## Wood Fired Dizza

PIZZA MARGHERITA
Traditional Italian Pie, With Fresh Imported Mozzarella cheese, tomato sauce, olive oil and basil 17 PIZZA ROMA
Prosciutto, arugula and mushrooms with cheese and tomato sauce 17 TRADITIONAL PLAIN PIE $T$ raditional Pie, with cheese, tomato sauce, olive oil and basil 16 PIZZA MARINARA Cheeseless with marinara sauce, chopped tomato, olive oil, fresh garlic and basil 14 PIZZA RUCCOLA E PROSCIUTTO white cheese pie with arugula imported prosciutto di parma and balsamic reduction glaze 18

## Carlucci's Favorites

## CRABCAKES

Jumbo crab cake served with a lemon butter garlic white wine saffron sauce over capellini or vegetables MP CHICKEN AND SHRIMP STEPHANIE Grilled chicken strips and jumbo shrimp sauteed with bacon, asparagus, and sundried tomatoes in a vodka sauce topped with penne pasta L 17 / D 26 PARMIGIANA
Topped with tomato sauce and mozzarella cheese served with pasta or vegetables

Breaded Chicken Parmigiana
L 15 / D 22
Breaded Veal Parmigiana
L 16 / D 25
Grilled Chicken Parmigiana
L 15 / D 22
Eggplant Parmigiana
L 14 / D 21

## BORSELLINI PESTO

Grilled chicken strips, in a basil creamy sauce tossed with cheese pasta pockets L 17 / D 22

## PIZZA ALLA VODKA

White cheese pizza topped our delicious, flamed penne vodka 19 PIZZA BIANCA Fresh garlic, olive oil, basil, cheese, chopped tomatoes and salsa di ricotta 15
IZZA STAGIONE A pizza divided into quarters and topped individually with mushrooms, artichokes, spinach, and roasted peppers 16
PIZZACAPRICCIOSA Prosciutto, mushrooms, artichokes, black olives with cheese and tomato sauce 17 PIZZA PAESANO
White pizza with fresh mozzarella, sauteed mushrooms and sausage 17

APELLINI MARADONA Jumbo lump crab meat tossed in a pink cream sauce with chopped fresh tomatoes served with capellini L 18 / D 29 CHICKEN SICILIANO Grilled chicken breast sauteed with mushrooms, artichoke hearts and kalamata olives in a garlic white wine sauce served over linguine pasta L 17 / D 23 CHICKEN AND SHRIMP GRANATA Sauteed chicken breast with baby shrimp in a light tomato fresh sauce topped with mozzarella cheese and seasoned breadcrumbs over penne pasta
L 18 / D 26
BORSELLINI ALLA VODKA
Grilled chicken strips, mushrooms in a creamy vodka sauce tossed with cheese pasta pockets L 17 / D 22

Presh 8 Premium ©ides

GRILLED SHRIMP (5) 12 SAUTEED BROCGOLI 6 GRILLEDCHICKEN 6 SPINGCHSAUTEED INGARLCCANDOLL 6 BROCCOLIRABE 7 SAUSIGEOR MEATBALL 6

Kid's Menu
VALID FORKIDS 10 \& UNDER 10 INCLUDES FOUNTAIN BEVERAGE

BROCCOLLAND VEGETABLE NIX
MAC ANDCHEESE
AAVIOLI
PIZZA
PENNE MEAT SAUCE
PENNE NEATBALL
KOZZARELLASTICKS
Beverages
FOUNTAIN DRINK 3.75 FRESH BREWED COFFEE 3.75
HOT TEA 3.75
MILK 3.75
HOT CHOCOLATE 3.75
HOT HERBAL TEA 3.75

GRABMEAT 13 SIDEOF VEEETABLES 5 ADD A SIDE OF PASTA
\& SAUCE 10
ADD A SIDE OF GF PASTA
\& SAUCE 12

LINGUINI MARINARA FETTUCCINI ALFPEDO CHICKEN PARMIGIANA CHICKENFINGERS CHEESEBURGER PENNE VODKA PENNEBUTTER

## CAPPUCCINO 5

ESPRESSO
Single 3.50 // Double 4
SPARKING WATERI-LITER 5 FLAT WATER I-LITER 5

## Take-Out menu

## Our Story...

A generation ago, in the town of Pozzuoli 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 wih sons Vincenzo, Giuliano, Aniello, 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 pride and pleasure that we offer you
this opportunity to experience a small piece
of our heritage, our family and our traditions.


