



LUNCH MENU

# PANINI

Served with Parmesan Fries or Cold Broccoli Slaw

### Panino Gratinato

Open Face Shrimp and Crabmeat Panini served with Baked Mozzarella, Provolone, Arugula and Sun-Dried Tomato Aioli on Italian Baguette 14.95

### Salmone Burger

Fresh Canadian Salmon Pattie with Beef Steak Tomato, Basil-Marinated Fresh Mozzarella Cheese, Arugula, Remoulade Aioli served on a Pretzel Roll 13.95\*\*

### Carlucci Burger

Beef Burger with Lettuce, Tomato, Caramelized Onions, Garlic Aioli served on a Pretzel Roll 10.95\*\* Add Cheese 1.00 Gluten-Free Bun 1.00

### Panino con Costollette Di Manzo Al Forno

Roasted Black Angus Prime Rib with Horseradish Aioli, Lettuce, Tomato, Caramelized Onions with Au Jus on a Baguette 13.95

### Panino con Maiale Affumicato

Smoked Pulled Pork with Melted Mozzarella, Cabbage, Our BBQ Dressing Pressed in Italian Ciabatta 12.95

### Pollo con Pancetta

"Traditional BLT with Chicken" Grilled Chicken Breast served with Crispy Pancetta, Mozzarella, Lettuce, Tomato, Avocado and Honey Dijon Aioli Pressed in Italian Ciabatta 13.95

### Panino con Tacchino

Fresh Sliced Smoked Turkey Breast with Fresh Spinach, Tomatoes, Mozzarella and a Honey Mustard Aioli Pressed in an Italian Wrap 12.95

### Panino alla Caprese

Oven Toasted Red and Yellow Tomatoes, Basil, Fresh Mozzarella, Arugula, Tomato Aioli served on Zoccolotto Bread 12.95 add Prosciutto di Parma 2.00

### Panino alla Romana

Breaded Chicken Breast Topped with Mozzarella Cheese, Lettuce and Roasted Red Pepper Sauce Pressed in an Italian Ciabatta 12.95

Sub Fruit Add 1.00



# PIATTI PRINCIPALI

### Pollo alla Griglia

Grilled Boneless Chicken Breast served with Linguini Pasta, Artichokes, Grape Tomatoes, Capers, Arugula and Lemon Butter Sauce 14.95\*\*

### Scaloppine di Pollo alla Marsala

Chicken Scaloppine with Sauteed Wild Mushrooms and a Marsala Wine Sauce or Piccata Lemon Caper Butter Sauce 14.50\*\*

### Tonno in Padella

Pan Roasted Black Peppercorn Encrusted Ahi Tuna served with Mascarpone Polenta, Baby Arugula and a Sun-Dried Tomato Caper Relish 16.95\*

### Risotto con Carne di Manzo

Italian Aged Arborio Rice Topped with Braised Black Angus Beef served with Wild Mushrooms, Horseradish Gremolata and Marsala Wine Reduction 18.50\*

### Bisteccina di Manzo e Scampi

Marinated Grilled Black Angus Beef Steak with Crabmeat Stuffed Baked Scampi, Angel Hair Pasta with Lemon Caper Butter Sauce, Roma Tomatoes and Balsamic Reduction 18.95

### Petto di Pollo alla Parmigiana

Chicken "Parmigiana Style" with Mozzarella Cheese, Tomato Basil Sauce and Linguini Pasta 13.95

### Tilapia con Gamberi

Pan Seared Tilapia with Sauteed Shrimp, Seasonal Vegetables, Orzo and Citrus Lemon Butter Sauce 16.95\*\*

### Salmone al Forno con Fregola Sarda

Roasted Canadian Salmon with Orzo, Calamari, Sauteed Spinach served with a Spicy Tomato Sauce 18.95\*\*

\* - Gluten-Free Item  
\*\*- Item Can be Adjusted to be Gluten-Free by Asking Your Server.

