Carlucci's Grill

A generation ago, in the province of Naples (birthplace of Sophia Loren), Carlo Capuano first began his long standing tradition of serving time honored family recipes to the public. This continues today with sons Vincenzo, Aniello, Guiliano and Floriano. Since coming to America in 1983, the Capuano family upholds the long family tradition of making exceptional dishes with the style and flair that have won the hearts of Italy. It is with great pleasure that we offer you this opportunity to experience a small piece of our heritage, our family, and our traditions.

~ Carlo Capuano ~

**Ask your server how items are prepared **Contains no pork products*

STARTERS & SHARING

CALAMARI *Choice of fried calamari served with marinara sauce OR fried calamari tossed with honey, red wine, and cherry hot peppers 13*

EGGPLANT MONTESE *Thinly sliced and lightly battered, rolled with crab cake then baked, topped with a creamy mushroom sauce 13*

MISTO ITALIANO *A mixed cold antipasto plate of prosciutto, soppressata, salami, sharp provolone, fresh mozzarella, roasted peppers, kalamata olives, artichoke hearts, grilled eggplant and grilled zucchini 12*

FRITTURA *An assortment of fried artichokes, mozzarella sticks, and arancini (a traditional Sicilian rice ball) 13*

SCALLOPS ANGELICA *Jumbo scallops stuffed with horseradish and crabmeat, wrapped with bacon, grilled and served with a lemon saffron sauce and sautéed spinach 14**

PORTOBELLO DEL MARE *Grilled portobello mushroom topped with baby shrimp and crabmeat, served in a white wine sauce 15*

BADA BING SHRIMP *Crispy shrimp tossed in a creamy, spicy sauce 13*

MUSSELS ALLA CONTADINA *Steamed mussels sautéed with garlic, olive oil, Italian herbs, white wine OR marinara sauce 12*

CLAMS CASINO *Half dozen broiled clams topped with onions, peppers and bacon 11*

CARLUCCI'S LITTLE BITES *Breaded and fried chicken strips tossed in a honey spicy zesty sauce 11*

SPICY BATTERED CAULIFLOWER *Spicy battered cauliflower with Aleppo pepper 11*

SOUPS & GREENS

PASTA FAGIOLI *3.99* **SEAFOOD BISQUE** *4.49*

CHEF'S SELECTION OF THE DAY *4.49*

EXOTIC SALAD *Field greens, walnuts, and mango with crumbled blue cheese over romaine lettuce 12 Chicken 13| Shrimp 18*

CRANBERRY WALNUT CHICKEN SALAD *A tasty blend of white meat chicken, cranberries, chopped walnuts, celery, real mayonnaise over romaine lettuce 13**

CAESAR SALAD *Crispy romaine lettuce, fresh croutons and Caesar dressing 8| Chicken 11|Shrimp 18| Salmon 20*

DEENA'S SALAD *Spring mix, silvered apples, feta cheese and walnuts over romaine lettuce, tossed in raspberry vinaigrette on the side 11*

CAPRESE SALAD *Fresh mozzarella and tomatoes garnished with roasted peppers, marinated eggplant, zucchini, olives, and basil served with balsamic vinaigrette on side 10*

SPINACH FETA SALAD *Spinach tossed with feta cheese, avocado, corn, and cherry tomatoes served with a touch of homemade lemon, honey and olive oil dressing 14*

MEDITERRANEAN SALAD *Marinated baby shrimp, scallops and calamari served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes 14**

ARUGULA CHICKEN MOZZARELLA SALAD *Breaded or grilled chicken strips tossed with arugula, fresh mozzarella with a touch of reduced balsamic 13*

CARLUCCI'S FAVORITES

Served with house salad or soup

PARMIGIANA *Topped with tomato sauce and mozzarella cheese served with pasta or vegetables*
Chicken Parmigiana (GRILLED OR BREADED) 18
Veal Parmigiana (BREADED) 20
Eggplant Parmigiana (BREADED or GRILLED) 16

CRAB CAKE *Two jumbo crab cakes served with a lemon butter garlic white wine saffron sauce over capellini or vegetables 27*

CAPELLINI MARADONA *Jumbo lump crab meat tossed in a pink cream sauce with chopped fresh tomatoes, served with capellini 25*

