

# Lunch

## PRIVATE DINING MENU ONE

\$20.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

### PIZZE

assorted handmade seasonal pizzas served during your reception

### INSALATE

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

*Menu one includes  
Pizza & Insalata*

### PASTE

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

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

**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

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

*Select 2 to be offered as entree choices*

### DOLCI

#### TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with fresh 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*

# Lunch

## PRIVATE DINING MENU TWO

\$24.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

### PIZZE

assorted handmade seasonal pizzas served during your reception

### INSALATE

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

*Menu two includes  
Pizza & Insalata*

### PIATTI PRINCIPALE

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

**PESCE DEL GIORNO** chef's fresh fish selection of the day served with seasonal vegetables

**TAGLIATA DI MANZO** sliced new york strip steak, mashed potatoes, vegetables, barol wine sauce balsamic reduction *add \$2.50*

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

**PETTO DI POLLO ALLA PARMIGIANA** breaded chicken breast with provolone cheese, linguine pasta tomato basil sauce

**PASTA** any one pasta from lunch menu one

*Select 2 to be offered as entree choices*

### DOLCI

#### TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

**TORTA DI MARSCARPONE** mascarpone cheesecake with fresh 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*

# Lunch

## PRIVATE DINING MENU THREE

\$29.95 PER PERSON, PLUS BEVERAGE, TAX AND GRATUITY

### PIZZE

assorted handmade seasonal pizzas served during your reception

### INSALATE

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

*Menu three includes  
Pizza & Insalata*

### PASTE

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

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

**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

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

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

### PIATTI PRINCIPALE

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

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

**TAGLIATA DI MANZO** sliced new york strip steak mashed potatoes, vegetables, barolo wine sauce, balsamic reduction *add \$2.50*

**SALMONE ALL FORNO** oven roasted atlantic salmon served with seasonal vegetables

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

*Select 2 to be offered as entree choices*

### DOLCI

#### TIRAMISU

espresso and marsala-soaked ladyfingers layered with mascarpone cream

#### TORTA DI MARSCARPONE

mascarpone cheesecake with fresh 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*

# 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.

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 \$250.00 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.