



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 ~

APPETIZERS

CALAMARI Choice of fried calamari served with marinara sauce OR fried calamari tossed with honey, red wine and cherry hot peppers 14

EGGPLANT MONTESE Thinly sliced and lightly battered, rolled with crab cake then baked, topped with a creamy mushroom sauce 15

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 13

CRABMEAT BRUSCHETTA Grilled Italian bread, topped with roasted peppers, onions and a touch of mayonnaise and jumbo lump crabmeat 20

PORTOBELLO DEL MARE Grilled portobello mushroom topped with baby shrimp and crabmeat, served in a white wine sauce 16

SCALLOPS ANGELICA Jumbo scallops stuffed with horseradish and crabmeat, wrapped with bacon, grilled and served with a lemon saffron sauce and sauteed spinach 15

BADA BING SHRIMP Crispy shrimp tossed in a creamy, spicy sauce 14

CARLUCCI'S LITTLE BITES Breaded and fried chicken strips tossed in a honey spicy zesty sauce 12

SPICY BATTERED CAULIFLOWER Spicy battered cauliflower with Aleppo pepper 12

STUFFED CALAMARI Grilled calamari stuffed with a crab cake filling with lemon and saffron sauce on the side 16

CLAMS CASINO Half dozen broiled clams, topped with onions, peppers and bacon 13

SOUPS & GREENS

PASTA FAGOLI 4

CHEF'S SELECTION OF THE DAY 5

SEAFOOD BISQUE 6

EXOTIC SALAD Field greens, walnuts, mango with crumbled blue cheese over romaine lettuce 12
Choice of: CHICKEN 14 // SHRIMP 18

CRANBERRY WALNUT SALAD A tasty blend of white meat chicken, cranberries, chopped walnuts and celery, all mixed in a real mayonnaise over romaine lettuce 14

CAESAR SALAD Crispy romaine lettuce, fresh croutons and Caesar dressing 9
Choice of: CHICKEN 14 // SHRIMP 19 // SALMON 21

MEDITERRANEAN SALAD Marinated baby shrimp, scallops and calamari served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes 15

CAPRESE SALAD Fresh mozzarella and tomatoes garnished and roasted peppers, marinated eggplant, zucchini, olives and basil served with balsamic vinaigrette on the side 12

DEENA'S SALAD Spring mix, sliced apples, feta cheese and walnuts over romaine lettuce, tossed in a raspberry vinaigrette 12

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 15

ARUGULA CHICKEN MOZZARELLA SALAD Breaded or grilled chicken strips tossed with arugula and fresh mozzarella with a touch of reduced balsamic 14

INSALATA DELLA SALUTE Grilled jumbo shrimp served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes 18

PORTABELLO ALLA GRIGLIA Chicken or salmon served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes CHICKEN 18 // SALMON 25



CARLUCCI'S FAVORITES

Served with house salad or soup

CARLUCCI'S CRAB CAKE Jumbo crab cake served with a lemon butter garlic white wine saffron sauce over capellini or vegetables 28

PARMIGIANA Topped with tomato sauce and mozzarella cheese served with pasta or vegetables CHICKEN (Grilled or Breaded) 19
VEAL (Breaded) 21 // EGGPLANT (Breaded) 18

BORSELLINI ALLA VODKA Grilled chicken strips and mushrooms in a vodka cream blush sauce topped with pasta pockets stuffed with cheese 21

STUFFED ROASTED PEPPER ALLA MARGHERITA

Roasted pepper stuffed with crab meat, garnished with shrimp in a champagne cream sauce served over vegetables 30

CHICKEN AND SHRIMP STEPHANIE

Grilled chicken strips and shrimp sautéed with bacon, asparagus and sundried tomatoes in a vodka sauce topped with penne pasta 24

CAPELLINI MARADONA Jumbo lump crab meat tossed in a pink cream sauce with chopped fresh tomatoes served with capellini 27

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 a baked potato and asparagus 26

CHICKEN FLORENTINE Grilled chicken breast topped with spinach and mozzarella cheese, served on top of sautéed mushrooms in a white wine sauce over vegetables 21

RUSTIC ITALIAN COD Filet of cod topped with a Tuscan glaze with lemon served with asparagus and grilled vegetables and potatoes 24

GRILLED CHICKEN PAILLARD Chicken breast served with garlic and olive oil, sautéed broccoli rabe and roasted red peppers 21

SHRIMP PARADIGIA Shrimp with asparagus over a bed of thinly sliced vegetables in a white wine sauce 23

TILAPIA CARLUCCI Baked tilapia with seasoned bread crumbs served with julienne vegetables, topped with a lemon saffron sauce 22

TRIO SEAFOOD VERDURE Grilled filet of salmon, scallops and shrimp served over a bed of vegetables, served with lemon saffron sauce 28

VEGETABLE MEDLEY Portobello mushroom stuffed with spinach and broccoli topped with melted sharp provolone and mozzarella cheese served with vegetables, spinach and mushrooms 17

