



STARTERS & SHARING

Antipasto For One 18 For Two 26 Mediterraneo-cooled, grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette with prosciutto, kalamata olives, sharp provolone cheese & fresh imported buffalo mozzarella (Gluten Free)	Meat & Cheese Board 35 Parmigiana Reggiano flakes, provolone & feta cheese, burrata, capicola, prosciutto di Parma, Genoa salami, walnuts, pistachios, cashews, imported honey, figs, grapes & bruschetta bread (Serves 4)	Mozzarella In Corrozza 16 Pan-fried, breaded fresh buffalo mozzarella, served with a side of marinara sauce
Whipped Ricotta Honey 18 Whipped ricotta, truffle honey & pistachios on toasted pinsa bread (Vegetarian)	Scallops Angelica 25 Ocean scallops, stuffed with crabmeat, wrapped with bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms	Fritto Di Calamari 19 Fresh battered, served with lemon wedges & marinara sauce or hot and honey style
Mini Maryland Crab Cakes 26 Our famous jumbo lump crabmeat cakes, pan seared, served over a bed of sauteed spinach in a lemon saffron sauce	Caprese Salad 16 Your choice of: Imported fresh buffalo mozzarella OR imported Italian burrata cheese with heirloom tomatoes & balsamic glaze (Gluten Free & Vegetarian)	Clams Casino 17 Broiled whole top neck clams, stuffed with bacon, roasted peppers, onions & breadcrumbs
		Crab Meat Bruschetta (broo-skeh-tuh) 26 Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crab meat

RAW BAR

Gluten Free

Little Necks (6) 16	Jumbo U-10 Shrimp Cocktail (4) 22	Seafood Tower Small 54 Large 89 Oysters, U10 Shrimp, Top Necks, Little Necks Large (8 of each) Small (5 of each)
Top Necks (6) 19	Crab Meat Cocktail 29	
East Coast Oysters (6) 22	Cocktail Deluxe 31 (Shrimp & Crab Meat)	

SOUPS & GREENS

Pasta Fagioli 9	Cranberry Walnut Salad 21 Mix of romaine & spring mix salad tossed with glazed walnuts, sliced apples, dried cherries & crumbles bleu cheese, drizzled with homemade cranberry vinaigrette dressing (Gluten Free) Add Chicken 8 Add Salmon 11 Add Shrimp 9	Roasted Salmon Ensalate 30 Fresh crisp romaine lettuce with cucumber, tomato, red onion & cashews, topped with fresh roasted fillet of salmon, drizzled with a lemon balsamic dressing, surrounded with fresh sliced oranges (Gluten Free)
Chef's Selection of the Day 9		
Blackened Pear Salad 21 Mix of romaine & spring mix salad, tossed with caramelized red onions, crushed tortilla chips & finished with a pear dressing Add Blackened Chicken 9 Add Blackened Salmon 12		

CARLUCCI'S FAVORITES

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Parmigiana Chicken 31 Veal 34 Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine	Seafood Cannelloni 41 Pasta sheets, rolled, stuffed with a blend of chopped shrimp, crab meat, Italian herbs & breadcrumbs, served in a brandy cream sauce with a touch of marinara, topped with baby shrimp	Braciola 43 Pounded thin filet mignon, rolled & stuffed with spinach, mozzarella & prosciutto, baked in homemade tomato sauce, served over rigatoni
Chicken Francese 31 Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine Add Shrimp 9	Linguine Napoli 41 Linguine pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil Sub Lobster Tail 70	Vodka Rigatoni 26 Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto (pork) Add Chicken 5 Add Shrimp 9
Seafood Carnevale 43 Clams, mussels & shrimp, simmered in your choice of red marinara OR white wine garlic & oil, served over linguine		Crab Cake 42 Our famous jumbo lump crab cake, laid on a bed of sauteed spinach, served with a side of white wine lemon sauce

