



THE WATERFRONT
BY CARLUCCI'S

MOTHER'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, 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	63
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	49
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	48	Chicken Francese	36
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	44	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>Sea Bass Aqua Pazza 50 Fresh fillet of sea bass sauteed in a white wine garlic sauce with cherry tomatoes & string beans <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i></p>	<p>Maryland Crab Cakes 47 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



Tartelletta 11
A crisp buttery tart shell filled with silky milk chocolate ganache, topped with fresh banana, lightly torched with cinnamon, in the style of crême Brulee



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!



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



100% Pistacchio 11
Fresh creamy with intense filling & a crunch topping on a crumble base of pistachio only. Gluten Free