



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 7

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

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 PRAESANO

White pizza with fresh mozzarella, sauteed mushrooms and sausage 17

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 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

CAPELLINI 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 sautéed 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

Fresh & Premium Sides

GRILLED SHRIMP (5) 12

SAUTEED BROCCOLI 6

GRILLED CHICKEN 6

SPINACH SAUTEED

IN GARLIC AND OIL 6

BROCCOLI RABE 7

SAUSAGE OR MEATBALL 6

CRABMEAT 13

SIDE OF VEGETABLES 5

ADD A SIDE OF PASTA

& SAUCE 10

ADD A SIDE OF GF PASTA

& SAUCE 12

Kid's Menu

VALID FOR KIDS 10 & UNDER 10
INCLUDES FOUNTAIN BEVERAGE

BROCCOLI AND VEGETABLE MIX

MAC AND CHEESE

RAVIOLI

PIZZA

PENNE MEAT SAUCE

PENNE MEATBALL

MOZZARELLA STICKS

LINGUINI MARINARA

FETTUCINI ALFREDO

CHICKEN PARMIGIANA

CHICKEN FINGERS

CHEESEBURGER

PENNE VODKA

PENNE BUTTER

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

CAPPUCCINO 5

ESPRESSO

Single 3.50 // Double 4

SPARKING WATER 1-LITER 5

FLAT WATER 1-LITER 5

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 with 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 illnesses. All menu prices subject to change without notice.

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Postal Customer

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Dine-In / Take-Out
On / Off Premise Catering

Take-Out Menu

In PA Call

Oxford Oak Shopping Center
(Next to Kohl's)
1633 Big Oak Rd • Yardley, PA 19067

(215) 321-9010

CarluccisItalianGrill.com

Quick Bites Lunch only

Served with Curly Fries

PARMIGIANA 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 MELT Grilled chicken breast topped with melted mozzarella, mushrooms and onions on focaccia bread 10

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

CHICKEN & BROCCOLI RABE

Grilled chicken breast topped with sautéed broccoli rabe and smoked mozzarella

served on 12" Italian roll 11

CHICKEN & ROASTED PEPPERS

Grilled chicken breast topped with roasted peppers and sharp provolone served on a 12" Italian roll 11

CARLUCCI ITALIAN HOAGIE

Prosciutto, soppressata, lettuce, tomato, and provolone with balsamic on this side

served on a 12" Italian roll 10

VEGGIE WRAP

Eggplant, mushrooms, tomatoes, olives and spinach 9

CRAB CAKE SANDWICH

Crab cake topped with field greens and drizzled with roasted garlic dressing on focaccia bread 16

GRILLED CHICKEN PORTOBELLO

Topped with melted provolone cheese and field greens, served with focaccia bread 10

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 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 SEAFOOD BISQUE 7 CHEF'S SELECTION OF THE DAY 6

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 18 / D 27

CHICKEN FLORENTINE

Grilled chicken breast topped with spinach and mozzarella cheese, served on top of sautéed mushrooms in a white wine sauce over vegetables 16 / D 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 18 / D 27

GRILLED CHICKEN PAILLARD

Chicken breast served with garlic and olive oil, sautéed broccoli rabe and roasted red peppers 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 peppers and artichokes 12

CHICKEN 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 17 / D 23

EGGPLANT ARNAUD

Stuffed eggplant with ricotta cheese and fresh mozzarella in marinara sauce over spinach 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 17 / D 24

CHICKEN VILLAGIO

Breaded chicken breast topped with prosciutto, spinach, and mozzarella served over tortellini in an alfredo sauce 17 / D 26

SAPORITO

Lightly sautéed veal medallions or chicken with asparagus and jumbo lump crabmeat in a delicious champagne cream sauce with house vegetables or pasta 19 // Veal 12

Chicken D 28 // Veal D 30

TILAPIA LIMONE

Baked tilapia filet with lemon seasoning served over sautéed spinach and garlic cherry tomatoes Chardonnay sauce 18 / D 25

PASTA PRIMAVERA WITH CHICKEN

Penne pasta sautéed with mixed vegetables with grilled chicken tossed in garlic & oil with chopped tomatoes 16 / D 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 18 / D 27

PASTA SCAMPANATTI

Sautéed grilled chicken strips, sausage, shrimp, onions, and sundried tomatoes in a rosemary garlic Chardonnay sauce tossed with penne pasta 19 / D 27

TRIO SEAFOOD VERDURE

Grilled filet of salmon, scallops, and shrimp served over a bed of vegetables, served with lemon saffron sauce 19 / D 29

Mix of Land & Seafood

CHICKEN FRANCESE

Boneless breast of chicken, egg batter dipped, sautéed in a light lemon wine sauce, served over linguine 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 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 19 / D 27

LINGUINE VONGOLE

Linguine pasta in a white wine sauce with clams 18 / D 24

CHICKEN MIMOSA

Chicken with sautéed artichokes, mushrooms and sun-dried tomatoes in a garlic lemon white wine sauce 16 / D 23

Italian Craving

RAVIOLI BELLINI

Cheese ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese 15 / D 22

SEAFOOD FRADIIVOLO

Shrimp and calamari tossed in a spicy marinara sauce over fettuccini pasta 18 / D 29

PENNE ALLA VODKA

Pasta in flamed vodka blush cream sauce with prosciutto 15 / D 20

PENNE BARESE

Penne pasta tossed with sweet sausage and broccoli rabe in garlic and oil 15 / D 22

PENNE AL FORNO

Penne pasta oven baked, topped with mozzarella cheese, sausage, meatballs, peas, onions, and tomato sauce 15 / D 20

LINGUINI WITH MEATBALLS

Meatballs tossed with linguini in a marinara sauce 15 / D 20

MEAT LASAGNA

Baked homemade beef and veal meat lasagna with marinara 15 / D 21

FARFALLE BOSCAIOLA

Pink Bolognese sauce with peas and mushrooms tossed with bow tie pasta 15 / D 21

LINGUINE SCOGLIO

Shrimp, mussels, and clams sautéed in garlic and oil with a white wine and cherry tomatoes served over linguine 19 / D 27

FAGOTTINI DI MARE

Pasta pockets stuffed with cheese in a vodka blush cream sauce with asparagus, shrimp, and crabmeat 19 / D 30

GNOCCCHI

Made in your choice of marinara, alfredo, pesto or pink sauce 15 / D 21

