

RAW BAR

Gluten Free
Prosecco; Veneto, Italy

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	26	Frittura Di Calamari	22
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	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	15	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	Salmon Tartar	20		
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	8	Cranberry Walnut Salad	19	Caprese Salad	17
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	13	Wedge Salad	14		
Greek Salad	12	Iceberg lettuce topped with bacon, tomatoes, raw onion & bleu cheese dressing			
Traditional House Salad	10				

CARLUCCI'S FAVORITES

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

Parmigiana	Chicken 34 Veal 37	Seafood Cannelloni	41	Braciola	45
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	
<i>Chianti Classico Cecchi; Tuscany, Italy</i>		<i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>		<i>Allegrini Valpolicella; Italy</i>	
Lasagna Napoletana	29	Seafood Carnevale	49	Vodka Rigatoni	27
Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!		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)	
<i>Chianti Classico Cecchi; Tuscany, Italy</i>		<i>Red: Chianti Classico Cecchi; Tuscany, Italy</i>		Add Chicken 7 Add Shrimp 11	
Eggplant Siciliano	28	<i>White: Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>		<i>Josh Cellars Cabernet; North Coast, California</i>	
Chopped eggplant in a marinara & ricotta cheese sauce tossed with Casarecce pasta (Vegetarian & GF with Gluten Free Pasta)		Crab Cakes	44	Chicken Francese	34
<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		Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine	
Gnocchi Pistachio	29	<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>		Add Shrimp 11	
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>	
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MIX OF LAND & SEAFOOD

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

Seabass Livornese	51	Braised Short Rib	41	Shrimp Risotto	44
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	49	Pappardelle Short Rib	34	Chilean Sea Bass Aqua Pazza	42
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	36	7/8oz Lobster Tail	Single 60 Double 90	Shrimp & Salmon Amalfi	45
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	51	Lamb Chops Alla Griglia	46
<i>Josh Cellars Cabernet; North Coast, California</i>		Served in an Au Jus demi glaze with mint jelly	
8oz Filet Mignon	54	<i>Domaine Bousquet Organic Malbec; Argentina</i>	
<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>		Surf & Turf	90
12oz NY Sirloin Strip	44	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

Lobster Mac & Cheese	24
Eggplant Parmigiana	10
Truffle Risotto	18
Truffle Steak Fries	10
Broccolini	11
Side of Pasta (Vodka, Alfredo, Marinara, Ragu)	10

SIDES

Spinach	7
Mushrooms	7
Onions	7
Asparagus	7
Broccoli Rabe	11
Potato of the Day	4
Baked Potato	4

ENHANCEMENTS

Oscar Style	20
Rossini Sauce	6
Melted Gorgonzola	6
U-10 Grilled Shrimp (1)	6
Homemade Meatball (2)	8
Crabmeat	20
5oz Crab Cake	22