Carlo Capuano
Please notify management of any food allergies prior to placing order. Ordering and consuming raw or undercooked meat,
poultry or fish may increase your risk of food-borne illnesser
All menu prices subject to change without notice.


Oxford Oak Shopping Center
(Next to Kohl's)

## Quick Bites

Served with Curly Fries - Avaiable 11-3:30 pm Monday - Friday
PABMGIINN SANDWICH
Topped with tomato sauce \& mozzarella Chicken Parmigiana
(GRILLED OR BREADED) 10 Veal Parmigiana (BREADED) 11 Eggplant Parmigiana (BREADED) 9 Meatball Parmigiana 9 Sausage Parmigiana 10 CHICKEN MELTT Grilled chicken breast topped with melted mozzarella, mushrooms and onions on focaccia

## bread 1

CHICKEN CAPRESE
Grilled chicken breast served with sliced fresh tomatoes and fresh mozzarella, basil, and seasoning with a balsamic vinaigrette on focaccia bread 10 CHICKEN \& SPINACH Grilled chicken breast sautéed spinach and melted mozzarella, served on focaccia
bread 10
GRILLED CHICKEN BUFFALO WRAP
Grilled chicken, buffalo sauce, tomatoes and lettuce 10

## Appetizers

## MUSSEL CARLUCCI

Sauteed with garlic, olive oil, Italian herbs, white wine 0
SPINACH ARANCIN
Italian classic rice ball stuffed with spinach, served with a side of marinara sauce 13
FRIED OR SPICY CALAMARI Choice of fried calamari served with marinara sauce OR fried calamari tossea with honey, red wine, and cherry hot peppers 15
BUFFALO CHICKEN TENDERS
Breaded and fried chicken strips tossed in a honey spicy zesty sauce 12 MISTO ITALIANO A mixed cold antipasto plate of prosciutto, soppressata, salami, sharp provolone fresh mozzarella, roasted peppers, kalamata olives, artichoke hearts, and grilled zucchini 14

## Soups © Creens

CAESARSALAD 11
arucula chicken mozzarella salad Breaded or grilled chicken strips tossed with arugula and fresh mozzarella with a touch of reduced balsamic 15
MEDITERRANEAN SALAD Marinated baby shrimp, scallops, and calamari served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted
peppers, and artichokes 19
SPINACH AND BLACKENED SALMON
Blackened salmon strips over fresh California spinach with a side of balsamic dressing 19
GRILLED CHICKEN CLUB SALAD
Romaine lettuce, field greens cucumbers, tomatoes topped with grilled chicken
crispy bacon and melted mozzarella with a side of balsamic dressing 17

Add Chicken 6 / Shrimp 12 / Salmon 13
PASTA FAGIOLI 5 SEAFOODBISQUE 7 CHEF'SSELECTIONOF THE DAY 6

## Carlucci's Light ©pecialties

SALMON BRUSCHETTA
Grilled salmon topped with diced mango, peppers, onions, and tomatoes with a touch of spice served with a baked potato and asparagus baked potato
L 18 / D 27
L 18 / D 27
CHICKENFLORENTINE
Grilled chicken breast topped with spinach and mozzarella cheese, served on top of sauteed mushrooms in a white wine sauce over vegetables
L 16 / D 23
RUSTIC ITALIANCOD
Filet of cod in a light white wine sauce topped with Tuscan glaze with lemon, served with asparagus and grilled served with asparagus vegetables and potatoes
L 18 / D 27
GRILLEDCHICKEN PAILLARD c
hicken breast served with garlic and olive oil, sauteed broccoli rabe and roasted red peppers
L 16 / D 23

CAPRESE SALAD Fresh mozzarella and tomatoes garnished, and roasted peppers, marinated eggplant, zucchini, olives and basil served with balsamic vinaigrette on the side 13
PALM BEACH SALAD Crispy romaine lettuce dried cranberries pecans fresh mango strips and grilled shrimp tossed with mango dressing 19
WALNUT APPLE SALAD Mix of romaine and spring mix salad tossed with glazed walnuts, sliced apples, dried cherries, crumbled bleu cheese, drizzled with a homemade cranberry vinaigrette dressing 12
GRILLED PORTOBELLO SALAD Served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted tomatoes, cucumbers, olives, roaste peppers and artichokes 12

