



STARTERS & SHARING

Antipasto For One 18 For Two 26 Mediterraneo-cooled, grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette with prosciutto, kalamata olives, sharp provolone cheese & fresh imported buffalo mozzarella (Gluten Free)	Meat & Cheese Board 35 Parmigiana Reggiano flakes, provolone & feta cheese, burrata, capicola, prosciutto di Parma, Genoa salami, walnuts, pistachios, cashews, imported honey, figs, grapes & bruschetta bread (Serves 4)	Mozzarella In Corrozza 16 Pan-fried, breaded fresh buffalo mozzarella, served with a side of marinara sauce
Whipped Ricotta Honey 18 Whipped ricotta, truffle honey & pistachios on toasted pinsa bread (Vegetarian)	Scallops Angelica 25 Ocean scallops, stuffed with crabmeat, wrapped with bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms	Frittura Di Calamari 20 Fresh battered calamari with rings and tentacles, fried zucchini lemon wedges, marinara and cherry pepper aioli sauce or hot and honey style
Bruschetta Mediterranean 16 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	Caprese Salad 16 Your choice of: Imported fresh buffalo mozzarella OR imported Italian burrata cheese with heirloom tomatoes & balsamic glaze (Gluten Free & Vegetarian)	Sesame Crusted Tuna 20 Sesame crusted ahi tuna over avocado crema, wakame, pickled sweet peppers topped with pickled ginger served with wasabi and soy sauce
Meatball Carlucci 15 Three meatballs in our homemade ragu topped with ricotta cheese served with crostini	Charred Octopus 25 Charred Octopus, romesco sauce, lentils diced vegetables, charred scallion oil	Crab Meat Bruschetta (broo-skeh-tuh) 26 Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crab meat

RAW BAR

Gluten Free
Prosecco; Veneto, Italy

Little Necks (6) 16	Jumbo U-10 Shrimp Cocktail (4) 22	Seafood Tower Small 65 Large 95 Oysters, U10 Shrimp, Top Necks, Seafood Salad Large (8 of each) Small (5 of each)
Top Necks (6) 19	Crab Meat Cocktail 29	Prime Tower Large 150 Oysters, U10 Shrimp, Top Necks, Seafood Salad, Lobster Tails
East Coast Oysters (6) 22	Cocktail Deluxe (Shrimp & Crab Meat) 31	

SOUPS & GREENS

Prosecco; Veneto, Italy

Pasta Fagioli 9	Cranberry Walnut Salad 21 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) Add Chicken 8 Add Salmon 11 Add Shrimp 9	Roasted Salmon Ensalate 30 Fresh crisp romaine lettuce with cucumber, tomato, red onion & cashews, topped with fresh roasted fillet of salmon, drizzled with a lemon balsamic dressing, surrounded with fresh sliced oranges (Gluten Free)
Chef's Selection of the Day 9		
Wedge Salad 18 Iceberg lettuce topped with bacon, tomatoes, raw onion & bleu cheese dressing Add Chicken 8 Add Salmon 11 Add Shrimp 9		

CARLUCCI'S FAVORITES

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Parmigiana Chicken 31 Veal 34 Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine <i>Chianti Classico Cecchi; Tuscany, Italy</i>	Seafood Cannelloni 41 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>	Braciola 43 Pounded thin filet mignon, rolled & stuffed with spinach, mozzarella & prosciutto, baked in homemade tomato sauce, served over rigatoni <i>Allegrini Valpolicella; Italy</i>
Chicken Francese 31 Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine Add Shrimp 9 <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>	Linguine Napoli 41 Linguine pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil Sub Lobster Tail 70 <i>Ecco Domani Pinot Grigio; Veneto, Italy</i>	Vodka Rigatoni 26 Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto (pork) Add Chicken 5 Add Shrimp 9 <i>Josh Cellars Cabernet; North Coast, California</i>
Seafood Carnevale 43 Clams, mussels & shrimp, 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>		Crab Cake 42 Our famous jumbo lump crab cake, laid on a bed of sauteed spinach, served with a side of white wine lemon sauce <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>

