



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.

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

Sautéed 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

CarluccisItalianGrill.com

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

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



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!*

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

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

TILAPIA LIMONE

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

PASTA PRIMAVERA

Penne pasta sauteed 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

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

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

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

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

Please notify management of any food allergies prior to plac-
ing 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.