

appetizer add-on menu

ONE DOZEN MINIMUM

BRUSCHETTE MISTE grilled ciabatta bruschetta with baked fresh goat cheese, oil cured olives, grape tomatoes, and fresh mozzarella *4.75 per person**

SPIEDINO DI CAPRESE fresh mozzarella, grape tomatoes and watermelon skewer topped with E.V.O.O. and a balsamic reduction *2.75 each*

PERE CON MASCARPONE E PROSCIUTTO fresh pear with mascarpone cheese wrapped with prosciutto de parma, black olives and E.V.O.O. *3.50 each*

CALAMARI FRITTI crispy fried calamari with roasted garlic tomato sauce *4.95 per person**

FILETTO DI MANZO ALLA WELLINGTON puff pastries stuffed with beef filet and wild mushroom served with marsala wine sauce *4.25 each*

DUO DI FORMAGGI mini fried purses stuffed with taleggio and provolone cheese *3.25 each*

GAMBERI CON NOCE DI COCCO coconut battered fried shrimp with a limoncello sweet sauce *4.50 each*

GAMBERI CON PANCETTA grilled shrimp wrapped with pancetta *4.50 each*

POLENTA E SALSICCIA mini fried polenta squares topped with a baked Italian sausage and tomato relish *4.95 per person**

RAVIOLI FRITTI homemade fried ravioli stuffed with spinach ricotta cheese *2.50 each*

SPIEDINO DI SALMON grilled marinated salmon skewers *4.25 each*

SPIEDINO DI FILETTO grilled marinated filet skewers *4.50 each*

FUNGHI RIEPIENI oven baked mushroom caps stuffed with parmesan cheese and pancetta *2.50 each*

**indicates per person price (not each)*

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*\$8.95 per person**

Private Dinner Menu Packages include Pizza

MARGHERITA Mozzarella, Tomato Sauce and Fresh Basil*

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

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

PEPERONI Mozzarella, Tomato Sauce and Italian Pepperoni*

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policies

All dinners include coffee and tea. All other beverage charges are additional. A 23% service charge and the current 11.25% 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 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.

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