## TILAPIALIMONE

Baked tilapia filet with lemon seasoning served over sauteed spinach and garic cherry tomatoes Chardonnay sauce L 18 / D 25
PASTA PRIMAVERA WITHCHICKEN
Penne pasta sautitéd with mixed vegetables with grilled chicken tossed in garlic $\&$ oil with chopped tomatoes L16/D 21
CHCCKEN AND SHRIIMPPRINCESS
Chicken breast and skewered shrimp with asparagus in a cherry tomato garlic white wine sauce, topped with mozzarella cheese over capellini pasta
L18 / D 27

## PASTA SCAMPANaTTI

Sauteed grilled chicken strips, sausage, shrimp, onions, and sundried tomatoes in a rosemary garlic Chardonnay sauce tossed
with penne pasta
L 19 / D 27
TRIO SEAFOOD VERDURE
Grilled filet of salmon, scallops, and shrimp served over a bed vegetables, served with lemon saffron sauce L 19 / D 29

## Mix of Land © ס Seafood

HICKEN SANTA LUCIA Grilled chicken beast sauteed with broccoli rabe undried tomatoes, and roasted
peppers topped with smoked
mozzarella in a light marinara sauce served on a bed of farfalle
L 17 / D 23
EGGPLANT ARNAUD Stuffed eggplant with ricotta cheese and fresh mozzarella in marinara sauce over spinach L 15/D 21
CHICKEN REALE Breaded chicken stuffed with ham and fontina cheese, served in a cream sauce with fresh tomatoes and peas over pappardelle pasta L 17 / D 24
CHICKEN VILLAGIO
Breaded chicken breast topped with prosciutto, spinach, and mozzarella served over tortellini in an alfredo sauce L 17 / D 26 SAPORITO Lightly sauteed veal medallions or chicken with asparagus and jumbo lump crabmeat in a delicious champagne cream sauce with house vegetables or pasta
Chicken L 19 // Veal L 22
Chicken D 28 // Veal D 30

## Italian

RAVIOLIBELLINI Cheese ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese L 15 / D 22 SEAFODD FRADIAVOLO Shrimp and calamari tossed in a spicy marinara sauce over fettuccini pastaL 18 / D 29
PENNE ALLA VODKA Pasta in flamed vodka blush cream sauce with prosciutto

## L15/D 20

PENNE BARESE Penne pasta tossed with sweet sausage and broccoli rabe in garlic and oil L15 / D 22
PENNE AL FORNO Penne pasta oven baked, topped with mozzarella cheese, sausage, meatballs, peas, onions, and tomato sauce L 15 / D 20 LINGUINI WITHMEATBALLS
Meatballs tossed with linguini in a marinara sauce L 15 / D 20

## CHICKENFRANCESE

Boneless breast of chicken, egg batter Boneds suted in a light lemon wine sauce, served over linguine L 15 / D 22
LINGUINE CARNIVALE
Clams, mussels, shrimp, and calamari simmered in your choice of white wine garlic and oil sauce OR red marinara sauce
served over linguine L 19 / D 31 VEAL ROLLATINI ALLA BERGAMASCA Veal rolled around prosciutto, spinach, and fontina cheese, breaded, served in a blush sauce with vegetables and potatoes
L 19 / D 27
LINGUINE VONGOLE
Linguine pasta in a white wine sauce with clams L 18 / D 24 CHICKEN MIMOSA
Chicken with sautéed artichokes, mushrooms and sun-dried tomatoes in a garlic lemon white wine sauce L 16 / D 23

## Craving

MEAT LASAGNA Baked homemade beef and veal meat lasagna with marinara L 15 / D 21 FARFALLE BOSCAIOLA Pink
Bolognese sauce with peas and mushrooms tossed with bow tie pasta L 15 / D 21
LINGUINE SCOGLIO Shrimp, mussels, and clams sauteed in garlic and oil with a white wine and cherry tomatoes served over linguine L 19 / D 27 FAGOTTINI DI MARE Pasta pockets stuffed with cheese in a vodka blush cream sauce with asparagus, shrimp, and crabmeat L 19 / D 30 GNOCCHI Made in your choice or marinara, alfredo, pesto or pink sauce L 15 / D 21