STUFFED ROASTED PEPPER ALLA MARGHERITA *Roasted pepper stuffed with crab meat garnished with shrimp in a champagne cream sauce served over julienne vegetables 28*

CHICKEN & SHRIMP STEPHANIE *Grilled chicken strips and jumbo shrimp sautéed with bacon, asparagus and sundried tomatoes in a vodka sauce tossed with penne pasta 23*

BORSELLINI ALLA VODKA *Grilled chicken strips and mushrooms in a vodka cream blush sauce tossed with pasta pockets stuffed with cheese 19*

CARLUCCI'S LIGHT SPECIALTIES

Served with house salad or soup

SALMON BRUSCHETTA *Grilled salmon topped with diced mango, peppers, onions, and tomatoes with a touch of spice served with baked potato and asparagus 25*

CHICKEN FLORENTINE *Grilled chicken breast topped with spinach and mozzarella cheese, served on top of sautéed mushrooms in a white wine sauce over vegetables 20*

RUSTIC ITALIAN COD *Firewood grilled filet of cod topped with a tuscan glaze with hints of rosemary, garlic, cracked pepper, lemon, fennel, and red bell peppers served with asparagus, grilled vegetables, and potatoes 23 **

GRILLED CHICKEN PAILLARD *Thinly sliced chicken breast marinated in fresh herbs, served with garlic and olive oil sautéed broccoli rabe and fire roasted red peppers 20*

TILAPIA CARLUCCI *Baked filet of tilapia with seasoned bread crumbs served with julienne vegetables, topped with a lemon saffron sauce 20*

TRIO SEAFOOD VERDURE *Grilled filet of salmon, scallops, and shrimp served over a bed of thinly sliced vegetables, served with a lemon saffron sauce 27*

VEGETABLE MEDLEY *Portobello mushroom stuffed with spinach and broccoli topped with melted sharp provolone and mozzarella cheese served with julienne vegetables, spinach, and mushrooms 16*

BARRAMUNDI BRISBANE *Blackened Australian sea bass served with chilled lumps of crabmeat, thinly sliced cucumbers and tomatoes, marinated in balsamic vinegar garnished with sautéed spinach 29*

FRESH & PREMIUM SIDES

GRILLED SHRIMP *(6) 9.99*

SAUTÉED BROCCOLI *in olive oil 5.49*

GRILLED CHICKEN *5.99*

SPINACH *Sautéed in garlic and oil 5.49*

SAUSAGE OR MEATBALL *4.99*

SIDE OF SAUCE
Alfredo, Pink, Meat, or Pesto 3.99

SIDE OF VEGETABLES *4.99*

LINGUINE *with Garlic and Oil 5.49*

GARLIC BREAD *with Cheese 5.25*

BROCCOLI RABE *Bitter Italian broccoli sautéed in garlic and oil 6.25*

FETTUCCINI ALFREDO *7.99*

PENNE VODKA *7.99*

PASTA MARINARA *6.99*

BEVERAGES

FOUNTAIN DRINK *2.40*
FRESH BREWED COFFEE *2.00*
HOT TEA *2.10*
MILK *1.80*
HOT CHOCOLATE *2.40*
HOT HERBAL TEA *2.40*

CAPPUCCINO *4.20*
ESPRESSO *2.75*
SPARKLING WATER
Half Liter 3.25 / 1 Liter 4.75
FLAT WATER
Half Liter 3.25 / 1 Liter 4.75

CHECK OUT OUR CATERING MENUS & BANQUET PACKAGES ONLINE AT CARLUCCISITALIANGRILL.COM

WE OFFER ON & OFF PREMISE CATERING

PLAN A SPECIAL OCCASION WITH CARLUCCI'S TODAY!
ASK YOUR WAITER OR MANAGER FOR DETAILS

BABY SHOWER, BRIDAL SHOWER, BIRTHDAY DINNER OR ANY SPECIAL OCCASION

DON'T FORGET TO VISIT OUR OTHER LOCATIONS

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

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MIX OF LAND & SEA

Served with house salad or soup

EGGPLANT ARNAUD *Thinly sliced, lightly battered, rolled and stuffed with fresh mozzarella and ricotta then baked in marinara sauce, served with sautéed spinach19*

POLLO SANTA LUCIA *Grilled chicken breast sautéed with broccoli rabe, sundried tomatoes, and roasted peppers, topped with smoked mozzarella in a light marinara sauce served on a bed of farfalle 21*