CARLUCCI'S LIGHT SPECIALTIES

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Grilled Fillet of Salmon 34 Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free) <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>	Pasta Primavera 28 Penne pasta sauteed with mixed vegetables in garlic & oil with chopped tomatoes (Vegan) <i>Ecco Domani Pinot Grigio; Veneto, Italy</i>	Chilean Sea Bass Aqua Pazza 42 Fresh fillet of sea bass sauteed in a white wine garlic sauce with asparagus & cherry tomatoes (Gluten Free) <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>
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Sommelier Wine Suggestions

MIX OF LAND & SEAFOOD

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Braised Short Rib 38	Seabass Livornese 49	Scallops Risotto 44
Braised, slow roasted short rib, cauliflower truffle puree, tamari roasted cipolini onions, sauteed tri color cauliflower topped with gremolata <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i>	Chilean seabass sauteed with fresh tomatoes, clams, mussels & shrimp in a red garlic olive oil sauce, served over linguine <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	U10 scallops, broiled OR fried, served over a white wine creamy risotto topped with fennel (Gluten Free If Broiled) <i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>
Beer Battered Cod 29	Shrimp & Salmon Amalfi 43	Branzino 49
Ale battered line caught cod served with steak fries, tartar & cocktail sauce <i>Prosecco; Veneto, Italy</i>	Jumbo shrimp stuffed with crabmeat filling, wrapped with a salmon fillet, baked & topped with a lemon saffron sauce, accompanied with sauteed broccolini <i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>	Fresh Branzino fillet, butterflied & broiled, sauteed with a white wine garlic & extra virgin olive oil sauce, accompanied with spinach <i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i>

ITALIAN CRAVING

Served with soup or house salad. Add \$3.00 for Caesar salad.
Sub Whole Wheat pasta \$4.00. Sub Gluten Free pasta \$5.00

Paccheri Filet 35	Eggplant Siciliano 27	Lasagna Napoletana 28
Paccheri pasta sauteed with mushrooms & filet mignon tips in a mushroom cream sauce, topped with imported smoked mozzarella from Latteria Sorrentina <i>Tinazzi, Dugal, Ca De Rocchi; Italy</i>	Fried eggplant in a blush sauce with ricotta cheese tossed with Casarecce pasta (Vegetarian & GF with Gluten Free Pasta) <i>Montepulciano D'Abruzzo</i>	Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection! <i>Chianti Classico Cecchi; Tuscany, Italy</i>
	Gnocchi Pistachio 30	
	Homemade gnocchi in a pistachio pesto sauce, topped with an imported Italian Burrata cheese <i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>	

STEAKS, CHOPS & TURF

Served with potato of the day and soup or house salad. Add \$3.00 for Caesar salad.
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 45	Lamb Chops Alla Griglia 39
<i>Josh Cellars Cabernet; North Coast, California</i>	Served in an Au Jus demi glaze with mint jelly <i>Domaine Bousquet Organic Malbec; Argentina</i>
9oz Filet Mignon 49	Surf & Turf 90
<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	Choice of filet mignon or prime rib, served with a single lobster tail <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>
12oz NY Sirloin Strip 41	7/8oz Single Lobster Tail 60
<i>Louis Martini Cabernet; Sonoma, California</i>	<i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>
18oz Delmonico Ribeye 79	7/8oz Double Lobster Tail 90
<i>Domaine Bousquet Organic Malbec; Argentina</i>	<i>Sonoma Cutrer Chardonnay "RRR"; Russian River Ranches, Sonoma County</i>
2lb Tomahawk Rib Steak 105	
<i>Beaulieu Vineyard Cabernet; Napa Valley, California</i>	



SHAREABLE OPTIONS

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

SIDES

Spinach 7
Mushrooms 6
Onions 6
Asparagus 7
Broccoli 7
Potato of the Day 4
Baked Potato 4

ENHANCEMENTS

Oscar Style 20
Rossini Sauce 6
Melted Gorgonzola 6
Grilled Shrimp (1) 4.5
Homemade Meatball (2) 8
Grilled Italian Sausage 8
U10 Scallops (1) 4.5
Crabmeat 20
4oz Crab Cake 20