

# THANKSGIVING MENU

## APPETIZERS

Crab Meat Bruschetta	29	Antipasto Italiano	For Two 27   For Four 50
Fresh grilled Italian bread, topped with cooked roasted peppers, onions & crabmeat ~ Delicious!		Cooled mixed, grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette dressing with thin sliced prosciutto di Parma, soppressata salami, imported calamata olives, artichoke hearts, sharp provolone & fresh mozzarella	
Caprese Salad	19	Cocktail Deluxe	29
Imported fresh mozzarella and tomatoes		Chilled jumbo shrimp & crabmeat, served with cocktail sauce & lemons	
Fritto Di Calamari	23	Shrimp Cocktail	25
Fried calamari rings served with marinara sauce			
Mozzarella Carrozza	18		
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce			

## HOLIDAY SPECIAL

Served with Tossed Garden Salad

Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette or Bleu Cheese

### Traditional Turkey Dinner

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

45



## STEAK HOUSE & LOBSTER DISHES

All Served with Chef's Potato of the Day & Tossed Garden Salad

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

Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette or Bleu Cheese

Surf & Turf	105	15oz Queen Cut Prime Rib	57
One 6oz lobster tail & your choice of: 9oz Filet Mignon or 15oz Prime Rib			
Double Lobster Tail	105	9oz Charbroiled Filet Mignon	62
7oz double lobster tails served with drawn butter and fresh lemon			
Rock Lobster Tail	75	18oz Delmonico Steak	79
7oz single lobster tail served with drawn butter and fresh lemon			

## SEAFOOD

All Entrees Served with Tossed Garden Salad

Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette or Bleu Cheese

Scallops Risotto	46	Maryland Crab Cake	44
Broiled U10 scallops served over a white wine creamy risotto		Our famous jumbo lump crab cake laid on a bed of sauteed spinach & topped with a white wine lemon sauce	
Seafood Cannelloni	44	Shrimp & Salmon Amalfi	43
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		Jumbo shrimp stuffed with crabmeat filling, wrapped with a salmon fillet & baked, accompanied with sauteed broccoli & topped with lemon saffron sauce	
Grilled Fillet of Salmon	36		
Fresh fillet of salmon over sauteed spinach & topped with a mustard dill sauce			

## CARLUCCIS CLASSICS

All Entrees Served with Tossed Garden Salad  
Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette or Bleu Cheese

<b>Chicken Parmigiana</b> 35	<b>Lasagna Napoli</b> 31
Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta	Pasta sheets layered with ground beef & sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection
<b>Braciola</b> 48	<b>Chicken &amp; Shrimp Francese</b> 42
Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over rigatoni pasta	Boneless chicken breast, egg batter dipped, sauteed in a light lemon wine sauce, topped with shrimp & served over linguine pasta
<b>Vodka Rigatoni</b> 30	<b>Veal Saporito</b> 45
Rigatoni pasta tossed with prosciutto & peas, sauteed in a pink blush vodka cream sauce	Tender veal sauteed in a champagne cream sauce, topped with asparagus & jumbo lump crabmeat, served over linguine pasta

## VEGETARIAN

All Entrees Served with Tossed Garden Salad  
Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette or Bleu Cheese

<b>Pumpkin Risotto</b> 33	<b>Pasta Primavera</b> 27
Risotto cooked with a pumpkin base, fig jam & pepitas	Penne pasta tossed with mixed vegetables in a garlic & oil sauce

## KIDS MENU

Ages 10 & Under – Includes Fountain Soda & Ice Cream

<b>Turkey &amp; Stuffing</b> 18	<b>Chicken Fingers &amp; French Fries</b> 18
served with mashed potatoes & green beans	
	<b>Linguine with Meatball</b> 18

## 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



**100% Pistacchio** 10  
Fresh creamy with intense filling & a crunchy topping on a crumble base of pistachio only (GF)



**Traditional Pumpkin Pie** 10  
Holiday favorite! Topped with a dollop of whipped cream



**Chocolate Thunder** 10  
Creamy chocolate frosting, four layers of moist, densely textured chocolate cake & chocolate rosettes. The richest of chocolate!



**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)



**NY Style Cheesecake** 10  
Rich, dense & exploding with vanilla flavor on a graham cracker crust