

# BREAKFAST

## CARLUCCIO'S BREAKFAST MAGNIFICA

Your choice of eggs\* with grilled smokey pancetta, sautéed mushrooms, tomato and toasted Italian bread. Coffee or tea and a juice.

**12.95**

### CARLUCCIO'S BREAKFAST SANDWICH 8.5

Sunny side up egg\*, with mortadella sausage, and melted provolone cheese on Ciabatta, served with rosemary potatoes.

### EGGS AND PANCETTA 10

Your choice of eggs\* with grilled pancetta on toasted Italian bread.

### EGGS BENEDICT 12.5

Two poached eggs\* and thickly cut roasted Italian ham topped with hollandaise on toasted Italian bread.

### PANETTONE 4

Toasted slices of Italian fruit bread served with butter.

### FRITTATA 10

3 egg omelette with fresh and exotic mushrooms.

**Add toast \$1**

However you like your eggs, they will always be cage free.

## CONTORNI SIDES Add to any of our cooked breakfasts **3**

SEASONAL FRUIT SALAD • PANCETTA • ITALIAN SAUSAGE

## BRUNCH COCKTAILS\*\*

### PEACH BELLINI 9

Peach juice and Prosecco

### BLOODY MARY 10

Our own unique Italian twist on the spiced tomato juice and vodka classic. Fantastico!

### MIMOSA ITALIANO 10

Choose your favorite Italian juice flavor and we'll top it with Prosecco!

### MIMOSA PARTITO 30

Share a chilled bottle of our Prosecco Cinzano, Veneto. Served with our selection of San Pellegrino Sodas.

### EGGS AND MUSHROOMS 10

Your choice of eggs\* with sautéed mushrooms on toasted Italian bread.

### EGGS FLORENTINE 10.5

Poached eggs\* and spinach topped with hollandaise on toasted Italian bread.

### COLAZIONE 10

Your choice of eggs\*, grilled smokey pancetta, sautéed mushrooms, tomato and toasted Italian bread.

### PANE TOSTATO 3

Toasted rustic bread and butter with Italian jam or honey.

### OATMEAL 7.5

Steaming oatmeal with berries and honey.

### GRANOLA AND YOGURT 7

Granola with natural yogurt, served with jugs of honey and berry compote.

### BREAKFAST MARKET BOARD 12.5

Choose three of our savory or sweet breakfast pastry selections from the market which are perfect for sharing amongst friends. Served with Italian jam and butter.

### CROISSANTS AND PASTRIES FROM 3

Ask your server or bartender for our current selection.

## CAFFÈ COFFEE

The details of our coffee blends are a secret, although we can tell you both are roasted in Italy exclusively for us. Our Napoli blend is rich with a good kick of Robusta while Milano is smoother and based on Arabica.

### ESPRESSO / RISTRETTO 1.5

### DOUBLE ESPRESSO 2

### ESPRESSO MACCHIATO 2

### CAPPUCCINO 3

### CAFFE LATTE 3

### BREWED COFFEE 3

### ICED COFFEE 3

### CIOCCOLATA 4

Italian hot chocolate.

### CIOCCOLATA FIORENTINA 2.5

Thick Florentine drinking chocolate served in an espresso cup.

### BICERIN 4.5

A traditional drink from Torino - espresso coffee, Florentine drinking chocolate and cream.

## TEA 3

Ask your server for our current selection.

## MINERALI NON-ALCOHOLIC

### JUICES 4.5

Organic Cherry • Organic Apple • Pear • Peach  
Apricot • Fresh Orange

### SAN PELLEGRINO SODA 3

Limonata (Lemon) • Aranciata (Orange)  
Pompelmo (Grapefruit) • Aranciata Rossa  
(Blood Orange)

### SOFT DRINKS 3.5

### SAN PELLEGRINO/ ACQUA PANNA

Mineral Water 500 ML **4** 1 LTR **5.5**

All tips go to staff without deduction. An optional service charge of 15% will be added to parties of 8 or more. Any added gratuities are for the convenience of our guests and are ultimately recommended values only. Gratuity remains at the discretion of our customers and guests. We accept cash, Visa, Mastercard, Discover and American Express. Checks are not an accepted form of payment.

Due to presence of gluten and nuts in some of our dishes, we cannot guarantee the absence of these allergens in our menu items. Please ask about any other special dietary requirements. Carluccio's, PO Box 755 Frederick, MD 21701 / pat@carluccios.com.

\*These items are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your RISK of foodborne illness. \*\*Served in accordance with licensing hours.

*Carluccio's*