



DINNER MENU

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, Giuliano and Floriano. Since coming to American 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 ~

*All Chicken Used is Certified Organic & Halal.
We Use Imported Meats & Cheeses from Italy
and We Get Seafood Delivered 7 Days a Week.
We Try to Purchase Our Vegetables from Local Farms.*

Appetizers

MUSSEL CARLUCCI Sautéed with garlic, olive oil, Italian herbs, white wine OR marinara sauce 15

SPINACH ARANCINI 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 tossed 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

SCALLOPS ANGELICA Jumbo scallops stuffed with horseradish and crabmeat, wrapped with bacon, grilled and served with a lemon saffron sauce and sautéed spinach 16

CLAMS CASINO Half dozen broiled clams, topped with lemon saffron sauce with onions, peppers, and bacon 14

BADA BING SHRIMP Crispy Shrimp tossed in a creamy spicy sauce 15

Soups & Greens

CAESAR SALAD 11

ARUGULA 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 filet of salmon over fresh California spinach, tomatoes, cucumbers with a side of balsamic dressing 19

PALM BEACH SALAD Crispy romaine lettuce dried cranberries pecans fresh mango strips and grilled shrimp tossed with mango 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

CAPRESE SALAD Fresh mozzarella and tomatoes garnished, and roasted peppers, marinated eggplant, zucchini, olives and basil served with balsamic vinaigrette on the side 13

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 Spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes 12

Add Chicken 6 / Shrimp 12 / Salmon 13

PASTA FAGIOLI 5 SEAFOOD BISQUE 7 CHEF'S SELECTION OF THE DAY 6

Carlucci's Favorites

CRAB CAKES 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 26

PARMIGIANA Topped with tomato sauce and mozzarella cheese served with pasta or vegetables

Breaded Chicken Parmigiana 22

Breaded Veal Parmigiana 25

Grilled Chicken Parmigiana 22

Breaded Eggplant Parmigiana 21

CHICKEN SICILIANO Grilled chicken breast sautéed with mushrooms, artichoke hearts and kalamata olives in a garlic white wine sauce served over linguine pasta 23

CAPELLINI MARADONA Jumbo lump crab meat tossed in a pink cream sauce with chopped fresh tomatoes served with capellini 29

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 26

BORSELLINI ALLA VODKA Grilled chicken strips, mushrooms in a creamy vodka sauce tossed with cheese pasta pockets 22

CarluccisItalianGrill.com

**Ask Your Server
For The Daily Specials!**

Fresh & Premium Sides

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| GRILLED SHRIMP (5) 12 | CRABMEAT 13 |
| SAUTEED BROCCOLI 6 | SIDE OF VEGETABLES 5 |
| GRILLED CHICKEN 6 | ADD A SIDE OF PASTA & SAUCE 10 |
| SPINACH SAUTEED IN GARLIC AND OIL 6 | ADD A SIDE OF GF PASTA & SAUCE 12 |
| BROCCOLI RABE 7 | |
| SAUSAGE OR MEATBALL 6 | |

Kid's Menu

VALID FOR KIDS 10 & UNDER 10
INCLUDES FOUNTAIN BEVERAGE

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| BROCCOLI AND VEGETABLE MIX MAC AND CHEESE RAVIOLI PIZZA PENNE MEAT SAUCE PENNE MEATBALL MOZZARELLA STICKS | LINGUINI MARINARA FETTUCCINI ALFREDO CHICKEN PARMIGIANA CHICKEN FINGERS CHEESEBURGER PENNE VODKA PENNE BUTTER |
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Beverages

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|--------------------------|-------------------------------------|
| FOUNTAIN DRINK 3.75 | CAPPUCCINO 5 |
| FRESH BREWED COFFEE 3.75 | ESPRESSO Single 3.50 // Double 4 |
| HOT TEA 3.75 | SPARKING WATER 1-LITER 5 |
| MILK 3.75 | FLAT WATER 1-LITER 5 |
| HOT CHOCOLATE 3.75 | |
| HOT HERBAL TEA 3.75 | |



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& BANQUET PACKAGES ONLINE
AT CARLUCCISITALIANGRILL.COM

WE OFFER ON & OFF
PREMISE CATERING

PLAN A SPECIAL OCCASION
WITH CARLUCCI'S TODAY!

LUNCH PACKAGES AND DINNER PACKAGES

CARLUCCI'S FOOD TRUCK NOW AVAILABLE
FOR OFF PREMISE EVENTS

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

*Don't forget to visit
our other locations!*

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 illnesses. All menu prices subject to change without notice.

