

# For a Sweet Finish!

Save Room for dessert! We will be offering a wonderful variety treats you'll love!



## NY Style Cheesecake

Rich, dense and exploding with vanilla flavor on a graham cracker crust 10

## Chocolate Thunder

Creamy chocolate frosting, four layers of moist, densely-textured chocolate cake, chocolate rosettes, the richest of chocolate 10

## Tiramisu

Espresso & Amaretto liqueur. Soaked saviardi biscuits are surrounded with mascarpone cheese filling, highlighted with cocoa & chocolate flakes 10

## Homemade Cannoli

Traditional Italian cannoli shell filled with a creamy filling of blended ricotta cheese with mini chocolate chips 10

## Limoncello Mascarpone

A rich combination of Sicilian lemon infused sponge and Italian mascarpone topped with european white chocolate curls 10

## 3 Layer Red Velvet

Traditionally a Southern holiday favorite, filled and frosted with sweet cream cheese icing and finished with red velvet cake crumbs 10



Try a Fresh Fruit Cup For a Healthy Treat! Ask About or Desserts To-Go!



## Carlucci's Waterfront



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## Carlucci's Waterfront

# Mother's Day Weekend Menu



# Appetizers

## Crab Meat Bruschetta

Fresh grilled Italian bread, topped with cooked roasted peppers, onions & crabmeat ~ Delicious! 29

## Caprese Salad

Imported fresh mozzarella and fresh tomatoes 19

## Fritto di Calamari

Fried Calamari ringers, served with marinara sauce 23

## Cocktail Deluxe (G)

Chilled jumbo shrimp & crabmeat, served with cocktail sauce & lemons 29

## Shrimp Cocktail

25

## Mozzarella Carrozza

18

## Antipasto Italiano

Cooled mixed grilled and marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette dressing with thin sliced prosciutto di Parma, sopressatta salami, imported calamata olives, artichoke hearts, sharp provolone & fresh mozzarella

For Two 27 For Four 50



# Kids Menu \$18

10 and Under

Includes:

Fountain Soda and Vanilla Ice Cream Parfait

Selection of:

Chicken Fingers with Fries

Fried Shrimp with Fries

Penne & Meatball (complete)

Mozzarella Sticks with Fries

## Featured Wines

**ECCO DOMANI**  
PINOT GRIGIO  
10 GLASS 35 BOTTLE

**LOUIS MARTINI**  
SONOMA CALIFORNIA  
13 GLASS 47 BOTTLE

### For the Wine Lovers!

#### RED WINE SANGRIA

Fruity with mango rum!  
14 GLASS 36 BOTTLE

#### WHITE WINE SANGRIA

Fruity with peach schnapps!  
14 GLASS 36 BOTTLE

### Sparkling & Bubbly!

#### Bella-tini

Belvedere Vodka, Roses Lime Juice, with a Splash of Champagne

#### Champagne Bellini

Champagne & Peach Schnapps

#### Velvet Rose

Champagne & Chambord



# Dinner Selections

ALL DINNERS SERVED WITH

Chef's Potato and Vegetable of the Day Unless Stated Complete

Your Choice of One: Tossed Garden Salad OR Your Choice of Pasta Fagioli Soup or Soup of the Day

Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette or Bleu Cheese

## Lobster Dishes

### Surf and Turf (G)

One 6 oz Lobster Tail & your choice of:  
9 oz Filet Mignon or 15 oz Prime Rib 105

### Double Lobster Tails (G)

Double lobster tails served with drawn butter and fresh lemon 110

### Rock Lobster Tail (G)

One 6 oz lobster tail served with drawn butter and fresh lemon 75

## Seafood Pasta

All Served Complete

### Linguine Carnevale

Jumbo shrimp, calamari, mussels & clams simmered in your choice of red wine tomato or white wine garlic sauce, served over linguine 48

### 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 43

## Seafood

### Maryland Crab Cake

Jumbo lump crab meat pan seared, served in a light white wine lemon sauce 43

### Grilled Fillet of Salmon (G)

Served with a mustard dill sauce 36

### Shrimp and Salmon Amalfi

Jumbo Shrimp served with crabmeat wrapped with salmon fillet baked topped with light lemon saffron sauce 43

### Boston Harbor Seafood Platter

Golden fried combination of: shrimp, scallops, flounder, crab cake, and oyster 49

## Steak House

Roast Prime Rib of Beef  
Queen Cut au jus 15 oz (G) 55



Charbroiled Filet Mignon 9 oz (G) 62

All Served at Your Temperature:

Rare – Cool Red Center Medium Rare – Warm Red  
Medium – Pink Center Medium Well – No Pink  
Well – Thoroughly Cooked

## Specials

### Braciola (complete)

Thin sliced filet mignon, rolled and stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce, served over rigatoni 47

### Veal Saporito

Tender veal sautéed in a champagne cream sauce topped with asparagus and jumbo lump crabmeat, served with potato and vegetable of the day 42

### Chicken Parmigiana (complete)

Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine 34

### Chicken and Shrimp Francese (complete)

Bonless chicken breast, egg batter dipped, sautéed in a light lemon wine sauce, topped with shrimp, served over linguini 42

### Lasagna Napoli (complete)

Pasta sheets layered with ground beef and sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection 29

### Vodka Rigatoni (complete)

Rigatoni pasta tossed with prosciutto & peas, sautéed in a pink blush vodka sauce 29

## Vegetarian

### Eggplant Rollatini (complete)

Thin sliced eggplant, rolled, stuffed with ricotta cheese, baked in a homemade marinara sauce, served over penne pasta 29

(Vegen dishes are available also Gluten Free (G) \*Can be made gluten free\*)