

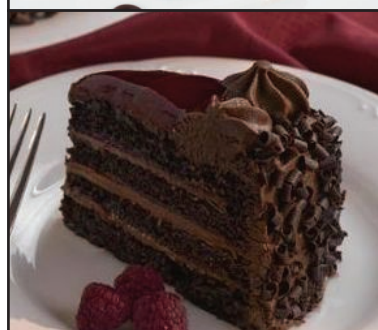
Carlucci's Desserts For a Sweet Finish!

\$10 each



NY Style Cheesecake

Rich, dense and 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 and Italian mascarpone, topped with european white chocolate curls.



3 Layer Red Velvet

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



Looking for a Healthy Treat? Try a Fresh Fruit Cup.

Our Delicious Desserts are Available To-Go ~ Ask Your Server for Details

Connect with Us on Social Media
and Post Your Special Family Pictures of Today!



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Carlucci's Waterfront Father's Day Weekend Menu



www.CarluccisWaterfront.com

Appetizers

Crab Meat Bruschetta

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

Fritto di Calamari

Fried Calamari ringers,
served with marinara sauce 24

Blue Point Oysters

24

Caprese Salad (G)

Fresh sliced tomato & fresh imported mozzarella marinated with extra virgin olive oil garlic and fresh basil 19

Cocktail Deluxe (G)

Chilled jumbo shrimp & crabmeat,
served with cocktail sauce
& lemons 29

Shrimp Cocktail

25

Antipasto Italiano

Cooled mixed grilled and marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette dressing with thin sliced prosciutto di Parma, sopressatta salami, imported calamata olives, artichoke hearts, sharp provolone & fresh mozzarella
For Two 27 For Four 50

Scallops Angelica

Ocean scallops, stuffed with crabmeat, wrapped in bacon, broiled, served in a white wine sauce with chopped tomatoes & mushrooms 28

Kids Menu \$18

10 and Under

Includes:

Fountain Soda and
Vanilla Ice Cream Parfait

Selection of:

Chicken Fingers with Fries
Fried Shrimp with Fries
Penne & Meatball (complete)
Mozzarella Sticks



Featured Wines

ECCO DOMANI
PINOT GRIGIO
10 GLASS 35 BOTTLE

LOUIS MARTINI
SONOMA CALIFORNIA
13 GLASS 47 BOTTLE

For the Wine Lovers!

RED WINE SANGRIA
Fruity with mango rum!
14 GLASS 37 BOTTLE

WHITE WINE SANGRIA
Fruity with peach schnapps!
14 GLASS 37 BOTTLE

Sparkling & Bubbly!

Bella-tini

Belvedere Vodka, Roses Lime Juice, with a Splash of Champagne

Champagne Bellini

Champagne & Peach Schnapps

Velvet Rose

Champagne & Chambord



Dinner Selections

ALL DINNERS SERVED WITH

Chef's Potato and 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 or Bleu Cheese

Lobster Dishes

Surf and Turf (G)

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

Double Lobster Tails (G)

Double lobster tails served with drawn butter and fresh lemon 110

Rock Lobster Tail (G)

One 6 oz lobster tail served with drawn butter and fresh lemon 75

Seafood Pasta

All Served Complete

Linguine Carnevale

Jumbo shrimp, mussels & clams simmered in your choice of red wine tomato or white wine garlic sauce, served over linguine 50

Seafood Cannelloni

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 45

Linguine Napoli

Linguine pasta tossed with jumbo lump crab meat in a lite fresh cherry tomato sauce, with garlic, extra virgin olive oil & fresh basil 43

Seafood

Maryland Crab Cake

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

Shrimp and Salmon Amalfi

Jumbo Shrimp served with crabmeat wrapped with salmon fillet baked topped with light lemon saffron sauce 43

Boston Harbor Seafood Platter

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

Steak House

Boneless Roast Prime Rib of Beef
Queen Cut au jus 15 oz (G) 56



Charbroiled Filet Mignon 9 oz (G) 62

Lamb Chops Alla Griglia

Served in a au jus demi glaze sauce (Mint sauce upon request) 41

All Served at Your Temperature:

Rare – Cool Red Center Medium Rare – Warm Red

Medium – Pink Center Medium Well – No Pink

Well – Thoroughly Cooked

Specials

Braciola (complete)

Thin sliced filet mignon, rolled and stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce, served over rigatoni 47

Veal Saporito

Tender veal sautéed in a champagne cream sauce topped with asparagus and jumbo lump crabmeat, served with potato and vegetable of the day 42

Chicken Parmigiana (complete)

Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine 35

Chicken and Shrimp Francese (complete)

Bonless chicken breast, egg batter dipped, sautéed in a light lemon wine sauce, topped with shrimp served over linguini 42

Lasagna Napoli (complete)

Pasta sheets layered with ground beef and sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection 29

Vodka Rigatoni (complete)

Rigatoni pasta tossed with prosciutto & peas, sautéed in a pink blush vodka sauce 29

Vegetarian

Eggplant Rollatini (complete)

Thin sliced eggplant, rolled, stuffed with ricotta cheese, baked in a homemade marinara sauce, served over penne pasta 29

(Vegen dishes are available also Gluten Free (G) *Can be made gluten free*)