



THE WATERFRONT
BY CARLUCCI'S

FATHER'S DAY WEEKEND MENU

SALADS

Caesar Salad	15	Traditional House Salad	13
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APPETIZERS

Crab Meat Bruschetta	29	Charcuterie (Serves Four)	50
Fresh grilled Italian bread, topped with cooked roasted peppers, mayo, 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	Shrimp Cocktail	25
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce		Caprese Salad	20
Nonna's Meatballs	19	Imported fresh buffalo mozzarella OR burrata and tomatoes	
Three meatballs in our homemade ragu, topped with ricotta cheese & served with crostini			

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	64
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	8oz Charbroiled Filet Mignon	69
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>	
Lobster Tail	75	Lamb Chops Alla Griglia	51
7oz single lobster tail served with drawn butter and fresh lemon <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>		Served in an Au Jus demi glaze with mint jelly <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	

CARLUCCIS CLASSICS

Chicken Parmigiana	37	Vodka Rigatoni (Vegetarian)	31
Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta <i>Chianti Classico Cecchi; Tuscany, Italy</i>		Rigatoni pasta tossed with peas, sauteed in a pink blush vodka cream sauce <i>Josh Cellars Cabernet; North Coast, California</i>	
Braciola	49	Chicken Francese	37
Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over Paccheri pasta <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>		Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine pasta <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>	
Pappardelle Short Rib	46	Lasagna Napoli	34
Pappardelle pasta tossed in a slow-braised, shredded short rib ragu with red wine, aromatic herbs & tomatoes, finished with grated Parmigiano Reggiano <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		Ground beef & ground sausage layered with pasta sheets, ricotta, mozzarella & homemade tomato sauce <i>Chianti Classico Cecchi; Tuscany, Italy</i>	



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SEAFOOD

<p>Shrimp Risotto 49 U10 shrimp served over a white wine creamy risotto <i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i></p> <p>Seafood Cannelloni 47 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></p> <p>Pan-Seared Halibut 50 Pan-seared halibut with cherry tomatoes & extra virgin olive oil, served over crispy oven-roasted potato crostini, topped with smooth green bean puree, accompanied by two sauteed shrimp & lightly blanched green beans <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i></p> <p>Red Snapper 50 Red snapper with crabmeat in a lemon caper sauce accompanied with string beans <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i></p>	<p>Maryland Crab Cakes 48 Our famous jumbo lump crab cakes topped with a white wine lemon sauce, served with string beans <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i></p> <p>Grilled Fillet of Salmon 38 Fresh fillet of salmon topped with a mustard dill sauce, served with string beans <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i></p> <p>Linguine Napoli 47 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></p> <p>Shrimp & Salmon Amalfi 51 Jumbo shrimp stuffed with crab meat filling, wrapped with a salmon fillet, baked & topped with a lemon saffron sauce, accompanied with string beans <i>Chateau St. Michelle Reisling; Columbia Valley, Washington</i></p>
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FOR A SWEET FINISH!



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



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



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



100% Pistachio 12
Fresh creamy with intense filling & a crunch topping on a crumble base of pistachio only. Gluten Free



Coppa Stracciatella 11
Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder & hazelnuts



Limoncello Flute 11
Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce



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



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)



Bacio Perugina Scuro 11
A blend of chocolate & hazelnut silk mousse covered in Perugina dark chocolate. A traditional Italian Valentine's dessert! Gluten Free



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



Coppa Caffè 11
Fior di latte gelato with rich coffee & pure cocoa swirl