

For a Sweet Finish!

Save Room for dessert! We will be offering a wonderful variety treats you'll love!



NY Style Cheesecake

Rich, dense and exploding with vanilla flavor on a graham cracker crust 10



Chocolate Thunder

Creamy chocolate frosting, four layers of moist, densely-textured chocolate cake, chocolate rosettes, the richest of chocolate 10



Tiramisu

Espresso & Amaretto liqueur. Soaked saviardi biscuits are surrounded with mascarpone cheese filling, highlighted with cocoa & chocolate flakes 10

Homemade Cannoli

Traditional Italian cannoli shell filled with a creamy filling of blended ricotta cheese with mini chocolate chips 10



Limoncello Mascarpone

A rich combination of Sicilian lemon infused sponge and Italian mascarpone topped with european white chocolate curls 10



3 Layer Red Velvet

Traditionally a Southern holiday favorite, filled and frosted with sweet cream cheese icing and finished with red velvet cake crumbs 10



Peanut Butter Explosion (GF)

A Chocolate candy bar bottom topped with peanut butter ganache and a mound of chocolate mousse, coated in ganache and finished with chopped peanuts and peanut butter sauce

Try a Fresh Fruit Cup For a Healthy Treat! Ask About Our Desserts To-Go!



Carlucci's Waterfront



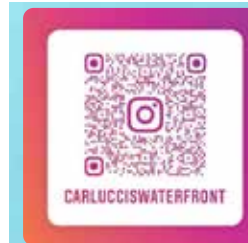
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Carlucci's Waterfront

Mother's Day Weekend Menu



www.CarluccisWaterfront.com

Appetizers

Crab Meat Bruschetta

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

Caprese Salad

Imported fresh mozzarella and fresh tomatoes 19

Fritto di Calamari

Fried Calamari ringers, served with marinara sauce 23

Cocktail Deluxe (G)

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

Shrimp Cocktail

25

Mozzarella Carrozza

18

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



Kids Menu

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 with Fries

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 36 BOTTLE

WHITE WINE SANGRIA

Fruity with peach schnapps! 14 GLASS 36 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 of the Day Unless stated complete

Homemade Salad Dressings: Cranberry Vinaigrette, White Balsamic Vinaigrette or Blue 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)

7 oz. Double lobster tails served with drawn butter and fresh lemon 105

Rock Lobster Tail (G)

One 7 oz lobster tail served with drawn butter and fresh lemon 75

Steak House

Roast Prime Rib of Beef



Queen Cut au jus 15 oz (G) 57

Charbroiled Filet Mignon 9 oz (G) 62

Delmonico Steak 18 oz. 79

All Served at Your Temperature:

Rare - Cool Red Center Medium Rare - Warm Red

Medium - Pink Center Medium Well - No Pink

Well - Thoroughly Cooked

Seafood Pasta

All Served Complete

Scallops Risotto

broiled u10 scallops served over a white wine creamy risotto (gluten free) 46

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 44

Seafood

All Served Complete

Maryland Crab Cake

Our famous jumbo lunch crab cake, laid on a bed of sauteed spinach, served with a side of white wine lemon sauce 44

Grilled Fillet of Salmon (G)

Fresh salmon over spinach, topped with a mustard dill sauce 36

Shrimp and Salmon Amalfi

Jumbo shrimp, stuffed with crabmeat filling, wrapped with salmon fillet, baked accompanied with sauteed broccoli topped with lemon saffron sauce 43

Boston Harbor Seafood Platter

Golden fried combination of shrimp, scallops, cod, crab cake & oyster 51

Specials

Braciola

Thin sliced filet mignon, rolled and stuffed with spinach, prosciutto & fresh mozzarella, baked in a homemade tomato sauce, served over rigatoni (complete) 48

Veal Saporito

Tender veal sauteed in a champagne cream sauce topped with asparagus and jumbo lump crabmeat, served over linguine 45

Chicken Parmigiana

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

Chicken and Shrimp Francese

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

Lasagna Napoli

Pasta sheets layered with ground beef and sweet Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection (complete) 31

Vodka Rigatoni

Rigatoni pasta tossed with prosciutto & peas, sautéed in a pink blush vodka sauce (complete) 30

Vegetarian

All Served Complete

Pasta Primavera

Penne pasta tossed with mixed vegetables tossed in a garlic and oil (complete) 27