CARLUCCI'S LIGHT SPECIALTIES

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Dorade 38 Pan seared whole fish, broiled & sauteed in a lemon butter sauce with capers, served on a bed of grilled zucchini	Pasta Primavera 28 Penne pasta sauteed with mixed vegetables in garlic & oil with chopped tomatoes (Vegan)	Chilean Sea Bass Aqua Pazza 42 Fresh fillet of sea bass sauteed in a white wine garlic sauce with asparagus & cherry tomatoes (Gluten Free)
	Grilled Fillet of Salmon 34 Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free)	



MIX OF LAND & SEAFOOD

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

<p>Veal Saporito 41 Tender veal sauteed in a champagne cream sauce, topped with asparagus & jumbo lump crabmeat, served over linguine</p> <p>Beer Battered Cod 29 Ale battered line caught cod served with steak fries, tartar & cocktail sauce</p>	<p>Seabass Livornese 49 Chilean seabass sauteed with fresh tomatoes, clams, mussels & shrimp in a red garlic olive oil sauce, served over linguine</p> <p>Shrimp & Salmon Amalfi 43 Jumbo shrimp stuffed with crabmeat filling, wrapped with a salmon fillet, baked & topped with a lemon saffron sauce, accompanied with sauteed broccoli</p>	<p>Scallops Risotto 44 U10 scallops, broiled OR fried, served over a white wine creamy risotto (Gluten Free If Broiled)</p> <p>Branzino 49 Fresh Branzino fillet, butterflied & broiled, sauteed with a white wine garlic & extra virgin olive oil sauce, accompanied with spinach</p>
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ITALIAN CRAVING

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

<p>Paccheri Filet 35 Paccheri pasta sauteed with mushrooms & filet mignon tips in a mushroom cream sauce, topped with imported smoked mozzarella from Latteria Sorrentina</p> <p>Casarecce Cacio E Pepe 27 Casarecce pasta, Pecorino, pepper, ricotta (Vegetarian)</p>	<p>Eggplant Rollatini 27 Thin sliced eggplant, egg batter dipped, rolled & stuffed with ricotta and mozzarella, baked in a homemade marinara sauce, served over penne pasta (Vegetarian & GF with Gluten Free Pasta)</p>	<p>Lasagna Napoletana 28 Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!</p> <p>Gnocchi Pistachio 30 Homemade gnocchi in a pistachio pesto sauce, topped with an imported Italian Burrata cheese</p>
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STEAKS, CHOPS & TURF

Served with potato of the day and soup or house salad. Add \$3.00 for Caesar salad.
All grilled at your temperature of choice: Rare – cool red center | Medium Rare – warm red center | Medium – warm pink center | Medium Well – slightly pink center | Well Done – little to no pink

<p>20oz Angus Prime Rib 45</p> <p>9oz Filet Mignon 49</p> <p>12oz NY Sirloin Strip 41</p> <p>18oz Delmonico Ribeye 79</p> <p>2lb Tomahawk Rib Steak 105</p>	<p>Lamb Chops Alla Griglia 36 Served in an Au Jus demi glaze with mint jelly</p> <p>Surf & Turf 90 Choice of filet mignon or prime rib, served with a single lobster tail</p> <p>7/8oz Single Lobster Tail 60</p> <p>7/8oz Double Lobster Tail 90</p>
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SHAREABLE OPTIONS

Lobster Mac & Cheese	24
Eggplant Parmigiana	10
Truffle Risotto	18
Truffle Steak Fries	10
Broccoli Rabe	11
Side of Pasta (Vodka, Alfredo, Marinara, Ragu)	10

SIDES

Spinach	7
Mushrooms	6
Onions	6
Asparagus	7
Broccoli	7
Potato of the Day	4
Baked Potato	4

ENHANCEMENTS

Oscar Style	20
Rossini Sauce	6
Melted Gorgonzola	6
Grilled Shrimp (1)	4.5
Homemade Meatball (2)	8
Grilled Italian Sausage	8
U10 Scallops (1)	4.5
Crabmeat	20