

ANTIPASTI

Calamari Fritti

Crispy Fried Calamari with Roasted Garlic Tomato Sauce 14.50 **Available Sauteed or Grilled with Green Beans and Potatoes add 2.00 ***

Caprese

Seasonal Tomatoes served with Fresh Mozzarella, Basil, Crostini and E.V.O.O. 15.50 or with Burrata 19.95 **

Bruschetta Mista

Baked Fresh Goat Cheese with Grilled Ciabatta, Oil Cured Olives, Tomatoes and Fresh Mozzarella 14.95**

Prosciutto Crudo con Melone e Mascarpone

Melon Stuffed with Mascarpone Cheese, Wrapped with Prosciutto di Parma, Balsamic Reduction, Red Grapes and E.V.O.O. 15.50**

Polipo con Patate e Fagiolini

Grilled Octopus and Shrimp with Yukon Gold Potatoes, Bell Peppers, Green Beans, Olives and Mint 15.95**

Melanzane alla Parmigiana

"Eggplant Parmesan" Layered Eggplant with Ricotta, Parmesan and Mozzarella Cheese with Tomato Basil Sauce 13.95 as Entree with Linguini Pasta 15.95

Arancini Ripieni con Formaggio

Homemade Saffron Risotto Balls Stuffed with Gorgonzola Dolce, Fontina Cheese and Peas served with Tomato Basil Sauce 14.95**

Bruschettone di Tonno

Seared Ahi Tuna with Artichokes, Tomatoes and Basil on Grilled Tuscan Bread with Black Olive Tapenade 16.50

Taleggio al Forno

Italian Brie Baked in a Puff Pastry served with Amaretto Apricot Sauce with Apples and Toast Points 15.95

Salumi e Formaggi

Traditional Platter of Italian Meats and Cheeses with Dry Cherry Fig Spread and a Homemade Herb Ricotta Cheese 21.95

PIZZE

Margherita

Mozzarella, Tomato Sauce, Sliced Roasted Tomatoes and Fresh Basil 12.95**

Contadina

Fontina Cheese, Garlic, Fresh Tomato, Roasted Chicken and Arugula Salad 14.50**

Salsiccia

Provolone Cheese, Tomato Sauce, Roasted Red Peppers, and Italian Sausage with Fresh Basil 13.95**

Montanara

Fontina Cheese, Prosciutto, Mushrooms and Topped with Aged Balsamic and White Truffle Oil 16.95

All Pizzas Available on Gluten-Free Crust or Flatbread add 1.00

PASTA

Gemelli alla Bolognese

Twisted Shaped Pasta with Traditional Bolognese Meat Sauce 13.50**

Orecchiette con Salsiccia

Little Ear Shaped Pasta with Italian Sausage, Broccoli, Pecorino Romano and Spicy Garlic Oil 13.50**

Campanelle con Gamberi

Bell Shaped Pasta with Shrimp, Fresh Spinach, Tomatoes and Chive Cream Sauce 14.95**

Linguine con Prosciutto e Basilico

Linguini with Fresh Basil and "Prosciutto di Parma" Tossed Inside a Parmesan Cheese Wheel Tableside Wed-Fri 17.50

Radiatori del Mezzadro

Radiatori with Roasted Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce 14.50

Farfalle Alla Vodka

Bowtie Pasta, Roasted Chicken, Peas and Mushrooms in a Tomato Vodka Cream Sauce 14.95**

Capellini con Gamberi

Angel Hair Pasta served with Shrimp, Broccoli and Fresh Tomatoes in a Spicy Garlic Oil 13.95**

Gnocchi Alfredo

Homemade Potato and Spinach Dumplings, Sauteed Vegetables in Alfredo Sauce 14.95

Add Chicken 2.95 or Beef 3.95**

Whole Wheat or Gluten-free Pasta Upon Request Add 1.00

**All Pasta Lunch Entrees \$9.95
On Mondays & Tuesdays (on site only)**

**Every Friday Lunch!
Choose one of Three Carlucci Classics: Special
Pizza, Special Panini or Special Pasta then Add
a Robust Glass of House Wine or Soft Drink
14.95**

Insalate

Insalata con Gamberi e Granchio

Organic Grilled Romaine Heart Salad Topped with Roasted Shrimp/Crabcake served with Shaved Cheese, Tomatoes, Avocado, Peppers, Black Lentils and Low Fat Caesar Dressing 17.50

Carlucci Cobb

Chopped Cobb Salad with Romaine Lettuce, Chicken Breast, Hard Boiled Eggs, Tomatoes, Provolone Cheese, Avocado, Pancetta and Red Wine Vinaigrette 15.50**

Insalata Con Bistecca Di Manzo

Grilled Aged Black Angus Sirloin Salad with Organic Field Greens, Marinated Artichoke Hearts, Red Onion, Tomato and Balsamic Vinaigrette 14.95**

Insalata di Pesce Misto

Seasonal Mixed Green Salad with Ahi Tuna, Tomatoes, Fresh Mozzarella Cheese, Apple, Marinated Grilled Shrimp, Toasted Cashews, Cucumbers with Low Fat Meyer Lemon Basil Vinaigrette 15.95*

Salmon alla Griglia

Grilled Salmon, Cabbage, Black Lentils, Bell Peppers, Almonds, Corn with Roasted Tomato Vinaigrette 17.50**
Sub Grilled Shrimp for Salmon

Insalata di Pollo

Mixed Green Salad with Parmesan Encrusted Chicken Breast, Avocado, Corn, Sweet Peppers, Tomatoes, Fresh Mozzarella Cheese, Warm Red Quinoa and a Honey Dijon Poppysseed Dressing 14.95**