Great Private Rooms To Choose From  
For Groups of 10 to 300

## ANTIPASTI

### Bruschetta Mista

Grilled Italian Baguette Bruschetta with Baked Fresh Goat Cheese, Oil Cured Olives, Grape Tomatoes and Fresh Mozzarella 13.50

### Polpo alla Griglia

Grilled Octopus and Shrimp with Red Cabbage, Yukon Gold Potatoes, Red Bell Peppers, Green Beans and Olive Mint Vinaigrette 14.95\*\*

### Caprese

Seasonal Tomatoes with Fresh Mozzarella, Basil 14.95 or Creamy Burratta 18.95\*\*

### Prosciutto con Pere e Mascarpone

Pear and Mascarpone Cheese Wrapped in Prosciutto di Parma and Balsamic Reduction 14.95\*\*

### Taleggio al Forno

Baked Italian Brie Baked In a Puff Pastry served with Amaretto Sauce and Apples 14.95

### Calamari Fritti

Lightly Breaded Seasoned Crispy Fried Calamari with Roasted Garlic Tomato Sauce 12.95

### Bruschettone di Tonno

Peppercorn Encrusted Seared Ahi Tuna with Artichokes, Tomatoes and Basil on Grilled Tuscan Bread with Black Olive Tapenade 14.95

### Arancini Ripieni con Formaggio

Saffron Flavored Arborio Rice Balls Stuffed with Mozzarella, Creamy Gorgonzola, Fontina Cheese and Peas served with a Spicy Tomato Sauce 12.95\*\*

### Melanzane alla Parmigiana

Layered Eggplant "Parmigiana Style" with Mozzarella, Parmesan, Ricotta Cheese 11.95 Served with Linguini Pasta and Tomato Basil Sauce as an Entree 13.95

# PIZZE

### Margherita

Fresh Mozzarella with Seasonal Tomatoes and Basil 11.50\*\*

### Contadina

Roasted Chicken, Fontina Cheese, Fresh Tomato and Arugula Salad 12.95\*\*

### Salsiccia

Provolone Cheese, Tomato Sauce, Roasted Red Peppers and Italian Sausage 12.95\*\*

### Montanara

Fontina Cheese, Prosciutto, Mushrooms and Topped with White Truffle Oil \$16.95\*\*

All Pizzas Available as Gluten-Free or on Flatbread

# PASTA

### Farfalle alla Vodka

Bowtie Pasta, Roasted Chicken, Peas and Mushrooms in a Tomato Vodka Cream Sauce 13.95\*\*

### Orecchiette con Salsiccia

Little Ear Shaped Pasta with Italian Sausage, Broccoli, Pecorino Romano and Spicy Garlic Oil 12.50\*\*

### Capellini con Gamberi

Angel Hair Pasta served with Shrimp, Broccoli and Fresh Tomatoes in a Spicy Garlic Oil 12.50\*\*

### Linguine con Prosciutto e Basilico

Linguini with Fresh Basil, "Prosciutto di Parma" and Peas Tossed Tableside, Inside a Parmesan Cheese Wheel (Wed-Fri) 16.95

Whole-Whet & Gluten-Free Pasta Upon Request add \$1.00

### Campanelle con Gamberi

Bell Shaped Pasta, Shrimp, Fresh Spinach and Tomato in a Chive Cream Sauce 13.95\*\*

### Gemelli alla Bolognese

Twisted Shaped Pasta with our Traditional Bolognese Meat Sauce 12.50\*\*

### Radiatori del Mezzadro

Radiator Shaped Pasta with Roasted Chicken Breast, Broccoli, Red Peppers in a Roasted Garlic Cream Sauce 12.95\*\*

### Gnocchi Alfredo

Homemade Potato and Spinach Dumplings, Sauteed Vegetables in an Alfredo Sauce 13.95\* add Chicken 2.95 or Beef 3.95

All Pasta Lunch Entrees \$8.95

On Mondays & Tuesdays (on site only)

Every Friday Lunch!