Carlucci's Light Specialties

SALMON BRUSCHETTA Grilled salmon topped with diced mango, peppers, onions, and tomatoes with a touch of spice served with a baked potato and asparagus 27

CHICKEN FLORENTINE Grilled chicken breast topped with spinach and mozzarella cheese, served on top of sauteed mushrooms in a white wine sauce over vegetables 23

RUSTIC ITALIAN COD Filet of cod in a light white wine sauce, topped with Tuscan glaze with lemon, served with asparagus and grilled vegetables and potatoes 27

GRILLED CHICKEN PAILLARD Chicken breast served with garlic and olive oil, sauteed broccoli rabe and roasted red peppers 23

TILAPIA LIMONE Baked tilapia filet with lemon seasoning served over sauteed spinach and garlic cherry tomatoes Chardonnay sauce 25

PASTA PRIMAVERA WITH CHICKEN Penne pasta sauteed with mixed vegetables with grilled chicken tossed in garlic & oil with chopped tomatoes 21

CHICKEN AND SHRIMP PRINCESS Chicken breast and skewered shrimp, with asparagus, in a cherry tomato garlic white wine sauce, topped with mozzarella cheese over capellini pasta 27

PASTA SCAMPANATTI Sauteed grilled chicken strips, sausage, shrimp, onions, and sundried tomatoes in a rosemary garlic Chardonnay sauce tossed with penne pasta 27

TRIO SEAFOOD VERDURE Grilled fillet of salmon, scallops, and shrimp served with julienne vegetables served with lemon saffron sauce 29

Mix of Land & Seafood

CHICKEN SANTA LUCIA Grilled chicken breast sauteed with broccoli rabe, sundried tomatoes, and roasted peppers topped with smoked mozzarella in a light marinara sauce served on a bed of farfalle 23

EGGPLANT ARNAUD Stuffed eggplant with ricotta cheese and fresh mozzarella in marinara sauce over spinach 21

CHICKEN REALE Breaded chicken stuffed with ham and fontina cheese, served in a cream sauce with fresh tomatoes and peas over pappardelle pasta 24

CHICKEN VILLAGGIO Breaded chicken breast topped with prosciutto, spinach, and mozzarella served over tortellini in an alfredo sauce 26

CHICKEN OR VEAL 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 28 // Veal 30

CHICKEN FRANCESE Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served over linguine 22

CHICKEN MIMOSA Chicken with sauteed artichokes, mushrooms and sundried tomatoes in a garlic lemon wine sauce over linguine pasta 23

LINGUINE CARNEVALE Clams, mussels, shrimp, scallops, and calamari simmered in your choice of white wine garlic and oil sauce or red marinara sauce over linguine 31

VEAL ROLLATINI ALLA BERGAMASCA Veal rolled around prosciutto, spinach and fontina cheese, breaded, served in a blush sauce with vegetables and potatoes 27

LINGUINE VONGOLE Linguine pasta in a white wine sauce with clams 24

Italian Craving

RAVIOLI BELLINI Cheese ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese 22

SEAFOOD FRADIIVOLO Shrimp and calamari tossed in a spicy marinara sauce over fettuccini pasta 29

PENNE ALLA VODKA Pasta in flamed vodka blush cream sauce with prosciutto 20

PENNE BARESE Penne pasta tossed with sweet sausage and broccoli rabe in garlic and oil 22

PENNE AL FORNO Penne pasta oven baked topped with mozzarella cheese, sausage, meatballs, peas, onions, and tomato sauce 20

LINGUINI WITH MEATBALLS Meatballs tossed with linguini in a marinara sauce 20

MEAT LASAGNA Baked homemade beef and veal meat lasagna with marinara 21

FARFALLE BOSCAIOLA Pink Bolognese sauce with peas and mushrooms tossed with bow tie pasta 21

LINGUINE SCOGLIO Shrimp, mussels, and clams sauteed in garlic and oil with a white wine and cherry tomatoes served over linguine 27

FAGOTTINI DI MARE Pasta pockets stuffed with cheese in a vodka blush cream sauce with asparagus, shrimp, and crabmeat 30

BORSELLINI PESTO Grilled chicken strips, in a basil creamy sauce tossed with cheese pasta pockets 22

GNOCCHI Made in your choice or marinara, alfredo, pesto or pink sauce 21

Wood Fired Pizza

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 Traditional 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

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

PIZZA STAGIONE A pizza divided into quarters and topped individually with mushrooms, artichokes, spinach, and roasted peppers 16

PIZZA CAPRICCIOSA Prosciutto, mushrooms, artichokes, black olives with cheese and tomato sauce 17

PIZZA PAESANO White pizza with fresh mozzarella, sauteed mushrooms and sausage 17