



Carlucci's Classic Entrées

All Entrées Served with Soup or Salad

Veal

Veal Cardinale

Veal scallopini sauteed with fresh tomatoes and roasted peppers in a light marinara sauce, topped with prosciutto and mozzarella cheese, served with linguine pasta. \$28

Veal Parmigiana

Tender breaded veal dipped and fried, topped with marinara sauce and mozzarella cheese, served with linguine pasta. \$27

Veal Mimosa

Veal scallopini, artichoke hearts, sundried tomatoes, mushrooms in a garlic white wine sauce with linguine pasta. \$28

Pasta

Capellini Maradona

Jumbo lump crab meat tossed in a pink cream sauce with chopped tomatoes, served with capellini pasta. \$30

Linguine Con Vongole

Little neck clams sauteed with chopped tomatoes in a garlic white wine sauce, served with linguine pasta. \$25

Ravioli Bellini

Chees ravioli served in a creamy pink sauce with spinach and topped with mozzarella cheese. \$24

Orecchiette Alla Barese

Grandmother's traditional dish. Orecchiette pasta tossed with sweet sausage and broccoli rabe in garlic and olive oil. \$24

Chicken

Chicken Francaise

Egg battered chicken breast in a lemon butter sauce with linguine pasta. \$25

Chicken Parmigiana

Chicken breast breaded or grilled topped with marinara sauce and mozzarella cheese, served with linguine pasta. \$25

Chicken and Shrimp Stephanie

Grilled chicken strips, jumbo shrimp, bacon, asparagus, sundried tomatoes in a blush sauce, tossed with penne pasta. \$28

Gluten Free / Light

Chicken Paillard (GF)

Thinly sliced chicken breast marinated in fresh herbs, garlic and lemon, served with sauteed broccoli rabe and fire roasted peppers. \$25

Fusili Alla Vodka (GF)

Gluten free fusili pasta in a vodka cream blush sauce and prosciutto topped with mozzarella cheese. \$24

Crab Cakes (GF)

Twin crab cakes served with vegetables and baked potato. \$28

Risotto Primavera (GF)

Sauteed spring vegetables in garlic and olive oil tossed with arborio rice. \$24

Trio Seafood Verdure (GF)

Grilled filet of salmon, shrimp and scallops, served over a bed of thinly sliced vegetables, served with saffron sauce on the side. \$30

Carlucci's West Windsor Mother's Day Weekend Menu



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Appetizers

Seafood Sampler

A mixed assortment of fried calamari, mussels, clams, shrimp and mini crab cakes. (Serves 4) \$40

Scallops Angelica

Bay scallops wrapped in bacon, sauteed in a white wine sauce, served over sauteed spinach. \$18

Carlucci's Sampler

An assortment of mozzarella sticks, carciofi dorate, bruschetta and mixto italiano (Serves 4). \$30

Fritto Calamari

Fried calamari rings, served with marinara sauce. \$17

Fried Zucchini

Lightly breaded and fried zucchini strips, sprinkled with parmesan cheese, served with marinara sauce. \$16

Soups

Pasta Fagioli Soup
\$6

Seafood Bisque
\$7

Chef's Selection of the Day
\$7

Kids Menu

12 and Under
\$14

Choice of One • Includes Fountain Soda

Cheese Ravioli
Mac & Cheese
Penne Meatballs
Fettuccini Alfredo



Always Leave Room
for Dessert or Refreshing
Cocktail!

18% Gratuity Added to Parties of 8 or more

Carlucci's

Mother's Day Specials

All Specials Served with Soup or Salad

Sea Bass Alla Vincenza

Grilled Chilean sea bass with cherry tomatoes, fresh garlic, crab meat in a white wine sauce, sided with broccoli and potatoes. \$37

Agnello Porcini

Grilled New Zealand lamb chops, served with porcini mushroom demi glaze sauce, sided with broccoli rabe and potatoes. \$36

Salmon Alaska

Fresh fillet of salmon sauteed with jumbo shrimp, lobster meat and capers in a pomodoro sauce, with a light touch of pesto tossed with linguine pasta. \$34

Chicken Oscar

Egg battered chicken breast stuffed with crab meat in a cream sauce with asparagus and artichoke hearts, served with vegetables and potatoes. \$33

Lobster Crab Cakes

A combination of lobster and crab meat cakes, served with clams and mussels in a lite marinara sauce, served over spinach. \$38

Rib Eye Steak Del Capitano

Grilled rib eye steak served with jumbo shrimp, shitaki mushrooms, green peppercorn, in a demi glaze sauce, sided with vegetables and baked potato. \$37

Frutti Di Mare

An assortment of clams, calamari, mussels, shrimp, 4 oz lobster tail in a marinara sauce, tossed with linguine pasta. \$36

Osso Bucco

Braised veal shank served in a special wild mushroom risotto. \$37

Arugula Primavera Salad

Jumbo shrimp coated with lemon and pepper seasoning, fresh baby arugula, cherry tomatoes, roasted peppers, orange and red onions, tossed with lemon and olive oil. \$23

Always Leave Room for Dessert!

We offer Bindi Desserts,
Imported from Italy

