

## 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\*

### *Salmone 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

4/22/2018

# 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 Salsiccia di Cinghiale*

Wild Boar and Italian Sausage Sandwich with Melted Mozzarella Cheese, Tomato Sauce with Sweet Peppers Served on Italian Ciabatta \$14.99

## *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

## *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\*\*

## *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 Involantino 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\*\*

## *Carlucci Burger*

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

## *Tuscan Torta di Pollo in Pasta Frolla*

**Tuscan Chicken Pot Pie** with Chicken Breast, Celery, Potatoes, Onions, Carrots, Peas, Mushrooms, Cannelini Beans, in a Creamy Basil-Parmesan Sauce with a Puff Pastry Top 14.99

# PIATTI PRINCIPALI

## *Pollo allo Romana*

Half Spit-Roasted Chicken with Rosemary Roasted Potatoes, Sauteed 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\*\*

## *Petto di Pollo alla Parmigiana*

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

## *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, Sauteed Spinach and Spicy Tomato Sauce 19.95\*\*

## *Tilapia con Gamberi*

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

\* *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*

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FOR GROUPS OF 10-300**

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