Choose One of Three Carlucci Classics: Special Pizza, Special Panini or Special Baked Pasta

Then add a Robust Glass of Wine or Soft Drink

\$12.95

# Insalate

### Carlucci Cobb

Cobb Salad with Romaine Lettuce, Chicken Breast, Eggs, Tomatoes, Mozzarella Cheese, Avocado, Pancetta and Red Wine Vinaigrette 13.95\*\*

### Salmone

Grilled Salmon, Cabbage, Black Lentils, Bell Peppers, Almonds, Corn and Roasted Tomato Vinaigrette 16.95\*\*

Sub Grilled Shrimp for Salmon

### Spinaci con Pollo e Gamberi

Grilled Chicken Breast, Grilled Scampi, Baby Spinach, Strawberries, Grapefruit, Roasted Cashews, Goat Cheese, served in an Angel Hair Basket with Low Fat Raspberry Dressing 15.95\*\*

### Insalata di Pesce Misto

Seasonal Mixed Green Salad with Ahi Tuna, Tomatoes, Fresh Mozzarella Cheese, Apples, Marinated Grilled Shrimp, Toasted Cashews, Cucumber, with Low Fat Meyer Lemon Basil Vinaigrette 14.95\*\*

### Insalata di Pollo

Mixed Green Salad with Parmesan Encrusted Chicken Breast, Avocado, Corn, Sweet Peppers, Yellow and Red Tomatoes, Fresh Mozzarella, Warm Red Quinoa and a Honey Dijon Poppseed Dressing 13.95

### Insalata con Bistecca

Grilled Black Angus London Broil with Organic Field Greens, Artichoke Hearts, Red Onion, Vegetables, Tomatoes and Balsamic Vinaigrette 12.95\*\*

### Casalinga

Organic Greens with Olives, Peppers, Tomatoes, Ricotta Salata, Cucumber and Red Wine Vinaigrette 5.95\*

### Gorgonzola e Noci

Field Greens, Apples, Caramelized Walnuts, Gorgonzola Cheese and Creamy Gorgonzola Dressing 7.95\*

### Cesare

Romaine "A La Caesar" with Parmesan Crisp and Anchovies 6.95\*\*

Entrees add Chicken 12.95 Shrimp 15.95

\* - Gluten-Free Item  
\*\*- Item Can be Adjusted to be Gluten-Free by Asking Your Server. 1-15





DINNER MENU

## ANTIPASTI

**Caprese**  
Seasonal Tomatoes served with Fresh Mozzarella, Crostini, Basil and E.V.O.O 13.95; or with Burrata 18.95 \*GW

**Prosciutto con Pere e Mascarpone**  
Pear and Mascarpone Cheese Wrapped with Prosciutto di Parma and Balsamic Reduction 14.50 \*G

**Taleggio al Forno**  
Baked Italian Brie Baked In a Puff Pastry served with Amaretto Sauce and Apples 14.95

**Bruschetta Mista**  
Grilled Italian Baguette with Baked Goat Cheese, Fresh Mozzarella, Cured Black Olives, Tomatoes, Red Onions and Fresh Basil 14.95

**Polpo alla Griglia**  
Grilled Octopus and Shrimp with Red Cabbage, Yukon Gold Potatoes, Red Bell Peppers, Green Beans and Olive Mint Vinaigrette \*G 13.95

**Arancini Ripieni con Formaggio**  
Homemade Saffron Risotto Balls Stuffed with Gorgonzola Dolce, Fontina Cheese, and Peas served with Tomato Basil Sauce 13.95 \*G

**Capesante e Gamberi con Pancetta**  
Brick Oven Roasted Sea Scallops and Shrimp Wrapped in Pancetta, served with Fig-Balsamic Puree 15.95 \*G

**Calamari Fritti**  
Crispy Fried Calamari with Roasted Garlic Tomato Sauce 13.95

**Impepata di Cozze**  
Pan Roasted Black Mussels Steamed in Pinot Grigio, Red Pepper Flakes, Garlic and Fresh Lemon Juice 14.95 \*GW

**Bruschettone di Tonno**  
Seared Peppercorn Encrusted Ahi Tuna, on Grilled Country Bread with Black Olive Tapenade, Artichokes, Tomatoes, Lemon Juice and Basil 15.95

**Trio di Carne con Polenta**  
Trio of Meats: Wild Boar Sausage, Mini Osso Buco and Veal/Beef Meat Ball on a Bed of Polenta with a Veal Reduction Sauce 13.95 \*G

