



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, Guiliano 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 pleasure that we offer you this opportunity to experience a small piece of our heritage, our family, and our traditions.

~ Carlo Capuano ~



STARTERS & SHARING

CALAMARI Choice of fried calamari served with marinara sauce OR fried calamari tossed with honey, red wine, and cherry hot peppers 13

EGGPLANT MONTESE Thinly sliced and lightly battered, rolled with crab cake then baked, topped with a creamy mushroom sauce 13

MISTO ITALIANO A mixed cold antipasto plate of prosciutto, soppressata, salami, sharp provolone, fresh mozzarella, roasted peppers, kalamata olives, artichoke hearts, grilled eggplant and grilled zucchini 12

FRITTURA An assortment of fried artichokes, mozzarella sticks, and arancini (a traditional Sicilian rice ball) 13

SCALLOPS ANGELICA Jumbo scallops stuffed with horseradish and crabmeat, wrapped with bacon, grilled and served with a lemon saffron sauce and sautéed spinach 14*

PORTOBELLO DEL MARE Grilled portobello mushroom topped with baby shrimp and crabmeat, served in a white wine sauce 15

BADA BING SHRIMP Crispy shrimp tossed in a creamy, spicy sauce 13

MUSSELS ALLA CONTADINA Steamed mussels sautéed with garlic, olive oil, Italian herbs, white wine OR marinara sauce 12

CLAMS CASINO Half dozen broiled clams topped with onions, peppers and bacon 11

CARLUCCI'S LITTLE BITES Breaded and fried chicken strips tossed in a honey spicy zesty sauce 11

SPICY BATTERED CAULIFLOWER Spicy battered cauliflower with Aleppo pepper 11

SOUPS & GREENS

PASTA FAGIOLI 3.99 **SEAFOOD BISQUE** 4.49

CHEF'S SELECTION OF THE DAY 4.49

EXOTIC SALAD Field greens, walnuts, and mango with crumbled blue cheese over romaine lettuce 12
Chicken 13 | Shrimp 18

CRANBERRY WALNUT CHICKEN SALAD A tasty blend of white meat chicken, cranberries, chopped walnuts, celery, real mayonnaise over romaine lettuce 13*

CAESAR SALAD Crispy romaine lettuce, fresh croutons and Caesar dressing 8 | Chicken 11 | Shrimp 18 | Salmon 20

DEENA'S SALAD Spring mix, silvered apples, feta cheese and walnuts over romaine lettuce, tossed in raspberry vinaigrette on the side 11

CAPRESE SALAD Fresh mozzarella and tomatoes garnished with roasted peppers, marinated eggplant, zucchini, olives, and basil served with balsamic vinaigrette on side 10

SPINACH FETA SALAD Spinach tossed with feta cheese, avocado, corn, and cherry tomatoes served with a touch of homemade lemon, honey and olive oil dressing 14

MEDITERRANEAN SALAD Marinated baby shrimp, scallops and calamari served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes 14*

ARUGULA CHICKEN MOZZARELLA SALAD Breaded or grilled chicken strips tossed with arugula, fresh mozzarella with a touch of reduced balsamic 13

CARLUCCI'S FAVORITES

Served with house salad or soup

PARMIGIANA Topped with tomato sauce and mozzarella cheese served with pasta or vegetables
Chicken Parmigiana (GRILLED OR BREADED) 18
Veal Parmigiana (BREADED) 20
Eggplant Parmigiana (BREADED or GRILLED) 16

CRAB CAKE Two jumbo crab cakes served with a lemon butter garlic white wine saffron sauce over capellini or vegetables 27

CAPELLINI MARADONA Jumbo lump crab meat tossed in a pink cream sauce with chopped fresh tomatoes, served with capellini 25

STUFFED ROASTED PEPPER ALLA MARGHERITA Roasted pepper stuffed with crab meat garnished with shrimp in a champagne cream sauce served over julienne vegetables 28

CHICKEN & SHRIMP STEPHANIE Grilled chicken strips and jumbo shrimp sautéed with bacon, asparagus and sundried tomatoes in a vodka sauce tossed with penne pasta 23

BORSELLINI ALLA VODKA Grilled chicken strips and mushrooms in a vodka cream blush sauce tossed with pasta pockets stuffed with cheese 19

CARLUCCI'S LIGHT SPECIALTIES

Served with house salad or soup

SALMON BRUSCHETTA Grilled salmon topped with diced mango, peppers, onions, and tomatoes with a touch of spice served with baked potato and asparagus 25

CHICKEN FLORENTINE Grilled chicken breast topped with spinach and mozzarella cheese, served on top of sautéed mushrooms in a white wine sauce over vegetables 20

RUSTIC ITALIAN COD Firewood grilled filet of cod topped with a tuscan glaze with hints of rosemary, garlic, cracked pepper, lemon, fennel, and red bell peppers served with asparagus, grilled vegetables, and potatoes 23 *

GRILLED CHICKEN PAILLARD Thinly sliced chicken breast marinated in fresh herbs, served with garlic and olive oil sautéed broccoli rabe and fire roasted red peppers 20

TILAPIA CARLUCCI Baked filet of tilapia with seasoned bread crumbs served with julienne vegetables, topped with a lemon saffron sauce 20

TRIO SEAFOOD VERDURE Grilled filet of salmon, scallops, and shrimp served over a bed of thinly sliced vegetables, served with a lemon saffron sauce 27

VEGETABLE MEDLEY Portobello mushroom stuffed with spinach and broccoli topped with melted sharp provolone and mozzarella cheese served with julienne vegetables, spinach, and mushrooms 16

BARRAMUNDI BRISBANE Blackened Australian sea bass served with chilled lumps of crabmeat, thinly sliced cucumbers and tomatoes, marinated in balsamic vinegar garnished with sautéed spinach 29

