



ANTIPASTI

Dancing Shrimp

Chilled Skewered Extra Colossal Gulf Shrimp with Spicy Orange Aioli 9.50

Bocci Balls Arancini

Breaded Deep Fried Risotto Balls with Fresh Mozzarella, Pecorino, Peas, and Tomato Sauce 6.95

Crispy Galamod (Calamari)

Fried Calamari, Banana Peppers with Tomato and Lemon-Basil Aioli 10.95

Cast Iron Shrimp

Jumbo Shrimp with Umbrian Olive Oil, Chopped Garlic, Capers, Lemon and Toasted Ciabatta, Served in a Cast Iron Skillet 10.95

Zucchini Fritti

Pan Fried Zucchini Fritters with Tomato Vodka Cream Sauce 7.50

Carpaccio di Tonno con Salmoriglio

Thinly Sliced Raw Tuna with Shaved Red Onion, Capers, Herbal-Lemon Sauce 12.95

Fiori di Zucche Fritti Ripieno

Fried Battered Zucchini Blossoms stuffed with Fresh Mozzarella; with Lemon-Prosecco Sauce 9.95

Treschetta Ozio

Toasted Ciabatta Topped with Tomato, Fresh Mozzarella, Caponata and Roasted Red Pepper Ricotta Spread 8.50

Melenzane Ripieni

Eggplant Rolls Stuffed with Mozzarella, Parmesan, Pecorino and Prosciutto Cotto with Tomato Sauce 8.95

Salsiccia e Peperoni

Traditional Italian Sausage and Sweet Peppers Served Over Polenta 7.95

Mozzarella Con Prosciutto

Fresh Mozzarella Wrapped in Prosciutto, Lightly Grilled with Grilled Zucchini and Grilled Knob Onions 9.95

Burrata Fresca

Fresh Mozzarella Purse Filled with Fresh Creamy Mozzarella Curd, Served with Sliced Tomatoes, Basil, EVOO 10.95

INSALATE

Insalata della Casa

Mixed Greens, Chopped Romaine, Shaved Red Onion, Chopped Black Olives, Grape Tomatoes, Ricotta Salata and Herb Red Wine Vinaigrette 5.95

Classic Caesar Salad

Romaine Hearts Tossed with Caesar Dressing, Garlic Crostini and Shaved Parmigiano 6.95 with Grilled Chicken 10.95 with Grilled Shrimp 12.95

Mezzaluna

Cucumbers, Tomatoes, Gorgonzola, Olives, Green Beans, Garbanzo Beans, Pancetta, Red Wine Vinaigrette 6.50

Caprese

Fresh Housemade Mozzarella, Fresh Tomato, Basil, EVOO 7.95

Beets

Roasted Red and Golden Beets, Sliced Apples, Walnuts, Crumbled Fresh Goat Cheese, Lemon and EVOO 6.95

Insalata Genovese

Romaine Lettuce, Albacore Tuna, Tomatoes, Green Beans, New Potatoes, Black Olives, Capers, Basil Vinaigrette 11.95

Carlucci Cobb Salad

Chopped Romaine, Chicken Breast, Tomatoes, Provolone, Blue Cheese, Artichokes, Crispy Pancetta, Cooked Egg, Balsamic-Dijon Vinaigrette 11.95

N.Y. Strip Steak Salad

Mixed Greens, Roasted Sweet Peppers, Marinated Artichokes, Grilled Red Onion and Balsamic Vinaigrette 14.95

PIZZA

Classico

Thin Crust Hearth Baked Pizza with Tomato, Oregano and Mozzarella 7.00 with Sausage or Pepperoni 7.95

Margherita

Fresh Mozzarella, Tomato and Fresh Basil 7.50

Quattro Formaggi

Gorgonzola, Mozzarella, Provolone and Parmigiano Cheeses 7.95

Montanara

Sliced Mushrooms, Fresh Mozzarella, Prosciutto and White Truffle Oil 8.00

Giardinera

Grilled Vegetables, Mozzarella and Arugula 7.50

Pollo e Pesto

Chicken, Artichoke Hearts, Basil-Pesto Sauce, and Fontina 8.00



PASTA

Linguini Bobonato Con Parmigiano

Spooled Tableside Inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma and Fresh Basil **10.50**

Spaghetti Meatballs-Gumba Style

Rich Sunday Gravy with Homemade Meatballs **9.95**

Penne Integrale

Whole Wheat Pasta Quills, Tomato-Vodka with Grilled Chicken Breast **8.95**

Squeeze Box Con Pollo

Radiatori with Grilled Chicken Breast, Broccoli, Roasted Red Peppers and Roasted Garlic Cream Sauce **9.50**