Spinaci con Polo e Gamberi

Grilled Chicken Breast, Scampi, Baby Spinach, Strawberries, Grapefruit, Roasted Cashews and Goat Cheese served in an Angel Hair Basket with Low Fat Raspberry Dressing 16.50**

Cesare

Hearts of Tender Romaine "A La Caesar" with Anchovy Focaccia "Crostini" 7.95
Larger Salad--Add Chicken 14.95 or Add Shrimp 16.95**

Casalinga

Organic Field Greens with Oil Cured Olives, Peppers, Tomato, Red Onion, Ricotta Salata, Cucumber and Red Wine Vinaigrette 6.95

Gorgonzola e Noccolia

Field Greens with Carmelized Hazelnuts Apples, Gorgonzola Cheese with Creamy Gorgonzola Dressing 8.95*

Gluten-Free Items* or Items That Can Be Adjusted to be Gluten-Free by Asking Your Server-- Not Gluten Allergy Free**

CARLUCCI

5/15/2018

PANINI

Served with Parmesan Fries
or Cold Broccoli Slaw

Gluten-Free Buns Available 1.00
Sub Fruit for Fries or Slaw 1.00

Panini con Manzo alla Grilla

Sliced Ribeye Sandwich Served with Tomatoes, Baby Arugula, Grilled Onions, Gorgonzola Dolce with Garlic Aioli Served on Italian Ciabatta \$16.99

Trio di Formaggi (Vegetarian and Gluten-Free)

Fresh Mozzarella, Cheddar and Italian Brie Cheeses Melted with Tomatoes and Romaine Served on Gluten Free Bread with a Honey Mustard Aioli 15.99*

Panino con Dentice

Pan Roasted Pacific Snapper with Vine Ripened Tomatoes, Baby Arugula and a Lemon Garlic Aioli on a Pretzel Bun 15.99

Carlucci Burger

The Carlucci Aged Angus Beef Burger with Lettuce and Sliced Tomato on a Pretzel Bun 12.95
add Cheese 1.00*

Panino alla Romana

Breaded Chicken Breast Topped with Mozzarella Cheese, Lettuce and Sliced Tomato, Pressed in Italian Ciabatta with Basil Aioli 14.50

Panino Gratinato

Open Face Crabmeat and Shrimp Topped with Baked Mozzarella, Provolone, Arugula and Sun-Dried Tomato Aioli on Italian Baguette 15.99

Panino con Involtino Di Tacchino

Cesar Salad, Fresh Sliced Smoked Turkey Breast, Tomatoes, Mozzarella Wrapped with a Basil/Spinach Flavored Flatbread and Cesar Dressing 13.99**

Pollo e Pancetta

Grilled Chicken Breast served with Crispy Pancetta, Mozzarella, Lettuce and Sliced Tomato with a Honey Mustard Aioli, Pressed in Italian Ciabatta 14.99**

Panino con Gamberetti e Salmone

Pan Roasted Salmon and Shrimp, Wrapped with a Basil/Spinach Flavored Flatbread with Fontina Cheese, Baby Arugula, Avacado, Tomato Brandy Aioli Served with Broccoli Slaw or Fries 15.99**

PIATTI PRINCIPALI

‘Branzino con Gamberi al Forno’

Oven Roasted Mediterranean Seabass with Shrimp served with Roasted Cauliflower, Carrots and Smoked Paprika Lemon Butter Sauce 22.99

Pollo allo Romana

Half Spit-Roasted Chicken with Rosemary Roasted Potatoes, Sautéed Asparagus and a Lemon Garlic Olive Oil 18.99**

Risotto con Gamberi

Aged Arborio Rice with Grilled Scampi, Grilled Sea scallops and seasonal Vegetables in a Flay Bread Basket with a Citrus Olive Oil 18.50**

Pollo alla Griglia

Grilled Boneless Chicken Breast served with Linguini Pasta, Sun-Dried Tomatoes, Artichokes, Grape Tomatoes, Capers, Arugula and Lemon Butter Sauce 15.99 **

New York New York

9oz. Grilled New York Strip Steak with Roasted Potatoes, Arugula Salad and Cherry Tomatoes with a Balsamic Reduction 22.99**

Scaloppine di Pollo ai Funghi e Marsala o Piccata

Chicken Scaloppine, Baby Spinach with a Choice of Wild Mushrooms and Marsala Wine Sauce or Piccata Style With Capers 15.99

Bistecchina di Manzo e Scampi

Marinated Grilled Black Angus Beef with Crabmeat Stuffed Baked Scampi, Roma Tomatoes, Angel Hair Pasta with Lemon Caper Butter Sauce and Balsamic Reduction 19.95**

Tonno in Padella

Pan Roasted Peppercorn Encrusted Ahi Tuna Served with Mascarpone Polenta, Baby Arugula and Sun-Dried Tomato Relish 17.95**

Salmone al Forno con Fregola Sarda

Roasted British Columbian Salmon with Sardinian Orzo, Calamari, Sautéed Spinach and Spicy Tomato Sauce 19.95**

Tilapia con Gamberi

Pan Seared Tilapia with Sautéed Shrimp, Seasonal Vegetables, Orzo and a Lemon Citrus Butter Sauce 18.95**

Petto di Pollo alla Parmigiana

Breaded Chicken Breast “Parmigiana Style” with Melted Mozzarella Cheese, Linguini and Tomato Basil Sauce 14.95

* *Gluten-Free Item** Item can be adjusted to Gluten-Free By Asking Your Server*
Gluten-Free is not Allergy Free -- Traces of Gluten are Contained in Most Dishes

**GREAT PRIVATE ROOMS TO CHOOSE FROM
FOR GROUPS OF 10-300**

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