



RAW BAR

Gluten Free

Prosecco; Veneto, Italy

Little Necks (6)	16	Jumbo U-10 Shrimp Cocktail (4)	22	Seafood Tower	Small 65 Large 95
Top Necks (6)	19	Cocktail Deluxe	39	Oysters, U10 Shrimp, Top Necks, Crabmeat	
East Coast Oysters (6)	22	U10 Shrimp & crabmeat over avocado		Large (8 of each) Small (5 of each)	

STARTERS & SHARING

Charcuterie	36	Scallops Angelica	25	Frittura Di Calamari	20
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 lemon wedges, marinara & cherry pepper aioli sauce OR hot and honey style	
Bruschetta Mediterranean	16	Mozzarella In Corrozza	16	Sesame Crusted Tuna	20
Toasted artisan bread topped with a vibrant mix of cherry tomatoes, Kalamata olives, fresh basil and 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	18	Nonna’s Meatballs	15	Eggplant Rollatini	18
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	26	Salmon Tartar	19		
Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crab meat		Fresh diced raw salmon tossed with avocado & capers, served with house-made crispy potato chips & finished with a touch of Mediterranean sauce for an elegant flavorful starter			

SOUPS & GREENS

Add Chicken \$7.00. Add Shrimp \$11.00. Add Salmon \$11.00.

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Pasta Fagioli	7	Cranberry Walnut Salad	18	Caprese Salad	16
Chef’s Selection of the Day	7	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	12	Wedge Salad	13		
Greek Salad	11	Iceberg lettuce topped with bacon, tomatoes, raw onion & bleu cheese dressing			
Traditional House Salad	9				

CARLUCCI’S FAVORITES

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

Parmigiana	Chicken 32 Veal 35	Seafood Cannelloni	39	Braciola	43
Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine		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		Pounded thin filet mignon, rolled & stuffed with spinach, mozzarella & prosciutto, baked in homemade tomato sauce, over Paccheri pasta	
Lasagna Napoletana	27	Alfredo Roca Pinot Noir; San Rafael, Argentina		Allegriini Valpolicella; Italy	
Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!		Seafood Carnevale	48	Vodka Rigatoni	25
Chianti Classico Cecchi; Tuscany, Italy		Clams, mussels, shrimp & jumbo lump crab meat, simmered in your choice of red marinara OR white wine garlic & oil, served over linguine		Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto (pork)	
Eggplant Siciliano	26	Red: Chianti Classico Cecchi; Tuscany, Italy		Add Chicken 7 Add Shrimp 11	
Chopped eggplant in a marinara & ricotta cheese sauce tossed with Casarecce pasta (Vegetarian & GF with Gluten Free Pasta)		White: Sonoma Cutrer “RRR” Chardonnay; Russian River Ranches, Sonoma County		Josh Cellars Cabernet; North Coast, California	
Montepulciano D’Abruzzo		Crab Cakes	42	Chicken Francese	32
Gnocchi Pistachio	28	Our famous jumbo lump crab cakes, laid on a bed of sauteed spinach, served with a side of white wine lemon sauce		Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine	
Handmade potato gnocchi tossed in a vibrant pistachio pesto, finished with a delicate drizzle of imported Italian burrata crema		Chateau Ste. Michelle Reisling; Columbia Valley, Washington		Add Shrimp 11	
Kendall-Jackson Chardonnay “VR”; Vintners Reserve, CA				Kendall-Jackson Chardonnay “VR”; Vintners Reserve, CA	

Sommelier Wine Suggestions



MIX OF LAND & SEAFOOD

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

Seabass Livornese	49	Braised Short Rib	39	Shrimp Risotto	42
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	47	Veal Osso Bucco Cacciatore	51	Chilean Sea Bass Aqua Pazza	40
Fresh Branzino fillet, butterflied & broiled, sauteed with a white wine garlic & extra virgin olive oil sauce, accompanied with zucchini		Traditional Italian 16oz bone-in veal shank, served over bell peppers, mushrooms & onions in a light marinara sauce over Paccheri pasta		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>Prosecco; Veneto, Italy</i>		<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
Grilled Fillet of Salmon	34	Pappardelle Short Rib	32	Shrimp & Salmon Amalfi	43
Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free)		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		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>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	
7/8oz Lobster Tail	Single 60 Double 90				
Served with potatoes of the day					
<i>Sonoma Cutrer “RRR” Chardonnay; Russian River Ranches, Sonoma County</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	47	Lamb Chops Alla Griglia	45
<i>Josh Cellars Cabernet; North Coast, California</i>		Served in an Au Jus demi glaze with mint jelly	
8oz Filet Mignon	52	<i>Domaine Bousquet Organic Malbec; Argentina</i>	
<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>		Surf & Turf	90
12oz NY Sirloin Strip	41	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	79		
<i>Domaine Bousquet Organic Malbec; Argentina</i>			



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