

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*

Bistecchina 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-Wheat & 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, Sautéed 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**

Salmon

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 Poppyseed 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

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CARLUCCI