

CHRISTMAS EVE MENU

SALADS

Caesar Salad	14	Traditional House Salad	12
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APPETIZERS

Crab Meat Bruschetta	29	Charcuterie (Serves Four)	50
Fresh grilled Italian bread, topped with cooked roasted peppers, onions & crabmeat ~ Delicious!		Marinated eggplant, mushrooms & roasted peppers, buffalo mozzarella, parmigiano Reggiano, provolone, feta, prosciutto, capicola, salami, fresh honeycomb, olives, apple slices, grapes & crostini	
Fritto Di Calamari	25	Cocktail Deluxe	31
Fresh battered calamari with rings & tentacles, fried zucchini & carrots, lemon wedges & marinara sauce		Chilled jumbo shrimp & crabmeat, served with cocktail sauce & lemons	
Mozzarella Carrozza	19	Clams Casino	21
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce		Fresh chopped clams, bacon, roasted peppers & breadcrumbs, served with lemon	
Baby Octopus Affogato	18	Caprese Salad	20
Sauteed octopus in a white wine garlic cherry tomato olive oil sauce with a touch of spice and parsley		Imported fresh mozzarella and tomatoes	
Shrimp Cocktail	25		

FEAST OF THE SEVEN FISHES

First Course

Insalata Di Rinforzo DI Mara
Baby Octopus Affogato

Second Course

Branzino Fillet
Baccala Pizzaiola
Crab Cake

Third Course

Italian Cannoli
Or
Imported Italian Traditional Panettone

\$95 Per Person



SEAFOOD

Seafood Cannelloni	46	Maryland Crab Cake	47
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		Our famous jumbo lump crab cake laid on a bed of sauteed spinach & topped with a white wine lemon sauce	
<i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
Linguine Carnevale	53	Shrimp Risotto	49
Jumbo shrimp, mussels & clams simmered in your choice of red marinara OR white wine garlic sauce, served over linguine pasta		U10 shrimp served over a white wine creamy risotto	
<i>Red: Chianti Classico Cecchi; Tuscany, Italy</i>		<i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>	
<i>White: Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>		Sea Bass Aqua Pazza	50
Branzino	58	Fresh fillet of sea bass sauteed in a white wine garlic sauce with cherry tomatoes & asparagus	
Fresh branzino fillet butterflied broiled, sauteed in white wine garlic & extra virgin olive oil sauce, served with sauteed spinach		<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
<i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>		Grilled Fillet of Salmon	38
Shrimp & Salmon Amalfi	51	Fresh fillet of salmon over sauteed spinach & topped with a mustard dill sauce	
Jumbo shrimp stuffed with crab meat filling, wrapped with a salmon fillet, baked & topped with a lemon saffron sauce, accompanied with sauteed broccoli		<i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>	
<i>Chateau St. Michelle Reisling; Columbia Valley, Washington</i>		Baccala Pizzaiola	37
		Cod fillet sauteed in olive oil, capers, kalamata olives, garlic, crushed plum tomatoes & Italian herbs, served over Paccheri pasta	
		<i>Chianti Classico Cecchi; Tuscany, Italy</i>	
		Linguine Napoli	47
		Linguine pasta tossed with jump lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil	
		<i>Jermann Pinot Grigio; Friuli-Venezia Giulia, Italy</i>	

See hostesses for special Gift Card Promotion! TODAY ONLY! Buy \$100 in Gift Cards & Receive a FREE \$40 Gift Certificate!
Sommelier Wine Suggestions

STEAK HOUSE & LOBSTER DISHES

All Served with Chef's Potato of the Day

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

Surf & Turf	105	20oz Angus Prime Rib	62
One 6oz lobster tail & your choice of: 9oz Filet Mignon or 15oz Prime Rib <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>		<i>Josh Cellars Cabernet; North Coast, California</i>	
Double Lobster Tail	105	9oz Charbroiled Filet Mignon	65
7oz double lobster tails served with drawn butter and fresh lemon <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>		<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	
Rock Lobster Tail	75	18oz Delmonico Steak	90
7oz single lobster tail served with drawn butter and fresh lemon <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>		<i>Domaine Bousquet Organic Malbec; Argentina</i>	

CARLUCCIS CLASSICS

Chicken Parmigiana	36	Lasagna Napoli	31
Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta <i>Chianti Classico Cecchi; Tuscany, Italy</i>		Pasta sheets layered with ground beef & sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection <i>Chianti Classico Cecchi; Tuscany, Italy</i>	
Braciola	48	Vodka Rigatoni	30
Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over rigatoni pasta <i>Allegrini Valpolicella; Italy</i>		Rigatoni pasta tossed with peas, sauteed in a pink blush vodka cream sauce (Vegetarian) <i>Josh Cellars Cabernet; North Coast, California</i>	
		Chicken Francese	36
		Boneless chicken breast, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine pasta <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>	

KIDS MENU

Ages 10 & Under – Includes Fountain Soda & Ice Cream

Chicken Fingers & French Fries	20	Fried Shrimp & French Fries	20
		Penne With Meatball	20

FOR A SWEET FINISH!



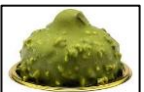
Homemade Cannoli 11
Traditional Italian cannoli shell filled with a creamy filling of blended ricotta cheese & mini chocolate chips



Limoncello Mascarpone 11
A rich combination of Sicilian lemon infused sponge cake & Italian mascarpone, topped with European white chocolate curls



Tiramisu 11
Espresso & amaretto liqueur. Soaked saviardi biscuits are surrounded with mascarpone filling & highlighted with cocoa & chocolate flakes



100% Pistacchio 11
Fresh creamy with intense filling & a crunchy topping on a crumble base of pistachio only (GF)



Traditional Italian Panettone 11
Sweet bread loaf originally from Milan! Usually prepared & enjoyed for Christmas & New Years!



Chocolate Thunder 11
Creamy chocolate frosting, four layers of moist, densely textured chocolate cake & chocolate rosettes. The richest of chocolate!



Peanut Butter Explosion 11
A chocolate candy bar bottom topped with peanut butter ganache & a mound of chocolate mousse, coated in ganache & finished with chopped peanuts & peanut butter sauce (GF)



NY Style Cheesecake 11
Rich, dense & exploding with vanilla flavor on a graham cracker crust

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