

# Dinner

## PRIVATE DINING MENU ONE

\$47.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

### P A S T E

**PENNE ALLA NAPOLETANA** penne pasta with traditional tomato basil sauce and shaved garlic

**ORRECCHIETTE ALLA SALSICCIA** little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

**RADIATORI DEL MEZZADRO** radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

**ROTINI ALLA BOLOGNESE** corkscrew shaped pasta with traditional Italian meat sauce

**CAMPANELLE CON GAMBERI** bell shaped pasta with shrimp, fresh spinach and chive cream sauce

*Select 1 to be served individually  
or 2 to be served family style*

### P I A T T I P R I N C I P A L E

**POLLO ALLO ROMANA** spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

**ARISTA DI MAIALE SALTINBOCCA** pork loin roasted on a spit stuffed with fontina cheese, prosciutto and sautéed spinach

**TAGLIATA DI MANZO** new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction *add 2.00*

**TILAPIA AL FORNO** oven roasted tilapia served with seasonal vegetables

**FETTINE DI VITELLO** nature fed veal "piccata" lemon caper butter sauce with sautéed spinach

**MELANZANE ALLA PARMIGIANA** oven roasted eggplant with provolone cheese and tomato basil sauce

**SCALOPINI DE POLLO ALLA SALTINBOCCA** oven roasted stuffed bone-in chicken breast with prosciutto, fresh sage, fontina cheese, served with polenta grilled asparagus, citrus butter sauce

**SCALOPPINE DI POLLA ALLA MARSALA** chicken scallopini with sautéed wild mushrooms, marsala wine sauce and sautéed spinach

*Select 2 entrées to be offered  
Add a 6oz. Filet for \$7.95 per person*

### I N S A L A T E

**INSALATA DELLA CASA** organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

### D O L C I

#### TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with seasonal berries

**PANNA COTTA CON CAMEL** old tuscan cooked vanilla flavored cream with berry salad

#### GELATI

homemade italian ice cream

#### SORBETTI

homemade italian sorbets

*Select One*

John Campagna • tel 847.518.0995 • fax 847.518.0999 • john@carluccirosemont.com

*Beyond our standard menu offerings, we are happy to custom design a menu based upon your specific needs and requirements.*

# Dinner

## PRIVATE DINING MENU TWO

\$55.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

### P A S T E

**FAGOTTINI PIENO DI FORMAGIO E PERE** homemade purse shaped pasta stuffed with talegio grana padano and gorgonzola dolce and caramelized pears, served with garlic cream sauce

**PENNE ALLA NAPOLETANA** penne pasta with traditional tomato basil sauce and shaved garlic

**RADIATORI DEL MEZZADRO** radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

**ORRECCHIETTE ALLA SALSICCIA** little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

**ROTINI ALLA BOLOGNESE** corkscrew shaped pasta with traditional Italian meat sauce

**CAMPANELLE CON GAMBERI** bell shaped pasta with shrimp, fresh spinach and chive cream sauce

*Select 1 to be served individually  
or 2 to be served family style*

### D O L C I

#### TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with seasonal berries

**PANNA COTTA CON CAMEL** old tuscan cooked vanilla flavored cream with berry salad

#### GELATI

homemade italian ice cream

#### SORBETTI

homemade italian sorbet

*Select One*

### P I A T T I P R I N C I P A L E

**POLLO ALLO ROMANA** spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

**ARISTA DI MAIALE SALTINBOCCA** pork loin roasted on a spit, stuffed with fontina cheese, prociutto and sautéed spinach

**TAGLIATA DI MANZO** new york strip steak, mashed potatoes, vegetables, barolo wine sauce, balsamic reduction

**TILAPIA AL FORNO** oven roasted tilapia served with seasonal vegetables

**FETTINE DI VITELLO** nature fed veal "piccata" lemon caper butter sauce with sautéed spinach

**SALMON AL FORNO** oven roasted atlantic salmon marinated with balsamic and rosemary, served with green beans, fingerling potatoes, red wine butter sauce

**SCALOPINI DE POLLO ALLA SALTINBOCCA** oven roasted stuffed bone-in chicken breast with prosciutto, fresh sage, fontina cheese, polenta grilled asparagus, citrus butter sauce

**COSTOLETTA DI MIALE ALLA SALTINBOCCA** marinated and grilled 12oz. pork chop, stuffed with prosciutto di parma, sage, fontina cheese, served with mashed potatoes, mixed vegetables, butter sauce

