LUNCH 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.

CarluccisItalianGrill.com

Ask Your Server For The Daily Specials!

Appetizers

MUSSEL CARLUCCI
Sautéed with garlic, olive oil, Italian herbs, white wine OR marinara sauce 16

SPINACH ARANCINI
Italian classic rice ball stuffed with spinach, served with a side of marinara sauce 14

FRIED OR SPICY CALAMARI
Choice of fried calamari served with marinara sauce OR fried calamari tossed with honey, red wine, and cherry hot peppers 16

BUFFALO CHICKEN TENDERS
Breaded and fried chicken strips tossed in a honey spicy zesty sauce 13

MISTO ITALIANO
A mixed cold antipasto plate of prosciutto, soppressata, salami, sharp provolone fresh mozzarella, roasted peppers, kalamata olives, artichoke hearts, and grilled zucchini 16

SCALLOPS ANGELICA
Jumbo scallops stuffed with horseradish and crabmeat, wrapped with bacon, grilled and served with a lemon saffron sauce and sautéed spinach 17

CLAMS CASINO
Half dozen broiled clams,topped with lemon saffron sauce with onions, peppers, and bacon 15

BADA BING SHRIMP
Crispy Shrimp tossed in a creamy spicy sauce 16

Soups & Greens

CAPRESE SALAD
Fresh mozzarella and tomatoes garnished, and roasted peppers, marinated eggplant, zucchini, olives and basil served with balsamic vinaigrette on the side 14

ARUGULA CHICKEN MOZZARELLA SALAD
Breaded or grilled chicken strips tossed with arugula and fresh mozzarella with a touch of reduced balsamic 16

MEDITERRANEAN SALAD
Marinated baby shrimp, scallops, and calamari served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers, and artichokes 20

SPINACH AND BLACKENED SALMON
Blackened filet of salmon over fresh California spinach, tomatoes, cucumbers with a side of balsamic dressing 21

CAESAR SALAD 13

PALM BEACH SALAD
Crispy romaine lettuce dried cranberries pecans fresh mango strips and grilled shrimp tossed with mango dressing 21

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 14

GRILLED PORTOBELLO SALAD
Spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes 14

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 18

Add Chicken 6 / Shrimp 12 / Salmon 13

PASTA FAGIOLI 6 SEAFOOD BISQUE 8 CHEF'S SELECTION OF THE DAY 7

Carlucci's Favorites

CRAB CAKES
Jumbo crab cake served with a lemon butter garlic white wine saffron sauce over capellini or vegetables 19

CHICKEN AND SHRIMP STEPHANIE
Grilled chicken strips and jumbo shrimp sautéed with bacon, asparagus, and sundried tomatoes in a vodka sauce topped with penne pasta 19

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

Breaded Chicken Parmigiana 17
Breaded Veal Parmigiana 18
Grilled Chicken Parmigiana 17
Breaded Eggplant Parmigiana 15

BORSELLINI PESTO
Grilled chicken strips, in a basil creamy sauce tossed with cheese pasta pockets 17

CAPELLINI MARADONA
Jumbo lump crab meat tossed in a pink cream sauce with chopped fresh tomatoes served with capellini 19

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 19

CHICKEN SICILIANO
Grilled chicken breast sautéed with mushrooms, artichoke hearts and kalamata olives in a garlic white wine sauce served over linguine pasta 18

BORSELLINI ALLA VODKA
Grilled chicken strips, mushrooms in a creamy vodka sauce tossed with cheese pasta pockets 18

Quick Bites

Served with Curley Fries • Sub Salad add $2

PARMIGIANA SANDWICH
Topped with tomato sauce & mozzarella
CHICKEN PARMIGIANA (GRILLED OR BREADED) 13
VEAL PARMIGIANA (BREADED) 14
EGGPLANT PARMIGIANA (BREADED) 11
MEATBALL PARMIGIANA 12
SAUSAGE PARMIGIANA 12

CHICKEN MELT
Grilled chicken breast topped with melted mozzarella, mushrooms and onions on focaccia bread 12

CHICKEN CAPRESE
Grilled chicken breast served with sliced fresh tomatoes and fresh mozzarella,basil, and seasoning with a balsamic vinaigrette on focaccia bread 12

CHICKEN & SPINACH
Grilled chicken breast sautéed spinach and melted mozzarella, served on focaccia bread 12

GRILLED CHICKEN BUFFALO WRAP
Grilled chicken, buffalo sauce, tomatoes and lettuce 12

CHICKEN & BROCCOLI RABE
Grilled chicken breast topped with sautéed broccoli rabe and smoked mozzarella served on 12" Italian roll 13

CHICKEN & ROASTED PEPPERS
Grilled chicken breast topped with roasted peppers and sharp provolone served on a 12" Italian roll 13

CARLUCCI ITALIAN HOAGIE
Prosciutto, soppressata, lettuce, tomato, and provolone with balsamic on this side served on a 12" Italian roll 12

