

dinner

MENU ONE

59.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception

insalate

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

paste

Select one to be served individually

PENNE ALLA NAPOLETANA tube shaped pasta with traditional tomato basil sauce, garlic, shaved parmesan

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground Tuscan sausage ragu, baby spinach, tomato cream sauce

GEMELLI ALLA BOLOGNESE twisted shaped pasta with our homemade slow cooked bolognese meat sauce of veal, beef and pork ragu

PENNE ESTIVO penne pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata

piatti principal

Select two entrees to be offered

MELANZANE ALLA PARMIGIANA lightly breaded eggplant "Parmigiana Style", topped with melted mozzarella, tomato basil sauce, served with spaghetti pasta

TILAPIA AL FORNO oven roasted tilapia, sautéed vegetables, roasted potatoes, white wine-butter sauce

POLLA ALLA PICATTA chicken breast scaloppine with sautéed baby spinach, roasted potatoes, lemon caper butter sauce

ARISTA DI MAIALE SALTINBOCCA roasted pork loin, stuffed with fontina cheese, prosciutto and sage, with roasted vegetables

POLLO ALLA MARSALA chicken breast scaloppini, sautéed mushrooms, marsala wine, over mashed potatoes

COSTOLETTE DI MANZO braised beef short ribs, mashed potatoes, caramelized carrots, barolo reduction sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

GELATI homemade italian ice cream

SORBETTI homemade italian sorbet

Gluten Free, Vegetarian and Vegan options available upon request.

authentic italian

dinner

MENU TWO

74.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception

insalate

Select one

INSALATA DI CESARE hearts of tender romaine "A La Caesar" with focaccia crostini, shaved parmesan

INSALATA DI GORGONZOLA field greens, heirloom apples, caramelized walnuts with raspberry vinaigrette dressing

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

paste

Select one to be served individually

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

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground Tuscan sausage ragu, baby spinach, tomato cream sauce

PENNE ESTIVO penne pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata

piatti principali

Select two entrees to be offered

POLLA ALLA PICATTA chicken breast scaloppine with sautéed baby spinach, roasted potatoes, lemon caper butter sauce

TILAPIA AL FORNO oven roasted tilapia, sautéed vegetables, roasted potatoes, white wine-butter sauce

POLLO ALLA MARSALA chicken breast scaloppini, sautéed mushrooms, marsala wine, over mashed potatoes

TAGLIATA DI MANZO new york strip steak, mashed potatoes, grilled asparagus, barolo wine sauce

SALMON AL FORNO atlantic salmon with roasted eggplant, green beans, mushrooms, garlic, crushed tomatoes, touch of balsamic reduction

FETTINE DI VITELLO nature fed veal scaloppine with lemon, butter, capers and natural juices over sautéed spinach and mashed potatoes

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

Gluten Free, Vegetarian and Vegan options available upon request.

authentic italian

dinner

MENU THREE

89.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception

insalate

Select one

INSALATA DI GORGONZOLA field greens, heirloom apples, caramelized walnuts with raspberry vinaigrette dressing

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 caramelized hazelnuts, grapefruit segments and goat cheese, honey apple champagne vinaigrette

paste

Select one to be served individually

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

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground Tuscan sausage ragu, baby spinach, tomato cream sauce

PENNE ESTIVO tube shaped pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata

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

RAVIOLI DI MARE homemade tri-colored ravioli filled with smoked scallops, shrimp, artichokes and ricotta, with roasted cherry tomatoes, scampi, basil, tomato vodka-cream sauce

GEMELLI ALLA BOLOGNESE twisted shaped pasta with our homemade slow cooked bolognese meat sauce of veal, beef and pork ragu

piatti principali

Select two entrees to be offered

POLLA ALLA PICATTA chicken breast scalloppine with sautéed baby spinach, roasted potatoes, lemon caper butter sauce

SALMON AL FORNO atlantic salmon with roasted eggplant, green beans, mushrooms, garlic, crushed tomatoes, touch of balsamic reduction

FILETTO DI MANZO grilled 9oz beef tenderloin filet with mascarpone polenta, asparagus, marsala wine reduction

BISTECCA AI FERRI grilled black pepper encrusted rib-eye steak, served with corn soufflé and roasted cherry tomatoes, barolo wine reduction

COSTOLETTA DI MAIALE ALLA SALTINBOCCA grilled 14oz pork chop, stuffed with prosciutto di parma, sage, fontina cheese, served with mashed potatoes, mixed vegetables, marsala sauce

OSSOBUCO DI VITELLO braised veal shank, with mascarpone polenta, sautéed spinach, chianti red wine reduction

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

TORTA DI CIOCCOLATO flourless chocolate cake, fresh berries, raspberry sauce, homemade vanilla gelato

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

Gluten Free, Vegetarian and Vegan options available upon request.

authentic italian

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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