Orecchiette Firenze

Little Ears with Italian Sausage Ragú and Baby Spinach **9.50**

Penne Estivo

Quill shaped pasta with fresh tomatoes, Roasted Red Pepper, Eggplant, Garlic, Basil, EVOO, Topped with Ricotta Salata **8.95**

Rigatoni Bolognese

Nonna's Classic Meat Sauce **8.50**

Tortellacci Di Zucca

Homemade Large Ravioli Filled with Butternut Squash, Brown Butter, Sage, Walnuts, and Shaved Parmesan **11.95**

Ravioli Gamberita

Lobster, Shrimp and Scallops Filled Ravioli with Tomato Cream Sauce **14.95**

Gemelli Alla Panna

Gemelli Twists with Prosciutto, Peas, Cream, and Parmesan Cheese **9.95**

Garganelli Con Ricotta

Pasta Quills with Salsa Pomodoro, Basil and Fresh Sweet Ricotta **8.50**

Penne Arabbiatta

Penne with Spicy Tomato Sauce, Garlic, Basil and Pecorino-Romano **8.50**

with Sauteed Shrimp **11.95**

Join us every Monday and Tuesday for our \$5 Pasta Promotion

PANINI

Smack Burger

Prime Beef Burger with Caramelized Onions, Dijonnaise, Gruyere Cheese, Applewood Smoked Bacon on a Soft Pretzel Bun with Parmesan Fries **10.95**

Hot Sicilian*

Hot Capicola, Genoa Salami, Prosciutto di Parma, Aged Provolone, Mayonnaise, Dijon Mustard, Marinated Artichokes, Romaine, and Hot Giardiniera on Country Bread; and Parmesan Fries **9.95**

Club Carlucci*

Roasted Turkey Breast with Crispy Pancetta, Lettuce, Tomato and Mayonnaise on Country Bread; Parmesan Fries **9.95**

Chicken Pesto Pizzarito*

Grilled Wrap with Grilled Chicken Breast and Basil Pesto; Parmesan Fries **9.50**

Meatball Sliders

Homemade Meatball Sliders (4) with Mozzarella on Tomato Focaccia Bread and Parmesan Fries **8.95**

Grilled Chicken Focaccia*

Grilled Chicken Breast, Mixed Greens, Smoked Caciocavallo Cheese, and Pesto Mayonnaise on Tomato Focaccia; Parmesan Fries **9.95**

*Grilled Panino

PIATTI DELLA CASA

Spicy Marinated Chicken

Chicken Breast Grilled Under a Brick with Roasted Tomatoes, and Grilled Asparagus **12.95**

Grilled 10 oz. N.Y. Strip Steak

Roasted Potatoes, Portobello Cap and Natural Juices **15.95**

Mixed Grill

Jumbo Shrimp, Sea Scallops, Calamari and Baby Octopus with Fresh Arugula, Roasted Peppers, Lemon and Olive Oil **15.95**

Vitello alla Griglia

Grilled Veal Skirt Steak with Arugula, Grape Tomatoes, Lemon, EVOO and Shaved Parmesan **18.50**

Petto di Pollo Picatta

Chicken Lemon, Capers, Butter and Natural Juices; Sauteed Spinach and Roasted Potatoes **13.95**

Petto di Pollo Marsala

Chicken with Marsala Wine and Mushroom Sauce Over Mashed Potatoes **13.95**

Eggplant Parmigiana

Eggplant Parmigiana Lightly Breaded Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara **12.95**

Pollo alla Caprese

Grilled Thinly Sliced Chicken Breast, Topped with Sliced Ripe Tomato, Fresh Mozzarella, Basil and EVOO **12.95**

Pollo alla Parmigiana

Chicken Breast Lightly Breaded Topped with Marinara and Mozzarella Cheese, Served with Spaghetti Marinara **13.95**

Salmone ai Ferri

Grilled Salmon with Roasted Eggplant, Green Beans, Mushrooms, Garlic, Crushed Tomatoes, Hot Chile Flakes, EVOO **14.50**

Vitello Picatta

Veal Scaloppine with Roasted Potatoes, Sautéed Spinach, Capers, Lemon, Butter and Natural Juices **15.95**

Vitello Petroniana

Veal Scaloppine Topped with Prosciutto, Fresh Sage, Fontina Cheese and White Wine, Sautéed Spinach and Marinated Artichokes **15.95**

Gluten-Free Menu Options Available Upon Request