

VALENTINE’S WEEKEND MENU

SALADS

Caesar Salad	14	Traditional House Salad	12
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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 & tenacles, fried zucchini & carrots, lemon wedges & marinara sauce		Chilled jumbo shrimp & crabmeat, served with cocktail sauce & lemons	
Mozzarella Carrozza	19	Nonna’s Meatballs	19
Pan-fried breaded fresh buffalo mozzarella, served with a side of marinara sauce		Three meatballs in our homemade ragu, topped with ricotta cheese & served with crostini	
Bruschetta Mediterranean	19	Shrimp Cocktail	25
Toasted artisan bread topped with cherry tomatoes, Kalamata olives, Stracciatella di Bufala, fresh basil & a sprinkle of parmesan, finished with a drizzle of extra virgin olive oil		Caprese Salad	20
East Coast Oysters	25	Imported fresh mozzarella and tomatoes	

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
Double Lobster Tail
18oz Delmonico Ribeye

APPETIZER

(Choice of One)

Caprese Salad
Shrimp Cocktail
Bruschetta Mediterranean

DESSERT

Chocolate Covered
Strawberries

\$140 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	20oz Angus Prime Rib	62
One 6oz lobster tail & your choice of: 9oz 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	9oz Charbroiled Filet Mignon	65
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>	
Rock Lobster Tail	75	18oz Delmonico Steak	90
7oz single lobster tail served with drawn butter and fresh lemon <i>Sonoma Cutrer Chardonnay “RRR”; Russian River Ranches, Sonoma County</i>		<i>Domaine Bousquet Organic Malbec; Argentina</i>	

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SEAFOOD

Branzino	58
Fresh branzino fillet butterflied broiled, sauteed in white wine garlic & extra virgin olive oil sauce, served with string beans <i>Sonoma Cutrer “RRR” Chardonnay; Russian River Ranches, Sonoma County</i>	
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>	
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>	
Shrimp Risotto	49
U10 shrimp served over a white wine creamy risotto <i>Sonoma Cutrer “RRR” Chardonnay; Russian River Ranches, Sonoma County</i>	

Maryland Crab Cake	47
Our famous jumbo lump crab cake, topped with a white wine lemon sauce, served with string beans <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
Sea Bass Acqua 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>	
Linguine Napoli	47
Linguine pasta tossed with jump lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil <i>Jermann Pinot Grigio; Friuli-Venezia Giulia, Italy</i>	
Seafood Cannelloni	46
Pasta sheets rolled & stuffed with a blend of chopped shrimp, crab meat, 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>	

CARLUCCIS CLASSICS

Chicken Parmigiana	36
Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine pasta <i>Chianti Classico Cecchi; Tuscany, Italy</i>	
Braciola	48
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>	
Vodka Rigatoni	30
Rigatoni pasta tossed with peas, sauteed in a pink blush vodka cream sauce (Vegetarian) <i>Josh Cellars Cabernet; North Coast, California</i>	

Lasagna Napoli	31
Pasta sheets layered with ground beef & sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection <i>Chianti Classico Cecchi; Tuscany, Italy</i>	
Chicken Francese	36
Boneless chicken breast, 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
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>	

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	



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)	



100% Pistacchio	11
Fresh creamy with intense filling & a crunchy topping on a crumble base of pistachio only (GF)	



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

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