

RAW BAR				
Gluten Free <i>Prosecco; Veneto, Italy</i>				
Little Necks (6)	16	Jumbo U-10 Shrimp Cocktail (4)	24	Seafood Tower Small 68 Large 98
Top Necks (6)	19	Cocktail Deluxe	39	Oysters, U10 Shrimp, Top Necks, Crabmeat
East Coast Oysters (6)	23	U10 Shrimp & crabmeat over avocado		Large (8 of each) Small (5 of each)

STARTERS & SHARING

Charcuterie	40	Scallops Angelica	27	Frittura Di Calamari	23
Marinated eggplant, mushrooms & roasted peppers, buffalo mozzarella, parmigiano Reggiano, provolone, feta, burrata, prosciutto, capicola, salami, fresh honeycomb, olives, apple slices, grapes & crostini (Serves 2-4)		Ocean scallops stuffed with crabmeat, wrapped in bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms		Fresh battered calamari with rings & tentacles, fried zucchini & carrots, lemon wedges, marinara & cherry pepper aioli sauce OR hot and honey	
Bruschetta Mediterranean	17	Mozzarella In Corrozza	17	Sesame Crusted Tuna	20
Toasted artisan bread topped with a vibrant mix of cherry tomatoes, Kalamata olives, Stracciatella di Bufala, fresh basil & a sprinkle of parmesan, finished with a drizzle of extra virgin olive oil		Pan-fried, breaded fresh buffalo mozzarella, served with a side of marinara sauce		Sesame crusted ahi tuna over avocado crema, wakame, pickled sweet peppers topped with pickled ginger served with wasabi and soy sauce	
Whipped Ricotta Honey	19	Nonna’s Meatballs	16	Eggplant Rollatini	19
Whipped ricotta, truffle honey & pistachios on toasted pinsa bread (Vegetarian)		Three meatballs in our homemade ragu, topped with ricotta cheese & served with crostini		Fresh sliced eggplant, egg batter dipped, rolled in parmesan & stuffed with ricotta, on a bed of homemade marinara sauce & topped with melted mozzarella cheese (Gluten Free)	
Crab Meat Bruschetta	27	Bada Bing Shrimp	20	Melon Wrapped Prosciutto	17
Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crab meat		Crispy fried shrimp tossed in our signature cherry pepper aioli sauce		Delicately sliced Italian prosciutto paired with sweet, ripe melon & finished with aged balsamic reduction for a perfect balance of sweet & savory	
		Octopus Skewer	19		
		Slow-cooked octopus, finished with a soy & honey glaze, gently caramelized & served on a skewer over silky potato cream			

SOUPS & GREENS

Add Chicken \$7.00. Add Shrimp \$11.00. Add Salmon \$11.00.
Prosecco; Veneto, Italy

Pasta Fagioli	8	Cranberry Walnut Salad	19	Caprese Salad	18
Chef’s Selection of the Day	8	Mix of romaine & spring mix salad tossed with glazed walnuts, sliced apples, dried cherries & crumbles bleu cheese, drizzled with homemade cranberry vinaigrette dressing (Gluten Free)		Your choice of: Imported Italian burrata cheese OR imported fresh mozzarella cheese with tomatoes, kalamata olives & balsamic glaze (Gluten Free & Vegetarian)	
Caesar Salad	14	Wedge Salad	16		
Greek Salad	13	Iceberg lettuce topped with bacon, tomatoes, raw onion & bleu cheese dressing			
Traditional House Salad	11				

