Wine: Add \$2.00**

Pinot Grigio, Chardonnay White Zinfandel,  
Merlot, Pinot Noir, Moscato, Sauvignon Blanc

**Non Alcoholic:**

Unsweetened Iced Tea, Lemonade, Fountain Soda

**DOMESTIC BEER ADD \$2.25 IMPORTED BEER ADD \$2.75**

Refills charged at regular price

## First Course: Soup or Salad

Choice Of One

**Soup of Day, Pasta E Fagioli, Caesar Salad, Tossed Garden Salad  
Capriccioso Salad**

Spring mix, fresh mozzarella, soppressata, marinated vegetables, dressing on the side

## Second Course: Appetizer

Choice Of One

### **Mozzarella & Corozza**

(V) Pan-fried, breaded fresh buffalo mozzarella  
served with a side of marinara sauce

### **Honey Calamari**

Fried calamari sautéed with a spicy honey sauce

### **Bacon Wrapped Shrimp**

U15 Shrimp wrapped with bacon

### **Fish Tacos**

Ahi tuna cusabi slaw

## Third Course: Entree'

Choice Of One

### **Panko Herb Encrusted Scottish Salmon**

Pan roasted, served with a citrus brandy wine sauce with  
Cointreau liqueur. Sided with potato and vegetable of the day

### **Stuffed Chicken**

Grilled chicken stuffed with ham and cheese, baked until  
golden, topped with pesto sauce sided with chef's potato and  
vegetable

### **Queen Cut Prime Rib With Mushrooms**

**ADD \$5**

Hand carved from the finest beef, grilled at your temperature,  
topped with sautéed mushrooms, sided with chef's potato and  
vegetable

### **Veggie Crunch Salad (GF) (V)**

Cauliflower, Broccoli, Cranberries, Sunflower, Rainbow Carrot,  
Kale, Red Cabbage in a lemon vinaigrette

### **Linguini Crab Claws**

Linguine pasta tossed w/ crab claws in a lite fresh cherry tomato  
sauce, w/ garlic, extra virgin olive oil & fresh basil

### **Chilean Sea Bass Broccoli Rabe**

Fresh fillet of sea bass slow simmered on top of a bed of  
broccoli rabe with shitake mushrooms

## Fourth Course: Dessert

Choice Of One

**Homemade Tiramisu   Cheesecake   Carrot Cake   Rice Pudding  
Carlucci's Cannoli   Crème Brulee   Fresh Fruit Cup**

**Dietary Restrictions Accommodated Upon Request: Vegan, Gluten Free, Allergies**

**NOW BOOKING SPRING/SUMMER PARTIES! ASK THE HOSTESS FOR PACKAGES**

**NOT TO BE COMBINED WITH ANY OTHER OFFERS**

**COUPONS, DISCOUNTS AND MENU ITEMS CAN NOT BE SUBSTITUTED ~ NO SHARING ALLOWED**