FRESH & PREMIUM SIDES

GRILLED SHRIMP (6) 9.99

SAUTÉED BROCCOLI in olive oil 5.49

GRILLED CHICKEN 5.99

SPINACH Sautéed in garlic and oil 5.49

SAUSAGE OR MEATBALL 4.99

SIDE OF SAUCE

Alfredo, Pink, Meat, or Pesto 3.99

SIDE OF VEGETABLES 4.99

LINGUINE with Garlic and Oil 5.49

GARLIC BREAD with Cheese 5.25

BROCCOLI RABE Bitter Italian broccoli sautéed in garlic and oil 6.25

FETTUCCINI ALFREDO 7.99

PENNE VODKA 7.99

PASTA MARINARA 6.99

*Ask your server how items are prepared **Contains no pork products

BEVERAGES

FOUNTAIN DRINK 2.40

FRESH BREWED COFFEE 2.00

HOT TEA 2.10

MILK 1.80

HOT CHOCOLATE 2.40

HOT HERBAL TEA 2.40

CAPPUCCINO 4.20

ESPRESSO 2.75

SPARKLING WATER

Half Liter 3.25 / 1 Liter 4.75

FLAT WATER

Half Liter 3.25 / 1 Liter 4.75

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ASK YOUR WAITER OR MANAGER
FOR DETAILS

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

DON'T FORGET TO VISIT
OUR OTHER LOCATIONS

*Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of foodborne illness.

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MIX OF LAND & SEA

Served with house salad or soup

EGGPLANT ARNAUD Thinly sliced, lightly battered, rolled and stuffed with fresh mozzarella and ricotta then baked in marinara sauce, served with sautéed spinach 19

POLLO 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 21

CHICKEN REALE Breaded chicken, stuffed with ham and fontina cheese, served in a cream sauce with fresh tomatoes and peas over pappardelle 22

VEAL ROLLATINI ALLA BERGAMASCA Thinly sliced veal rolled around prosciutto, spinach and fontina cheese, breaded and served in a flamed vodka blush cream sauce served with vegetables & potatoes 24

CHICKEN CARUSO Egg battered chicken breast and shrimp in lemon scampi sauce topped with lump crabmeat and mozzarella and served with spinach 26

CHICKEN & SHRIMP PRINCESS Grilled chicken breast topped with shrimp, asparagus, cherry tomatoes, and fontina cheese served in a white wine sauce over capellini 22

CHICKEN VILLAGGIO Breaded chicken breast topped with prosciutto, spinach, and mozzarella served over tortellini in an alfredo cream sauce 23

CINQUE TERRE Grilled chicken, veal medallions, and jumbo shrimp, sautéed with arugula, fresh tomatoes, red peppers in a brandy cream sauce topped with mozzarella cheese over capellini 26



ITALIAN CRAVING

Served with house salad or soup

TORTELLINI ALLA BOLOGNESE

Tortellini pasta tossed with meat sauce 17 **

LINGUINE CON VONGOLE Steamed clams sautéed with garlic, olive oil, pomodoro, Italian herbs, and white wine tossed with linguine 18

PASTA CON POLPETTE DI VITELLO Veal meatballs tossed with linguine in marinara sauce 16 **

LASAGNA AL FORNO Baked homemade beef and veal meat lasagna with marinara 16 **

RAVIOLI BELLINI Cheese ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese 17

PAPPARDELLE ALLA FIESORANA Fresh wide strip noodles sautéed with bacon in a flamed blush cream sauce 18

GNOCCHI Potato gnocchi with choice of blush, marinara, pesto, or alfredo sauce 15

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

ORECCHIETTE ALLA BARESE Grandmother's traditional dish, orecchiette pasta tossed with sweet sausage and broccoli rabe in garlic and oil 19

PASTA ALLA SCARPARELLO Number one traditional Neapolitan dish, spinach pasta tossed with shallots, fresh cherry tomatoes, and basil 16

SEAFOOD ARRABIATA Shrimp and calamari tossed in a spicy marinara sauce over fettuccini pasta 21

FAGOTTINI DI MARE Pasta pockets stuffed with cheese in a vodka cream blush sauce with asparagus, shrimp, and crabmeat 27

PAPPARDELLE AL RAGU DI CINGHIALE Wild boar ragu in a light tomato sauce tossed over pappardelle 22

PIZZA

CHOICE OF CHEESE: Buffalo Mozzarella (1.99) Or Regular Mozzarella

PIZZA TOPPING : Prosciutto, Olives, Broccoli, Meatball, Hot Peppers, Mushrooms, Pepperoni, Artichoke Hearts, Onion, Chicken, Eggplant, Spinach, Sundried Tomatoes, Ricotta, Roasted Peppers, Sausage, Extra Cheese (1.50 each)

PIZZA MARGHERITA Traditional pie, tomato sauce, cheese, olive oil, basil 13

PIZZA STAGIONE A unique pizza divided into quarters and topped individually with mushrooms, artichokes, spinach, and roasted peppers 14

PIZZA BIANCA (WHITE) Fresh garlic, olive oil, basil, cheese, chopped tomatoes and salsa di ricotta 13

CAPRICCIOSA PIZZA Prosciutto, mushrooms, artichokes, black olives with cheese and tomato sauce 15

PIZZA MARINARA (Cheeseless) Marinara sauce, chopped tomato, olive oil, fresh garlic and basil 11

PIZZA DEL MARE Shrimp, scallops, calamari, tomato sauce, and cheese 16

PIZZA ROMA Prosciutto, arugula and mushrooms with cheese and tomato sauce 15

PIZZA OF DAY