**Melanzane alla Parmigiana**  
Layered Eggplant Baked with Mozzarella, Parmesan served with Tomato Basil Sauce 12.95

**Salumi e Formaggi**  
Assorted Cheeses; Gorgonzola Dolce, Fresh Mozzarella, Smoked Mozzarella, Tuscan Cheese Spread with Assorted Italian Cold Cuts, Apples and Crostini 19.95 \*GW

## INSALATE

**Casalinga**  
Organic Field Greens with Oil Cured Olives, Peppers, Tomato, Ricotta Salata, Cucumber and Red Wine Vinaigrette 7.25 GW

**Cesare**  
Romaine "A La Caesar" with Parmesan Flatbread and Anchovies 8.25 GW

**Gorgonzola e Noci**  
Seasonal Mixed Greens, Apples, Caramelized Walnuts, and Gorgonzola Dressing 8.50 \*GW

**Spinaci e Caprino**  
Organic Baby Spinach Salad with Caramelized Cashews, Grapefruit and Goat Cheese with Champagne Vinaigrette 8.50 \*GW

### "Insalata di Pesce Misto"

Organic Mixed Green Salad with Grilled Scampi, Sea Scallops, Peppercorn Encrusted Ahi Tuna, Avocado, Fresh Mozzarella, Seasonal Tomatoes, Peppers, Caviar Lentils. Served in a Crispy Angel Hair Basket with Italian Vinaigrette Dressing 24.95 \*GW

## PASTA

**Campanelle con Gamberi**  
Bell Shaped Pasta with Shrimp, Fresh Spinach, Tomato in a Chive Cream Sauce 19.95 \*GW

**Fettucine alla Bolognese**  
Homemade Egg Fettucine with our Traditional Veal, Beef, Pork Meat Sauce 21.95 \*GW

**Fagottini Ripieni con Formaggi e Pere**  
Homemade Purse Shaped Pasta Filled with Gorgonzola Dolce, Grana Padano and Taleggio Cheese served with Garlic Cream Sauce and Poached Pear 25.95

**Linguine con Prosciutto di Parma e Basilico**  
Linguini with Fresh Basil, Prosciutto di Parma and Peas Tossed Tableside Inside a Parmesan Cheese Wheel 21.95

**Radiatori del Mezzadro**  
Radiator Shaped Pasta with Roasted Chicken Breast, Broccoli and Red Peppers in a Roasted Garlic Cream Sauce 18.95 \*GW

**Ravioli con Capesante**  
Tri-Colored Ravioli Stuffed with Smoked Scallops, Shrimp, Artichokes, Ricotta, Topped with Scampi and Lemon Caper Butter Sauce 24.95

**Pappardelle con Manzo Brasato**  
Homemade Wide Ribbon Pasta Topped with Braised Marinated Black Angus Beef, Wild Mushrooms and a Marsala Wine Sauce 24.95 \*GW

**Tagliatelle con Ragù di Cinghiale**  
Wild Boar Ragù and Wild Boar Sausage served with a Fresh Wide Ribbon Pasta and Arugula 22.95 \*GW

**Farfalle Ripiene con Pollo**  
Bowtie Spinach Pasta Stuffed with Roasted Chicken, Fontina Cheese, Raisins, and Toasted Almonds with a Vodka Cream Sauce 23.50

**Gnocchi Con Filettino alla Alfredo**  
Homemade Potato and Spinach Dumplings Topped with Diced Black Angus, Sautéed Vegetables in an Alfredo Sauce 24.95 \*G

Whole-Wheat or Gluten-Free Brown Rice Pasta Available Upon Request 1.00

## PIZZE

**Margherita** - Fresh Mozzarella, Seasonal Tomatoes, Fresh Basil 12.95 \*GW

**Contadina** - Roasted Chicken, Tomato, Fontina, Arugula 13.95 \*GW

**Salsiccia** - Italian Sausage, Tomato Sauce, Provolone Cheese and Roasted Red Peppers 13.95 \*GW

**Montanara** - Fontina Cheese, Prosciutto, Mushrooms and Topped with White Truffle Oil \$16.95 \*GW

All Pizzas Available Gluten-Free or on Flatbread

\*G- Gluten-Free Item \*GW - Item can be adjusted to be Gluten-Free by asking your Server.

