



VALENTINE'S WEEKEND MENU

APPETIZERS

Crab Meat Bruschetta	29	Antipasto Amore	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 kalamata olives, artichoke hearts, sharp provolone & fresh mozzarella	
Fritto Di Calamari	24	Salmon Tartar	21
Fresh battered calamari with rings & tentacles, fried zucchini & carrots, lemon wedges & marinara sauce		Fresh diced salmon tossed with avocado & capers, served with house-made crispy potato chips & finished with a touch of Mediterranean sauce for an elegant flavorful starter	
Mozzarella Carrozza	19	Shrimp Cocktail	25
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce		East Coast Oysters	
Caprese Salad	19	Caesar Salad	11
Imported fresh mozzarella and tomatoes			
Greek Salad	10		
House Salad	10		

SWEETHEART SPECIAL

Entire Table Must Order This Special

BEVERAGE

(Choice of One; including mini charcuterie topper)

- Glass of House Wine
- Prosecco Split

ENTREE

(Choice of One)

- Surf & Turf
- Seared Halibut
- 10oz Bone-In Filet Mignon

APPETIZER

(Choice of One)

- Salmon Tartar
- Goat Cheese Bruschetta

DESSERT

- Chocolate Covered Strawberries

\$115 Per Person

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>	
		10oz Bone-In Filet Mignon	79
		<i>Domaine Bousquet Organic Malbec; Argentina</i>	

***Take a picture by our "Love Arch" designed by @overthetopkreationz*
Post & tag (@carlucciswateront & @overthetopkreationz) on Instagram for a chance to win a FREE Gift Certificate!**

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SEAFOOD

Scallops Risotto	48	Maryland Crab Cake	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 cake 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 Carnivale	55
		Clams, mussels, crabmeat & shrimp simmered in your choice of white wine garlic & oil OR red marinara sauce, served over linguine pasta <i>Red: Chianti Classico Cecchi; Tuscany, Italy White: Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>	

CARLUCCIS CLASSICS

Chicken Parmigiana	36	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	34
Thin sliced filet mignon, rolled & stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce & served over Paccheri pasta <i>Allegrini Valpolicella; Italy</i>		Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine pasta <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>	

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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