*Select 2 entrées to be offered*

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# Dinner

## PRIVATE DINING MENU THREE

\$59.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

### P A S T E

**FAGOTTINI PIENO DI FORMAGIO E PERE** homemade purse shaped pasta stuffed with talegio grana padano and gorgonzola dolce and caramelized pears, served with garlic cream sauce

**PENNE ALLA NAPOLETANA** penne pasta with traditional tomato basil sauce and shaved garlic

**ORRECCHIETTE ALLA SALSICCIA** little ear shaped pasta, Italian sausage, spinach, pecorino romano and spicy garlic oil

**RADIATORI DEL MEZZADRO** radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

**RONTINI ALLA BOLOGNESE** corkscrew shaped pasta with traditional Italian Meat Sauce

**CAMPANELLE CON GAMBERI** bell shaped pasta with shrimp, fresh spinach and chive cream sauce

**RAVIOLI DI PESCE** ravioli stuffed with ricotta, shrimp smoked scallops, artichoke hearts, lemon caper butter sauce garnished with grilled shrimp

*Select 1 to be served individually  
or 2 to be served family style*

### P I A T T I P R I N C I P A L E

**POLLO ALLO ROMANA** spit roasted farm house chicken with rosemary roasted potatoes, lemon oil with garlic

**TAGLIATA DI MANZO CON SCAMPI** aged angus new york strip steak with scampi stuffed with crabmeat served with seasonal vegetables and balsamic vinegar *add 5.95*

**FILETTO DI BISTECCA FIORENTINA** grilled 16oz. rib-eye steak, cracked black pepper served with cream spinach *add 9.95*

**MANZO ALLA GRIGLIA** grilled aged, angus beef filet with grilled vegetables, forked mashed potatoes and chianti sauce

**SALMON AL FORNO** oven roasted atlantic salmon marinated with balsamic and rosemary, served with green beans, fingerling potatoes, red wine butter sauce

**COSTOLETTA DI VITELLO ALLA GRIGLIA** 12oz. veal chops served with chives, gold yukon mashed potatoes topped with mushroom marsala wine sauce *add 8.95*

**COSTOLETTA DI MIALE ALLA SALTINBOCCA** marinated and grilled 12oz. pork chop, stuffed with prosciutto di parma, sage, fontina cheese, served with mashed potatoes, mixed vegetables, butter sauce

*Select 2 entrées to be offered*

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### I N S A L A T E

**INSALATA DI GORGONZOLA** field greens, heirloom apples, gorgonzola cheese and walnut vinaigrette

**INSALATA DELLA CASA** organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

**INSALATA DI SPINACI** baby spinach with walnuts, citrus vinaigrette and crumbled goat cheese

*Select One*

### D O L C I

#### TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with seasonal berries

**PANNA COTTA CON CARMEL** old tuscan cooked vanilla flavored cream with berry salad

#### GELATI

homemade italian ice cream

#### SORBETTI

homemade italian sorbet

*Select One*

# Policies

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All dinners include coffee and tea. All other beverage charges are additional. A 20% service charge and the current 10.75% sales tax will be applied to your total food and beverage charges.

Prices are subject to change.

Please Note: Minimum food and beverage charges and/or minimum guest counts are required for use of our private dining rooms. These minimums will be confirmed at the time the function is scheduled, according to its date, time and specific nature.

A non-refundable deposit of 25% of the total amount is required to reserve private dining facilities on a definite basis. This amount will be credited to your final charges. The balance of the payment is due in full at the conclusion of the function by business check, credit card or cash.

A guaranteed number of guests is required for all parties booked into a private or semi-private room in the restaurant, as well as all parties of 15 or more using a pre-planned menu. The guarantee is required

by 12:00 Noon two working days prior to the day of the function and may not be lowered after this date. Should Carlucci not receive the guarantee by this deadline, Carlucci will use the expected number of guests from the event contract as the guarantee and set for 10% over this number. The function will be billed per the guarantee or the actual number of guests served, whichever is greater.

We are pleased to assist with any special arrangements needed for your function, i.e., flowers, entertainment and audio-visual equipment.

Complimentary valet parking is available for all functions scheduled during regular restaurant hours.

Beyond our standard menu offerings, we are happy to custom design lunch, dinner and reception menus based upon your specific goals and requirements. Please inquire about these special dining opportunities when planning your next event.