BARRAMUNDI BRISBANE Blackened Australian sea bass served with crabmeat, cucumbers and tomatoes, marinated in balsamic vinegar, and garnished with sautéed spinach 30

FRESH & PREMIUM SIDES

GRILLED SHRIMP (6) 12

SAUTÉED BROCCOLI in olive oil 7

GRILLED CHICKEN 6

SPINACH Sautéed in garlic and oil 7

SAUSAGE OR MEATBALL 6

SIDE OF SAUCE Alfredo, Pink, Marinara or Pesto 4

SIDE OF VEGETABLES 6

LINGUINE with Garlic and Oil 9

GARLIC BREAD with Cheese 6

BROCCOLI RABE Bitter Italian broccoli sautéed in garlic and oil 7

FETTUCINI ALFREDO 9

PENNE VODKA 10

PASTA MARINARA 8



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

BEVERAGES

FOUNTAIN DRINK 2.50

FRESH BREWED COFFEE 2.50

HOT TEA 2.50

MILK 2.00

HOT CHOCOLATE 2.50

HOT HERBAL TEA 2.50

CAPPUCCINO 4.50

ESPRESSO 3.00

SPARKLING WATER

1 Liter 5.00

FLAT WATER

1 Liter 5.00

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BIRTHDAY DINNER OR
ANY SPECIAL OCCASION

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OUR OTHER LOCATIONS

CARLUCCI'S
FOOD TRUCK
NOW AVAILABLE FOR
OFF PREMISE EVENTS

*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

Stuffed eggplant with ricotta cheese and fresh mozzarella in marinara sauce over spinach 20

CHICKEN REALE

Breaded Chicken, stuffed with ham and fontina cheese, served in a cream sauce with fresh tomatoes and peas over pappardelle pasta 23

POLLO SANTA LUCIA

Grilled chicken with broccoli rabe, sundried tomatoes and roasted peppers, topped with smoked mozzarella in a marinara sauce on a bed of pasta 22

CHICKEN VILLAGIO

Breaded chicken breast topped with prosciutto, spinach and mozzarella served over tortellini in an alfredo sauce 24

CHICKEN OR VEAL SAVORITO

Lightly sautéed veal medallions or chicken with asparagus and jumbo lump crabmeat in a delicious champagne cream sauce with house vegetables or pasta CHICKEN 24 // VEAL 25

VEAL ROLLATINI ALLA BERGAMASCA

Veal rolled around prosciutto, spinach and fontina cheese breaded and served in a blush sauce with vegetables 25

CHICKEN ALLA SAL

Chicken with asparagus, fresh and sundried tomatoes, roasted peppers and white wine sauce garnished with shrimp, served vegetables 24



ITALIAN CRAVING

Served with house salad or soup

TORTELLINI ALLA BOLOGNESE

Tortellini pasta tossed with meat sauce 19

LINGUINI WITH VEAL MEATBALLS

Veal meatballs tossed with linguini in a marinara sauce 17

LASAGNA AL FORNO

Homemade beef and veal meat lasagna 17

PENNE ALLA VODKA

Pasta in flamed vodka blush cream sauce with prosciutto 18

RAVIOLI BELLINI

Cheese ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese 19

LINGUINI CON CLAMS

Clams sautéed with white wine sauce, garlic and tomatoes 20

GNOCCHI

Gnocchi with choice of blush, marinara, pesto or alfredo 17

ORECCHIETTE ALLA BARESE

Orecchiette pasta tossed with sweet sausage and broccoli rabe in garlic and oil 20

SEAFOOD ARRABIATA

Shrimp and calamari tossed in a spicy marinara sauce over fettuccini pasta 23

FAGOTTINI DI MARE

Pasta pockets stuffed with cheese in a vodka blush cream sauce with asparagus, shrimp and crabmeat 28

LINGUINI SCOGLIO

Shrimp, mussels and clams sautéed in garlic and oil with a white wine and cherry tomatoes served over linguini 24

WOOD FIRED PIZZA

CHOICE OF CHEESE: Buffalo Mozzarella (\$2.50) 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 (\$2.00 each)

PIZZA MARGHERITA

Traditional pie, tomato sauce, cheese, olive oil and basil 14

PIZZA DEL MARE

Shrimps, scallops, calamari, tomato sauce and cheese 18

PIZZA ROMA

Prosciutto, arugula and mushrooms with cheese and tomato sauce 16

PIZZA MARINARA (Cheeseless)

Marinara sauce, chopped tomato, olive oil, fresh garlic and basil 12

PIZZA PAESANO

White pizza, with fresh mozzarella, sauteed mushrooms and sausage 16

CAPRICCIOSA PIZZA

Prosciutto, mushrooms, artichokes, black olives with cheese and tomato sauce 16

PIZZA BIANCA (White)

Fresh garlic, olive oil, basil, cheese, chopped tomatoes and salsa di ricotta 14

PIZZA STAGIONE

A pizza divided into quarters and topped individually with mushrooms, artichokes, spinach and roasted peppers 15

