



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

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.

Pasta Fagioli	7	Cranberry Walnut Salad	14	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				

DINNER PORTION ONLY

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

Shrimp Fra Diavolo	38	Linguine Carlucci's	26	Seafood Carnivale	48
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 21	Maryland Crab Cake	23	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, served with a side of white wine lemon sauce		Breaded, pan seared & butter basted chicken, served with fresh arugula & tomato bruschetta	
Francese	Chicken 19 Veal 21	Scallops Risotto	28	Grilled Fillet of Salmon	18
Egg batter dipped, sauteed in a light lemon wine sauce, served over linguine		U10 scallops, broiled OR fried, served over a white wine creamy risotto topped with micro greens (Gluten Free If Broiled)		Fresh wild Scottish salmon over spinach, topped with mustard dill sauce (Gluten Free)	
Marsala	Chicken 19 Veal 21	Grilled Seasoned Chicken Breast	16	Island Coconut Shrimp	17
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

<p>Ravioli Pistachio 17 Cheese ravioli served in a cream pesto of pistachio sauce Add Chicken 9 Add Shrimp 11</p> <p>Vodka Rigatoni 15 Rigatoni pasta sauteed in a pink blush vodka cream sauce with peas & prosciutto Add Chicken 9 Add Shrimp 11</p>	<p>Eggplant Siciliano 17 Fried eggplant in a blush sauce with ricotta cheese tossed with Casarecce pasta (Vegetarian & Gluten Free with GF pasta)</p> <p>Seafood Cannelloni 22 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</p>	<p>Pappardelle Alfredo 15 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</p> <p>Lasagna Napoletana 15 Pasta sheets layered with ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!</p>
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WRAPS, SANDWICHES, CLUBS & BURGERS

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

<p>Capri Wrap 13 Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese</p> <p>Chicken Capri Sandwich 13 Grilled chicken breast, roasted peppers, fresh baby spinach & fontina cheese, served on a hoagie roll</p> <p>Carlucci's Club 12 Multi grain toasted bread with a spread of mayo, layered with grilled chicken, bacon, provolone cheese, baby spinach & roasted peppers</p>	<p>Prime Rib French Dip 21 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</p> <p>Original Crabby Carlucci's 13 English muffin topped with Canadian bacon, fresh sliced tomato, baked crab imperial & melted cheddar cheese, broiled to bubbly</p> <p>Porchetta Sandwich 18 Sous vide pork belly, broccoli rabe, roasted peppers & sharp cheese on a French ciabatta bread</p>	<p>Chicken Cutlet Sandwich 12 Breaded chicken cutlet topped with melted sharp provolone cheese & broccoli rabe</p> <p>Chicken Salad Club 12 Fresh made daily chicken salad, hardboiled egg, lettuce, tomato, onion, celery & bacon, layered on fresh sliced white bread</p> <p>All American Angus Burger 15 Juicy angus burger topped with a choice of one: cheese, bacon, bleu cheese or pizza sauce. Served on a brioche bun</p>
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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

<p>8oz Filet Mignon 52</p> <p>Lamb Chops Alla Griglia 42 Served in an Au Jus demi glaze with mint jelly</p>



SHAREABLE OPTIONS

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

<p>Spinach 7</p> <p>Mushrooms 7</p> <p>Onions 7</p> <p>Asparagus 7</p> <p>Broccoli Rabe 11</p> <p>Potato of the Day 4</p> <p>Baked Potato 4</p>
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ENHANCEMENTS

<p>Oscar Style 20</p> <p>Rossini Sauce 6</p> <p>Melted Gorgonzola 6</p> <p>Grilled Shrimp (1) 5.5</p> <p>Homemade Meatball (2) 8</p> <p>U10 Scallops (1) 5.5</p> <p>5oz Crab Cake 22</p>
