

# lunch

## MENU ONE

34.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

### *pizze*

*Assorted handmade seasonal pizzas served during your reception*

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### *insalate*

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

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### *paste*

*Select two to be offered as entrée choices*

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

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

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

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

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

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### *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*

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# lunch

## MENU TWO

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

### *piatti principali*

*Select two to be offered as entrée choices*

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

**POLLO ALLA PARMIGIANA** breaded chicken breast "Parmigiana Style", topped with melted mozzarella, tomato basil sauce, served with spaghetti pasta

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

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

**ARISTA DI MAIALE** roasted pork tenderloin wrapped in prosciutto di parma, with herbs, garlic white wine sauce, served with roasted vegetables

**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

**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.*

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*lunch*

**MENU THREE**

45.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

*pizze*

*Assorted handmade seasonal pizzas served during your reception*

*insalate*

*Select one*

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

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

*paste*

*Select one to be served individually*

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

**GEMELLI ALLA BOLOGNESE** corkscrew shaped pasta with traditional Italian meat 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 to be offered as entrée choices*

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

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

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

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

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

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

*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.*

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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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