

For a Sweet Finish!

\$10
EACH



NY Style Cheesecake

Rich, dense & exploding with vanilla flavor on a graham cracker crust



Chocolate Thunder

Creamy chocolate frosting, four layers of moist, densely-textured chocolate cake, chocolate rosettes - the richest of chocolate



Tiramisu

Espresso & Amaretto liqueur. Soaked saviardi biscuits are surrounded with mascarpone cheese filling, highlighted with cocoa & chocolate flakes



Homemade Cannoli

Traditional Italian cannoli shell filled with a creamy filling of blended ricotta cheese with mini chocolate chips



Lemoncello Mascarpone

A rich combination of Sicilian lemon infused sponge & Italian mascarpone topped with European white chocolate curls



3 Layer Red Velvet

Traditionally a Southern holiday favorite, filled & frosted with sweet cream cheese icing & finished with red velvet cake crumbs

Save Room
for dessert!

We will be offering
a wonderful
variety treats
you'll love!

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Carlucci's Waterfront

Valentine's Week Menu

Enjoy the Romance of Italy — That's Amore!



CarluccisWaterfront.com

Appetizers

Crab Meat Bruschetta

Fresh grilled Italian bread, topped with cooked roasted peppers, onions & crabmeat Delicious!
29

Cocktail Deluxe ^G

Chilled jumbo shrimp and crabmeat served with cocktail sauce
29

Fritto di Calamari

Fried Calamari served with marinara sauce
23

Mozzarella Carrozza

18

Shrimp Cocktail

23

Oysters

24

Caprese Salad

Fresh mozzarella with fresh sliced tomato, marinated in fresh garlic, extra virgin olive oil & fresh basil
19

Antipasto Amore

Grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in a balsamic vinaigrette dressing with thin sliced prosciutto di parma, sopressata salami, imported calamata olives, artichoke hearts, sharp provolone & fresh imported buffalo mozzarella from Italy!

For Two 27 For Four 50

"Toast Your Love" Cocktails

Classic Cosmo

Stoli Vodka, Cranberry, Triple Sec, & Lime

Hershey Kiss Martini

Godiva Chocolate Liqueur, Stoli Vanilla Vodka, Crème de Cacao, & Hershey Syrup
Up All Night Espresso Martini
Espresso, Stoli Vodka with a Splash of Baileys

French Martini

Stoli Vanilla, Chambord, & Pineapple

Italian Martini

Ketel One Kissed with Hazelnut Liqueur - Well Shaken
Love Martini
Rum, Peach Schnapps, Vodka, & Cranberry Juice

For the Wine Lovers!

RED WINE SANGRIA

Fruity with Mango Rum
15 Glass 40 Bottle

WHITE WINE SANGRIA

Fruity with Peach Schnapps
15 Glass 40 Bottle

RED WINE

Cabernet Sauvignon Louis Martini, Sonoma, California
13 Glass 47 Bottle

WHITE WINE

Prosecco Italy
11 Glass 39 Bottle

Kids Menu Available Upon Request

Valentine Dinner Selections

ALL DINNER ENTRÉES SERVED WITH

Chef's Potato & Vegetable of the Day Unless Stated (Complete)

Your Choice of One: Pasta Fagioli Soup, Soup of the Day or Tossed Garden Salad

Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette, Bleu Cheese

Lobster Dishes

Surf & Turf ^G

One 6 oz Lobster Tail & your choice of:
9 oz Filet Mignon or 15 oz Prime Rib 105

Double Lobster Tails ^G

Two 6 oz lobster tails served with drawn butter & fresh lemon 120

Single Lobster Tail ^G 75



Steak House



Angus Roast Prime Rib of Beef au jus ^G

20 oz Hand Carved Boneless Queen Cut 55

Angus Charbroiled Filet Mignon

10 oz Drizzled with Bearnaise Sauce 62

All Served at Your Temperature:

Rare – Cool Red Center Medium Rare – Warm Red
Medium – Pink Center Medium Well – No Pink
Well – Thoroughly Cooked

Vegetarian

Eggplant Rollatini (Complete)

Thin sliced eggplant, egg batter dipped, rolled, stuffed with ricotta & mozzarella, baked in a homemade marinara sauce, topped with melted mozzarella, served over penne pasta 29

Seafood Pasta

All Served Complete

Linguine Carnevale ^V

Jumbo shrimp, calamari, mussels & clams simmered in your choice of; red wine tomato or white wine garlic sauce, served over linguine 47

Seafood Cannelloni ^V

Pasta sheets, rolled stuffed with a blend of chopped shrimp, crabmeat, Italian herbs, bread crumbs, served in a brandy cream sauce with a touch of marinara topped with baby shrimp 42

Lobster Napoli

Linguine tossed with single lobster tail in a lite fresh cherry tomato sauce with garlic, extra virgin olive oil & fresh basil 75

Gluten Free and Vegan Available Upon Request

Sweetheart Special

(ENTIRE TABLE MUST GET THIS SPECIAL)

Appetizer choice of one: Antipasto • Caprese Salad • Shrimp Cocktail

Entrée choice of one: Soup or Salad Included

10 oz Prime Rib • Maryland Crab Cake (Add \$5) • Heart Shaped Ravioli • Eggplant Rollantini

Dessert: Cheesecake • Cannoli

Includes Glass of House Wine

Cupid Classic

All Served Complete

Braciola

Pounded thin filet mignon, rolled & stuffed with spinach, mozzarella & prosciutto, baked in a homemade tomato sauce served over rigatoni 47

Veal Parmigiana

Breaded then fried golden topped with tomato sauce & mozzarella over linguine 37

Chicken Parmigiana

Breaded then fried golden topped with tomato sauce & mozzarella over linguine 33

Lasagna Napoletana

Pasta sheets layered with ground beef & sweet Italian sausage, ricotta & mozzarella cheeses, & homemade tomato sauce, baked to perfection! 29

Chicken and Shrimp Francese

Boneless chicken breast, egg battered dipped, sauteed in a light wine sauce, topped with shrimp, served over linguini 42

Heart Shaped Ravioli

Heart shaped ravioli pasta sautéed with shrimp and crabmeat in a pink blush vodka sauce with peas 39

Seafood

Maryland Crab Cake ^V

Jumbo lump crab meat pan seared, served in a light white wine lemon sauce 43

Grilled Fillet of Salmon ^G

Served with a mustard dill sauce 36

Chilean Sea Bass Aqua Pazza ^V

Fresh Fillet of sea bass sautéed with extra virgin olive oil, garlic, in a cherry tomatoes white wine sauce 44

Branzino ^V

Fresh Branzino fillet butterflied broiled, sauteed with a white wine garlic & extra virgin olive sauce 52

Boston Harbor Seafood Platter ^V

Golden fried combination of: shrimp, scallops, flounder, crab cake & oyster 49



\$80

Per Person
Excludes Tax
and Gratuity