

# THANKSGIVING MENU

## **SALADS**

Caesar Salad 14 Traditional House Salad 12

### **APPETIZERS**

Crab Meat Bruschetta	29	Charcuterie (Serves Four)	5
Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crabmeat		Marinated eggplant, mushrooms & roasted peppers, buffalo mozzarella, parmigiano	
Caprese Salad Imported fresh mozzarella and toma	20 toes	Reggiano, provolone, feta, prosciutto, capicol salami, fresh honeycomb, olives, apple slices, grapes & crostini	
Fritto Di Calamari	24	Mozzarella Carrozza	19
Fresh battered calamari with rings & tentacles, fried zucchini, carrots, lemon wedges, marinara & cherry pepper aioli sauce		Pan-fried breaded fresh buffalo mozzar served with a side of marinara sauce	ella,
		Nonna's Meatballs	18
Shrimp Cocktail	26	Three meatballs in our homemade ragu	
Cocktail Deluxe	39	topped with ricotta cheese & served with crostini	<b>11</b>
U10 Shrimp & crabmeat over avocad	0		

# **HOLIDAY SPECIAL**

### **Traditional Turkey Dinner**



Sliced roast turkey breast with stuffing, gravy & cranberry sauce. Includes mashed potatoes, sweet potatoes, green beans, & pumpkin pie for dessert

55

Red: Alfredo Roca Pinot Noir; San Rafael, Argentina White: Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA

# 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

105	15oz Oueen Cut Prime Rib	57
	Josh Cellars Cabernet; North Coast, California	
	8oz Charbroiled Filet Mignon	62
Double 105		
emon	18oz Delmonico Steak	79
	Domaine Bousquet Organic Malbec; Argentina	
	Double 105	Josh Cellars Cabernet; North Coast, California  8oz Charbroiled Filet Mignon  Beaulieu Vineyard Cabernet; Napa Valley, California  2ouble 105 2mon 18oz Delmonico Steak

# **SEAFOOD**

Shrimp Risotto	46	Maryland Crab Cake	45	
U10 shrimp served over a white wine creamy risotto Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County		Our famous jumbo lump crab cake laid on a bed of green beans & topped with a white wine lemon sauce  Chateau Ste. Michelle Reisling; Columbia Valley, Washington		
Shrimp & Salmon Amalfi	45	Seafood Cannelloni	44	
lumbo shrimp stuffed with crabmeat filling, wrapped with a salmon fillet & baked, accompanied with green beans & topped with lemon saffron sauce Chateau Ste. Michelle Reisling; Columbia Valley, Washington		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		
Linguine Napoli	46	Alfredo Roca Pinot Noir; San Rafael, Argentina		
Linguine pasta tossed with jumbo		Grilled Fillet of Salmon	37	
meat in a light fresh cherry tomato sauce with extra virgin olive oil Chianti Classico Cecchi; Tuscany, Italy		Fresh fillet of salmon accompanied with green beans & topped with a mustard dill sauce Alfredo Roca Pinot Noir; San Rafael, Argentina		



## CARLUCCIS CLASSICS

Chicken Parmigiana

36

Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta

chi; Tus

Braciola

Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over Paccheri pasta

Allegrini Valpolicella: Italy

Lasagna Napoli

Pasta sheets layered with ground beef & sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection

Chicken & Shrimp Francese

Boneless chicken breast & shrimp, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine pasta

### **VEGETARIAN**

Gnocchi Autunno

Soft homemade pumpkin gnocchi & shiitake mushrooms finished in smooth champagne & pumpkin cream sauce with sauteed onions & sharp provolone cheese

Alfredo Roca Pinot Noir; San Rafael, Argentina

Pasta Primavera

30

Penne pasta tossed with mixed vegetables in a garlic & oil sauce

gnon Blanc; Marlborough, New Zealand

Vodka Rigatoni

31

Rigatoni pasta tossed with peas, sauteed in a pink blush vodka cream sauce

### KIDS MENU

Ages 10 & Under - Includes Fountain Soda & Ice Cream

Turkey & Stuffing

Chicken Fingers & French Fries

19

served with mashed potatoes & green beans

Linguine with Meatball

19

# FOR A SWEET FINISH!



Homemade Cannoli

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



Limoncello Mascarpone

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



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



100% Pistacchio

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



#### Traditional Pumpkin Pie

Holiday favorite! Topped with a dollop of whipped



#### **Chocolate Thunder**

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



#### Peanut Butter Explosion

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

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