



EASTER WEEKEND MENU

APPETIZERS

Crab Meat Bruschetta	29	Charcuterie	33
Fresh grilled Italian bread, topped with cooked roasted peppers, onions & crabmeat ~ Delicious!		Marinated eggplant, mushrooms & roasted peppers, buffalo mozzarella, parmigiano Reggiano, provolone, feta, burrata, prosciutto, capicola, salami, fresh honeycomb, olives, apple slices, grapes & crostini	
Fritto Di Calamari	24	Caprese Salad	19
Fresh battered calamari with rings & tentacles, fried zucchini & carrots, lemon wedges & marinara sauce		Imported fresh mozzarella and tomatoes	
Mozzarella Carrozza	19	Caesar Salad	12
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce		Traditional House Salad	11
Shrimp Cocktail	25		

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	24oz Bone-In Ribeye	105
One 7oz lobster tail & your choice of: 8oz 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	20oz Angus Prime Rib	59
7oz double lobster tails served with drawn butter and fresh lemon <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>		<i>Josh Cellars Cabernet; North Coast, California</i>	
Lobster Tail	69	8oz Charbroiled Filet Mignon	62
7oz single lobster tail 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>	
		Lamb Chops Alla Griglia	44
		Served in an Au Jus demi glaze with mint jelly <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	

SEAFOOD

Scallops Risotto	56	Maryland Crab Cakes	44
Broiled U10 scallops served over a white wine creamy risotto <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>		Our famous jumbo lump crab cakes laid on a bed of sauteed spinach & topped with a white wine lemon sauce <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
Seafood Cannelloni	44	Sea Bass Aqua Pazza	44
Pasta sheets rolled & stuffed with a blend of chopped shrimp, crabmeat, Italian herbs & breadcrumbs, served in a brandy cream sauce with a touch of marinara, topped with baby shrimp <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		Fresh fillet of sea bass sauteed in a white wine garlic sauce with cherry tomatoes & asparagus <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
Shrimp & Salmon Amalfi	49	Grilled Fillet of Salmon	36
Jumbo shrimp stuffed with crab meat filling, wrapped with a salmon fillet, baked & topped with a lemon saffron sauce, accompanied with sauteed broccolini <i>Chateau St. Michelle Reisling; Columbia Valley, Washington</i>		Fresh fillet of salmon over sauteed spinach & topped with a mustard dill sauce <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>	
		Linguine Napoli	43
		Linguine pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil <i>Chianti Classico Cecchi; Tuscany, Italy</i>	

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CARLUCCIS CLASSICS

<p>Chicken Parmigiana 36</p> <p>Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta</p> <p><i>Chianti Classico Cecchi; Tuscany, Italy</i></p>	<p>Vodka Rigatoni (Vegetarian) 31</p> <p>Rigatoni pasta tossed with peas, sauteed in a pink blush vodka cream sauce</p> <p><i>Josh Cellars Cabernet; North Coast, California</i></p>
<p>Braciola 48</p> <p>Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over Paccheri pasta</p> <p><i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i></p>	<p>Chicken Francese 34</p> <p>Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine pasta</p> <p><i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i></p>
	<p>Baked Virginia Ham 36</p> <p>Traditional baked Virginia ham, topped with a pineapple sauce</p> <p><i>Chianti Classico Cecchi; Tuscany, Italy</i></p>

FOR A SWEET FINISH!



Homemade Cannoli 10

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



Limoncello Mascarpone 10

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



Tiramisu 10

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



Chocolate Thunder 10

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



NY Style Cheesecake 10

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



Peanut Butter Explosion 10

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)

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