

## RAW BAR

Gluten Free

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, parmesano 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				
Greek Salad	13	Wedge Salad	16		
Traditional House Salad	11	Iceberg lettuce topped with bacon, tomatoes, raw onion & bleu cheese dressing			

## DINNER PORTION ONLY

Sub Whole Wheat pasta \$3.00. Sub Gluten Free pasta \$4.00

Shrimp Fra Diavolo	39	Linguine Carlucci's	28	Seafood Carnivale	51
U10 shrimp served in a spicy fra diavolo sauce over linguine		Sauteed little neck clams, simmered in your choice of red marinara sauce OR white wine garlic sauce, served over linguine		Clams, mussels, shrimp & jumbo lump crab meat simmered in your choice of red marinara sauce OR white wine garlic & oil sauce, served over linguine	

## LUNCH ENTRÉE PLATTERS

Parmigiana	Chicken 19   Veal 22	Maryland Crab Cake	24	Chicken Milanese	20
Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine		Our famous jumbo lump crab cake, laid on a bed of sauteed spinach, topped with a white wine lemon sauce		Breaded, pan seared & butter basted chicken, served with fresh arugula & tomato bruschetta	
Francesc	Chicken 19   Veal 22	Shrimp Risotto	26	Grilled Fillet of Salmon	19
Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine		U10 shrimp served over a white wine creamy risotto		Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free)	
Marsala	Chicken 19   Veal 22	Grilled Seasoned Chicken Breast	17	Island Coconut Shrimp	19
Sauteed in a marsala wine sauce with mushrooms, served over linguine		*A Heart Healthy Choice* Served with sauteed spinach (Gluten Free)		Fresh dipped in a cream of coconut batter, rolled in coconut, served with a sweet & sour sauce for dipping & steak fries	

## PASTA SPECIALTIES

Ravioli Pistachio	17	Eggplant Siciliano	17	Pappardelle Alfredo	15
Cheese ravioli served in a cream pesto of pistachio sauce		Chopped eggplant in a marinara & ricotta cheese sauce tossed with Casarecce pasta (Vegetarian & Gluten Free with GF pasta)		Wide stripe pasta tossed in a homemade alfredo sauce with a blend of sweet butter, parmesan cheese, cream & cracked black pepper (Vegetarian)	
Add Chicken 9   Add Shrimp 11				Add Chicken 9   Add Shrimp 11	
Vodka Rigatoni	15	Seafood Cannelloni	22	Lasagna Napoletana	15
Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto (pork)		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		Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!	
Add Chicken 9   Add Shrimp 11					

## WRAPS, SANDWICHES, CLUBS & BURGERS

Served with steak fries (Wraps served with a side salad; sub steak fries \$2.00)

Capri Wrap	13	Prime Rib French Dip	21	Chicken Cutlet Sandwich	12
Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese		Shaved prime rib, slow cooked in Au Jus, topped with melted copper sharp cheese, caramelized onions & a horseradish cream sauce on a toasted French baguette		Breaded chicken cutlet topped with melted sharp provolone cheese & broccoli rabe	
Chicken Capri Sandwich	13	Original Crabby Carlucci's	13	Chicken Salad Club	12
Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese, served on a hoagie roll		English muffin topped with Canadian bacon, fresh sliced tomato, baked crab imperial & melted cheddar cheese, broiled to bubbly		Fresh made daily chicken salad, hardboiled egg, lettuce, tomato, onion, celery & bacon, layered on fresh sliced white bread	
Carlucci's Club	12			All American Angus Burger	15
Multi grain toasted bread with a spread of mayo, layered with grilled chicken, bacon, provolone cheese, baby spinach & roasted peppers				Juicy angus burger topped with a choice of one: cheese, bacon, bleu cheese or pizza sauce. Served on a brioche bun	

## STEAKS & CHOPS

Served with 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

8oz Filet Mignon	52
Lamb Chops Alla Griglia	42

Served in an Au Jus demi glaze with mint jelly



## 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
Homemade Meatball (2)	8
U10 Grilled Shrimp (1)	6
Crabmeat	20
5oz Crab Cake	22