CARLUCCI’S FAVORITES

Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Parmigiana	Chicken 35 Veal 38	Seafood Cannelloni	44	Braciola	47
Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine <i>Chianti Classico Cecchi; Tuscany, Italy</i>		Hand-rolled pasta sheets filled with a savory blend of shrimp, crab, Italian herbs & seasoned breadcrumbs, baked in a brandy cream sauce with a touch of marinara, topped with baby shrimp & jumbo lump crab meat <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		Pounded thin filet mignon, rolled & stuffed with spinach, mozzarella & prosciutto, baked in homemade tomato sauce, over Paccheri pasta <i>Allegrini Valpolicella; Italy</i>	
Lasagna Napoletana	30	Seafood Carnevale	51	Vodka Rigatoni	29
Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection! <i>Chianti Classico Cecchi; Tuscany, Italy</i>		Clams, mussels, shrimp & jumbo lump crab meat, simmered in your choice of red marinara OR white wine garlic & oil, served over linguine <i>Red: Chianti Classico Cecchi; Tuscany, Italy</i> <i>White: Sonoma Cutrer “RRR” Chardonnay; Russian River Ranches, Sonoma County</i>		Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto (pork) Add Chicken 7 Add Shrimp 11 <i>Josh Cellars Cabernet; North Coast, California</i>	
Eggplant Siciliano	29	Crab Cakes	46	Chicken Francese	35
Chopped eggplant in a marinara & ricotta cheese sauce tossed with Casarecce pasta (Vegetarian & GF with Gluten Free Pasta) <i>Montepulciano D’Abruzzo</i>		Our famous jumbo lump crab cakes, laid on a bed of sauteed spinach & topped with a white wine lemon sauce <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>		Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine Add Shrimp 11 <i>Kendall-Jackson Chardonnay “VR”; Vintners Reserve, CA</i>	
Gnocchi Pistachio	29				
Handmade potato gnocchi tossed in a vibrant pistachio pesto, finished with a delicate drizzle of imported Italian burrata crema <i>Kendall-Jackson Chardonnay “VR”; Vintners Reserve, CA</i>					

MIX OF LAND & SEAFOOD

Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Seabass Livornese	59	Braised Short Rib	51	Shrimp Risotto	48
Chilean seabass sauteed with fresh tomatoes, clams, mussels & shrimp in a red garlic olive oil sauce, served over linguine		Braised, slow roasted short rib, cauliflower truffle puree, tamari roasted cipolini onions, sauteed tri color cauliflower topped with gremolata		U10 shrimp served over a white wine creamy risotto	
<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>		<i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		<i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>	
Branzino	57	Pappardelle Short Rib	39	Chilean Sea Bass Aqua Pazza	49
Fresh Branzino fillet, butterflied & broiled, sauteed with a white wine garlic & extra virgin olive oil sauce, accompanied with zucchini		Fresh pappardelle pasta tossed in a rich & velvety short rib ragu, where slow-braised, shredded short rib is simmered into the sauce with red wine, aromatic herbs & tomatoes, finished with a touch of grated Parmigiano Reggiano		Fresh fillet of sea bass sauteed in a white wine garlic sauce with asparagus & cherry tomatoes (Gluten Free)	
<i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>		<i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
Grilled Fillet of Salmon	37	7/8oz Lobster Tail	Single 65 Double 95	Shrimp & Salmon Amalfi	49
Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free)		Served with potatoes of the day		Jumbo shrimp stuffed with crabmeat filling, wrapped with a salmon fillet, baked & topped with a lemon saffron sauce, accompanied with sauteed broccolini	
<i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		<i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>		<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	

STEAKHOUSE

Served with potatoes 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

20oz Angus Prime Rib	61	Lamb Chops Alla Griglia	51
<i>Josh Cellars Cabernet; North Coast, California</i>		Served in an Au Jus demi glaze with mint jelly	
8oz Filet Mignon	64	<i>Domaine Bousquet Organic Malbec; Argentina</i>	
<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>		Surf & Turf	99
12oz NY Sirloin Strip	54	Choice of filet mignon or prime rib, served with a single lobster tail	
<i>Louis Martini Cabernet; Sonoma, California</i>		<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	
18oz Delmonico Ribeye	89		
<i>Domaine Bousquet Organic Malbec; Argentina</i>			



SHAREABLE OPTIONS		SIDES		ENHANCEMENTS	
Lobster Mac & Cheese	24	Spinach	7	Oscar Style	20
Eggplant Parmigiana	10	Mushrooms	7	Rossini Sauce	6
Truffle Risotto	18	Onions	7	Melted Gorgonzola	6
Truffle Steak Fries	10	Asparagus	7	U-10 Grilled Shrimp (1)	6
Broccolini	11	Broccoli Rabe	11	Homemade Meatball (2)	8
Side of Pasta	10	Potato of the Day	4	Crabmeat	20
(Vodka, Alfredo, Marinara, Ragu)		Baked Potato	4	5oz Crab Cake	22