## TUSCAN STEAK HOUSE

Grilled/Broiled Carlucci Steaks are Certified Black Angus\*

**Bistecca con Pomodori Arrostiti\***  
Grilled Black Pepper Encrusted 20oz Rib-Eye Steak, Fire Roasted Tomatoes with Polenta served with Chianti Wine Sauce 39.95 \*G

**New York -New York \***  
Grilled New York Strip Steak served with Creamy Farro, and Chianti Wine Sauce 14oz 34.95 \*GW

**Filettino di Manzo con Gamberi\***  
Petite 5oz Filet Topped with Lobster/Scampi Butter, served with Angel Hair Pasta, Three Crabmeat Stuffed Scampi and Lemon Caper Butter Sauce 31.95

**Filetto di Manzo\***  
Grilled Beef Filet served with Mascarpone Polenta and Chianti Wine Sauce 9oz 35.95 \*G

**Costoletta di Maiale alla Saltinbocca**  
Marinated 14oz Pork Chop Stuffed with Fontina Cheese, Fresh Sage, Prosciutto, served with Sautéed Spinach and Lemon Butter Sauce 26.95 \*G

**Arista di Maiale In Crosta di Espresso e Cacao**  
Espresso/Cocoa Encrusted Berkshire Pork Tenderloin, served with Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Almonds and Dried Cherry/Orange Demi Glaze 26.95 \*G

\*Recommended Pairing

Lobster/Scampi Butter, Horseradish Butter or Gorgonzola Butter 3.50

## CARNE & PESCE

**Petto di Pollo alla Parmigiana**  
Breaded Pan Roasted Chicken Breast Baked with Mozzarella Cheese, Tomato Basil Sauce and Linguini Pasta 22.95

**Tonno in Padella**  
Pan Roasted Black Peppercorn Encrusted Ahi Tuna served with Mascarpone Polenta, Baby Arugula and a Sun-Dried Tomato Caper Relish 26.95 \*G

**Pollo alla Vesuvio**  
Half Chicken Roasted with Yukon Gold Potatoes, Peas, Red Bell Peppers and Oregano Garlic White Wine Sauce 22.95 \*G

**Fettina di Vitello**  
Nature Fed Veal Cutlets and Sautéed Baby Spinach with Your Choice of Lemon Caper Butter Sauce or Marsala Wild Mushroom 29.95 or Chicken Breast 24.95

**Risotto con Gamberi e Polpette di Granchio**  
Organic Aged Saffron Flavored Arborio Rice with Sautéed Crabcake, Sea Scallops, Grilled Scampi, Vegetables served in a Parmesan Cheese Basket with Citrus Lemon Butter Sauce 29.95 \*GW

**Ossobuco D'Agnello**  
Braised Lamb Shank with Creamy Mascarpone Polenta and Chianti Wine Sauce 31.95 \*G

**Aragosta al Forno e Carne di Manzo**  
Roasted Half Maine Lobster Stuffed with Crabmeat and Scampi Butter served with, Creamy Organic Tri-Colored Cous-Cous, Asparagus and a Grilled Petite Beef Tenderlion Topped with Chianti Wine Sauce 39.95 \*GW

**Frutti di Mare**  
Half Maine Lobster, Shrimp, Scallops, Mussels and Calamari, Simmered with Traditional Spicy White Wine Tomato Sauce and Sea Shell Shaped Pasta 34.95 \*GW

**Tilapia in Padella**  
Pan Seared Tilapia, Creamy Farro, Breaded Pan Fried Scallops, Fire Roasted Tomatoes and Arugula/Lemon Pesto 25.95 \*GW

**Salmone al Forno con Fregola Sarda**  
Roasted Canadian Salmon with Sardinian Cous-Cous, Calamari, Shrimp, Sautéed Spinach served with Spicy Tomato Garlic White Wine Sauce 26.95 \*GW

\*G- Gluten-Free Item \*GW - Item can be adjusted to be Gluten-Free by asking your Server.

## CONTORNI

Vesuvio Roasted Potatoes \*G

Asparagus Almondine \*G

Farro Risotto

Mascarpone Polenta \*G

Garlic Mashed Potatoes \*G

Sautéed Spinach, Broccoli, or Mushrooms \*G

5.95