VEGGIE WRAP
Eggplant, mushrooms, tomatoes, olives and spinach 11

CRAB CAKE SANDWICH
Crab cake topped with field greens and drizzled with roasted garlic dressing on focaccia bread 17

GRILLED CHICKEN PORTOBELLO
Topped with melted provolone cheese and field greens, served with focaccia bread 12

Fresh & Premium Sides

GRILLED SHRIMP (5) 13
SAUTEED BROCCOLI 7
GRILLED CHICKEN 8
SPINACH SAUTEED IN GARLIC AND OIL 7
BROCCOLI RABE 8
SAUSAGE OR MEATBALL 8
CRABMEAT 14
SIDE OF VEGETABLES 6
ADD A SIDE OF PASTA & SAUCE 11
ADD A SIDE OF GF PASTA& SAUCE 13

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
FETTUCCINI ALFREDO
CHICKEN PARMIGIANA
CHICKEN FINGERS
CHEESEBURGER
PENNE VODKA
PENNE BUTTER

Beverages

FOUNTAIN DRINK 4
FRESH BREWED COFFEE 4
HOT TEA 4
MILK 4
HOT CHOCOLATE 4
HOT HERBAL TEA 4
CAPPUCCINO 6
ESPRESSO
Single 4 // Double 5
SPARKING WATER
1 -LITER 6
FLAT WATER
1-LITER 6

Carlucci's Grill

CHECK OUR OUR CATERING MENUS & BANQUET PACKAGES ONLINE AT CARLUCCISGRILL.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 19

CHICKEN FLORENTINE
Grilled chicken breast topped with spinach and mozzarella cheese, served on top of sauteed mushrooms in a white wine sauce over vegetables 17

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 19

GRILLED CHICKEN PAILLARD
Chicken breast served with garlic and olive oil, sauteed broccoli rabe and roasted red peppers 18

TILAPIA LIMONE
Baked tilapia filet with lemon seasoning served over sauteed spinach and garlic cherry tomatoes Chardonnay sauce 19

PASTA PRIMAVERA
Penne pasta sautéed with mixed vegetables tossed in garlic & oil with chopped tomatoes 15
Add Chicken 4 / Shrimp 8 / Salmon 10

CHICKEN & SHRIMP PRINCESS
Chicken breast and skewered shrimp, asparagus in a cherry tomato garlic white wine sauce topped with mozzarella cheese over capellini pasta 20

PASTA SCAMPANATTI
Sauteed grilled chicken strips, sausage, shrimp, onions, and sundried tomatoes in a rosemary garlic Chardonnay sauce tossed with penne pasta 20

TRIO SEAFOOD VERDURE
Grilled fillet of salmon, scallops, and shrimp served with julienne vegetables served with lemon saffron sauce 21

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 19

EGGPLANT ARNAUD
Stuffed eggplant with ricotta cheese and fresh mozzarella in marinara sauce over spinach 17

CHICKEN REALE
Breaded chicken stuffed with ham and fontina cheese, served in a cream sauce with fresh tomatoes and peas over pappardelle pasta 18

CHICKEN VILLAGGIO
Breaded chicken breast topped with prosciutto, spinach, and mozzarella served over tortellini in an alfredo sauce 19

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 20 // Veal 24

CHICKEN FRANCESE
Boneless breast of chicken, egg batter dipped, sauteed in a light lemon wine sauce, served with potato and vegetable 17

CHICKEN MIMOSA
Chicken with sauteed artichokes, mushrooms and sundried tomatoes in a garlic lemon wine sauce over linguine pasta 17

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 22

VEAL ROLLATINI ALLA BERGAMASCA
Veal rolled around prosciutto, spinach, fontina cheese, breaded, served in a blush sauce with vegetables and potatoes 21

LINGUINE VONGOLE
Linguine pasta in a white wine sauce with clams 19

Italian Craving

RAVIOLI BELLINI
Cheese ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese 16

SEAFOOD FRA DIAVOLO
Shrimp and calamari tossed in a spicy marinara sauce over fettuccini pasta 20

PENNE ALLA VODKA
Pasta in flamed vodka blush cream sauce with prosciutto 17

PENNE BARESE
Penne pasta tossed with sweet sausage and broccoli rabe in garlic and oil 17

PENNE AL FORNO
Penne pasta oven baked topped with mozzarella cheese, sausage, meatballs and tomato sauce 17

LINGUINI WITH MEATBALLS
Meatballs tossed with linguini in a marinara sauce 16

MEAT LASAGNA
Baked homemade beef and veal meat lasagna with marinara (Dinner portion only) 23

FARFALLE BOSCAIOLA
Pink Bolognese sauce with peas and mushrooms tossed with bow tie pasta 16

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

FAGOTTINI DI MARE
Pasta pockets stuffed with cheese in a vodka blush cream sauce with asparagus, shrimp, and crabmeat 21

FAGOTTINI PESTO
Grilled chicken strips, in a basil creamy sauce tossed with cheese pasta pockets 17

GNOCCHI
Made in your choice or marinara, alfredo, pesto or pink sauce 16

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

VILLECCO
☎ 1-855.333.MENU
VilleccoMenu.com