



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, Seafood Salad	Large (8 of each) Small (5 of each)
East Coast Oysters (6)	22	U10 Shrimp & crabmeat over avocado			

STARTERS & SHARING

Charcuterie	For Two 29 For Four 58	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		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	Pork Belly	16
Grilled Italian bread topped with roasted peppers, onions, mayo & jumbo lump crab meat		Fresh diced salmon tossed with avocado & capers, served with house-made crispy potato chips & finished with a touch of Mediterranean sauce for an elegant flavorful starter		Sous vide pork belly, floured & fried, served over broccoli rabe, topped with roasted peppers & a parmigiano fondue drizzle	

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	11	Wedge Salad	12		
Greek Salad	10	Iceberg lettuce topped with bacon, tomatoes, raw onion & bleu cheese dressing			
Traditional House Salad	8				

CARLUCCI'S FAVORITES

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

Parmigiana	Chicken 31 Veal 34	Seafood Cannelloni	38	Braciola	43
Topped with homemade tomato sauce & melted mozzarella cheese, served over linguine		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		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	27	Seafood Carnevale	48	Vodka Rigatoni	25
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	26	<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 Cake	42	Chicken Francese	31
<i>Montepulciano D'Abruzzo</i>		Our famous jumbo lump crab cake, 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	
Gnocchi Pistachio	28	<i>Chateau Ste. Michelle Reisling; Columbia Valley, Washington</i>		Add Shrimp 11	
Homemade gnocchi in a pistachio pesto sauce, topped with an imported Italian Burrata cheese				<i>Kendall-Jackson Chardonnay "VR"; Vintners Reserve, CA</i>	
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Sommelier Wine Suggestions

MIX OF LAND & SEAFOOD

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

<p>Seabass Livornese 49 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></p> <p>Branzino 47 Fresh Branzino fillet, butterflied & broiled, sauteed with a white wine garlic & extra virgin olive oil sauce, accompanied with zucchini <i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i></p> <p>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></p> <p>Pappardelle Short Rib 32 Fresh pappardelle pasta served with a rich & tender short rib ragu, slow braised to perfection with red wine, aromatic herbs & tomatoes, topped with a touch of grated parmigiano Reggiano <i>Alfredo Roca Pinot Noir; San Rafael, Argentina</i></p>	<p>Braised Short Rib 38 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></p> <p>Veal Osso Bucco 49 Traditional Italian 16oz bone-in veal shank, served over parmesan risotto & broccolini, sauteed in a chardonnay vinaigrette <i>Prosecco; Veneto, Italy</i></p> <p>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></p> <p>Bone-In Veal Milanese 39 Bone in veal chop, french style, basted in butter & herbs, topped with arugula salad with bruschetta, grilled lemon & crystal sea salt (Parmigiana style with linguine - Add \$5) <i>Tinazzi, Dugal, Ca De Rocchi; Italy</i></p>	<p>Scallops Risotto 48 U10 scallops, broiled OR fried, served over a white wine creamy risotto & topped with micro greens (Broiled - Gluten Free) <i>Sonoma Cutrer "RRR" Chardonnay; Russian River Ranches, Sonoma County</i></p> <p>Chilean Sea Bass Aqua Pazza 40 Fresh fillet of sea bass sauteed in a white wine garlic sauce with asparagus & cherry tomatoes (Gluten Free) <i>Chateau Ste. Michelle Reisting; Columbia Valley, Washington</i></p> <p>Shrimp & Salmon Amalfi 43 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 Reisting; Columbia Valley, Washington</i></p>
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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

<p>20oz Angus Prime Rib 45 <i>Josh Cellars Cabernet; North Coast, California</i></p> <p>8oz Filet Mignon 52 <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i></p> <p>12oz NY Sirloin Strip 41 <i>Louis Martini Cabernet; Sonoma, California</i></p> <p>18oz Delmonico Ribeye 79 <i>Domaine Bousquet Organic Malbec; Argentina</i></p>	<p>Lamb Chops Alla Griglia 42 Served in an Au Jus demi glaze with mint jelly <i>Domaine Bousquet Organic Malbec; Argentina</i></p> <p>Surf & Turf 90 Choice of filet mignon or prime rib, served with a single lobster tail <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i></p> <p>24oz Bone-In Ribeye 105 <i>Beaulieu Vineyard Cabernet; Napa Valley, California</i></p>
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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
Grilled Shrimp (1)	5.5
Homemade Meatball (2)	8
U10 Scallops (1)	5.5
Crabmeat	20
5oz Crab Cake	22