

Carlucci's Pasta Selections

All Pasta Selections, served with Soup or Salad

Capellini Giuseppe

Sautéed baby shrimp, lobster meat, shiitake mushrooms, cherry tomatoes, fresh spinach in a garlic pomodoro sauce and olive oil, tossed with capellini. \$24

Pappardella Safferano

Clams, scallops, shrimp, arugula and crab meat sautéed with fresh tomatoes in a garlic saffron sauce. \$26

Orecchiette alla Romana

Sautéed slices of sausage, chicken strips and mushrooms in a white wine garlic sauce, served with orecchiette pasta. \$22

Penne Vodka

Sautéed prosciutto flamed with vodka in a blush creamy sauce with fresh tomatoes. \$19



*We will gladly make any dish from our regular menu,
however prices will vary.*

*All Carlucci's Favorite Dishes Available For Takeout!
Check Out All Our Catering Menus & Banquet Packages Online*

www.carluccisitaliangrill.com

Carlucci's West Windsor

Valentine's Day Menu



www.carluccisitaliangrill.com

Appetizers & Soups

Pasta Fagioli
\$4.99

Seafood Bisque
\$5.99

Chef's Selection of the Day
\$5.99

Fried Calamari

Fried calamari, served with marinara sauce. \$14

Bada Bing Shrimp

Crispy shrimp tossed in a creamy, spicy sauce. \$14

Scallops Angelica

Scallops wrapped in bacon, sautéed in a white wine sauce, served over sautéed spinach. \$15

Mozzarella Tower

Stacked fresh mozzarella slices, tomatoes and prosciutto marinated with olive oil, garlic and balsamic vinegar, garnished with roasted peppers. \$14

Mussels alla Contadina

Steamed mussels sautéed with garlic, olive oil, Italian herbs, white wine or marinara sauce. \$13

Seafood Sampler for Two

A mixed assortment of fried calamari, mussels, clams, grilled shrimp, and crab cakes. \$20

Kids Menu

12 and Under • 8.99

Choice of One
Includes Fountain Soda

Mac n' Cheese

Mozzarella Sticks with French Fries

Chicken Fingers with French Fries

Penne Marinara with Meatballs



We will gladly make any dish from our regular menu, however prices will vary.

Valentine's Day Carlucci's Classic Entrees

All Selections, served with Soup or Salad

Pollo Cacioiatore

Grilled chicken breast, sautéed with mushrooms, onions, roasted peppers, and fresh tomatoes in a marinara sauce, tossed with linguini pasta. \$21

Pollo Parmigiana

Grilled or breaded chicken breast, topped with marinara sauce and mozzarella cheese, served with linguini pasta. \$20

Pollo Santa Lucia

Grilled chicken breast sautéed with roasted peppers, broccoli rabe, sun dried tomatoes, and fresh tomatoes, topped with smoked mozzarella cheese in a marinara sauce, served over a bed of farfalle pasta. \$22

Chicken Florentino

Grilled chicken breast sautéed in a white wine garlic sauce, and mushrooms, topped with spinach and mozzarella cheese, served with vegetables. \$22

Vitello Cupido

Sautéed veal scaloppini with lobster meat, arugula, and cherry tomatoes in a garlic white wine, served with capellini pasta. \$25

Veal Parmigiana

Tender veal breaded then deep fried golden, topped with marinara sauce and mozzarella cheese, served with linguini pasta. \$22

Veal Marsala

Sautéed veal in a marsala demi glaze sauce with mushrooms, served with vegetables and potatoes. \$23

Veal Saporito

Veal medallions topped with crab meat and asparagus sautéed in a champagne cream sauce, served with vegetables and potatoes. \$25

♡ Sweetheart Specials ♡

Salmon Napoleone

Fillet of salmon, sautéed in a garlic white wine sauce, onions, capers, olives, and fresh tomatoes garnished with scallops over capellini pasta. \$28

Stuffed Salmon

Stuffed salmon with crab meat, served in a saffron sauce with sautéed spinach. \$28

Grilled Lamb Chops

Grilled New Zealand lamb chops, in a sweet vermouth demi glaze sauce and roasted peppers, served with potatoes and vegetables. \$33

Trio Amore

Veal, chicken, and shrimp sautéed with asparagus, sun dried tomatoes, and artichokes in a white wine sauce, served with linguini pasta. \$26

Shrimp Carbanara

Jumbo shrimp, onions, and bacon in a cream sauce, tossed with fettuccine pasta. \$23

Linguini Carnavale

Sautéed shrimp, clams, mussels, scallops, and calamari in our homemade marinara sauce, tossed with linguini. \$28

Tilapia alla Mia Vita

Fresh tilapia coated with lemon pepper seasoning, grilled in a light saffron sauce garnished with cherry tomatoes, served with asparagus and sautéed spinach. \$23

Grilled Rib Eye Steak

Grilled rib eye steak topped with jumbo lump crab meat in a gorgonzola cream sauce, served with potatoes and vegetables. \$33

Grouper Bianco

Grouper fillet sautéed with clams, baby shrimp and cherry tomatoes in a garlic oil sauce, served over capellini. \$28

Salmon Portobello Salad

Grilled fillet of salmon, served with mixed greens, grilled eggplant, roasted peppers, artichokes, sun dried tomatoes, cucumber, zucchini, olives, portobello mushrooms, and fresh tomatoes with our homemade creamy balsamic vinegar dressing. \$26

Crab Cakes

Two jumbo crab cakes, served with a lemon butter garlic white wine saffron sauce over capellini pasta. \$29