CHICKEN REALE *Breaded chicken, stuffed with ham and fontina cheese, served in a cream sauce with fresh tomatoes and peas over pappardelle 22*

VEAL ROLLATINI ALLA BERGAMASCA *Thinly sliced veal rolled around prosciutto, spinach and fontina cheese, breaded and served in a flamed vodka blush cream sauce served with vegetables & potatoes 24*

CHICKEN CARUSO *Egg battered chicken breast and shrimp in lemon scampi sauce topped with lump crabmeat and mozzarella and served with spinach 26*

CHICKEN & SHRIMP PRINCESS *Grilled chicken breast topped with shrimp, asparagus, cherry tomatoes, and fontina cheese served in a white wine sauce over capellini 22*

CHICKEN VILLAGGIO *Breaded chicken breast topped with prosciutto, spinach, and mozzarella served over tortellini in an alfredo cream sauce 23*

CINQUE TERRE *Grilled chicken, veal medallions, and jumbo shrimp, sautéed with arugula, fresh tomatoes, red peppers in a brandy cream sauce topped with mozzarella cheese over capellini 26*

ITALIAN CRAVING

Served with house salad or soup

TORTELLINI ALLA BOLOGNESE
*Tortellini pasta tossed with meat sauce 17 ***

LINGUINE CON VONGOLE *Steamed clams sautéed with garlic, olive oil, pomodoro, Italian herbs, and white wine tossed with linguine 18*

PASTA CON POLPETTE DI VITELLO *Veal meatballs tossed with linguine in marinara sauce 16 ***

LASAGNA AL FORNO *Baked homemade beef and veal meat lasagna with marinara 16 ***

RAVIOLI BELLINI *Cheese ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese 17*

PAPPARDELLE ALLA FIESORANA *Fresh wide strip noodles sautéed with bacon in a flamed blush cream sauce 18*

GNOCCHI *Potato gnocchi with choice of blush, marinara, pesto, or alfredo sauce 15*

LINGUINE SCOGLIO *Shrimp, mussels, and clams sautéed in garlic and oil with a touch of white wine and cherry tomatoes served over linguine 21*

ORECCHIETTE ALLA BARESE *Grandmother's traditional dish, orecchiette pasta tossed with sweet sausage and broccoli rabe in garlic and oil 19*

PASTA ALLA SCARPARIELLO *Number one traditional Napoletan dish, spinach pasta tossed with shallots, fresh cherry tomatoes, and basil 16*

SEAFOOD ARRABIATA *Shrimp and calamari tossed in a spicy marinara sauce over fettuccini pasta 21*

FAGOTTINI DI MARE *Pasta pockets stuffed with cheese in a vodka cream blush sauce with asparagus, shrimp, and crabmeat 27*

PAPPARDELLE AL RAGU DI CINGHIALE *Wild boar ragu in a light tomato sauce tossed over pappardelle 22*

PIZZA

CHOICE OF CHEESE: Buffalo Mozzarella (1.99) Or Regular Mozzarella
PIZZA TOPPING : Prosciutto, Olives, Broccoli, Meatball, Hot Peppers, Mushrooms, Pepperoni, Artichoke Hearts, Onion, Chicken, Eggplant, Spinach, Sundried Tomatoes, Ricotta, Roasted Peppers, Sausage, Extra Cheese (1.50 each)

PIZZA MARGHERITA *Traditional pie, tomato sauce, cheese, olive oil, basil 13*

PIZZA STAGIONE *A unique pizza divided into quarters and topped individually with mushrooms, artichokes, spinach, and roasted peppers 14*

PIZZA BIANCA *(WHITE)Fresh garlic, olive oil, basil, cheese, chopped tomatoes and salsa di ricotta 13*

CAPRICCIOSA PIZZA *Prosciutto, mushrooms, artichokes, black olives with cheese and tomato sauce 15*

PIZZA MARINARA *(Cheeseless) Marinara sauce, chopped tomato, olive oil, fresh garlic and basil 11*

PIZZA DEL MARE *Shrimp, scallops, calamari, tomato sauce, and cheese 16*

PIZZA ROMA *Prosciutto, arugula and mushrooms with cheese and tomato sauce 15*

PIZZA OF DAY