

OPEN EVERY DAY FOR
BREAKFAST, LUNCH
AND DINNER

SPRING SUMMER 2016

STUZZICHINI

OUR SIGNATURE
FOCACCIA & OLIVES

FOCACCIA 3.5

Our own Ligurian focaccia bread fresh baked and served with EVOO and balsamic vinegar.

FOCACCIA ALL'AGLIO 5

Our own Ligurian focaccia bread toasted with a parsley and garlic butter.

Add melted Provolone cheese 1.5

MARINATED OLIVES 4

Mixed green and black pitted olives.

GIANT GREEN OLIVES 5

Sicilian giant green olives.

PRIMI & ANTIPASTI

APPETIZERS AND ANTIPASTI

FUNGHI RIPENI 10

Portabella mushrooms stuffed with our imported Gorgonzola dolce cheese, and Italian pancetta.

CAPONATA 8

Sicily's best known dish. Sweet and sour eggplant stew with capers, celery, garlic, pinenuts, rustica olives, and tomato puree, served with toasted rustic bread.

BRUSCHETTA 7

Vine tomato, roasted yellow peppers, spring onions, garlic and EVOO, served with toasted rustic bread.

CAPRESE BITES 9

Skewers of buffalo mozzarella, cherry tomatoes drizzled with aged balsamic vinegar and EVOO.

PROSCIUTTO 10

Thinly sliced long-cured Parma ham and a drizzle of EVOO.

POLPETTE 9

Three house-made signature meatballs, using locally farmed ground meat and served with our tomato basil sauce.

CALAMARI FRITTI 12.5

Crispy calamari, lightly floured and fried, served with a wedge of lemon and garlic mayonnaise.

Portion for two 21.50

ARANCINI DI RISO 9

A traditional Sicilian snack of four breadcrumb and deep fried risotto balls filled with pesto and served with our tomato basil sauce.

MARKET SHARING BOARDS

Most social occasions in Italy start with antipasti.

Our sharing boards are stacked with the best from our deli and kitchen.

DELUXE

Chargrilled vegetables, roasted peppers with pesto, bruschettine, buffalo mozzarella, marinated olives, anchovies, Napoli and spicy salami, roasted ham and our signature focaccia.

28.95

SALUMI 24.95

The best thinly sliced meats from our deli. Parma ham, spicy Toscano salami, Napoli salami, herbed roasted ham, mortadella with olives, caperberries and our signature focaccia.

VERDURE 20.95

A vegetarian selection of roasted peppers, buffalo mozzarella, semi-dried tomatoes, caponata, chargrilled vegetables, olives and green bean salad with our signature focaccia.

FORMAGGI 12

A selection of three Italian cheeses served with truffle honey, walnuts, and Italian flat bread. We import our cheeses from all over Italy, including regional specialties and hand-made favorites.

PASTA

PASTA DISHES

LASAGNA TRADIZIONALE 17.95

House made daily. Layers of egg pasta with bechamel, locally farmed ground beef and pork ragu.

PENNE GIARDINIERA

Our own giant Pugliese penne with zucchini, chilli and fried spinach balls with Parmesan and garlic.

15.95

A discretionary donation of \$.50 is made to Action Against Hunger on your behalf for every Penne Giardiniera Main COURSE sold. The Carluccio's community has raised over \$2 million world wide so far.

SPAGHETTI CON POLPETTE 15.95

Our house-made meatballs served with spaghetti and tomato basil sauce.

PASTA CON FUNGHI 14.95

Antonio's recipe of our imported egg pappardelle with a mix of portabella, oyster and button mushrooms.

SPAGHETTI CARBONARA 16.95

Spaghetti, egg* and smokey pancetta. Simple and delicious.

"FAMILY" TRIO

- SERVES THREE TO FOUR -

TRIO DI PASTA

Choose 3 of our pasta dishes to share. We love pasta con funghi, lasagna and classic Luganica.

40

PENNE ALLA LUGANICA 14.95

Tubes of pasta with a rich and spicy Italian sausage sauce.

WILD BOAR TORTELLONI 17.95

Hand made fresh tortelloni filled with wild boar ragu and spices, finished in a light butter sauce.

AGNOLOTTI 16.95

Delicate half moon shaped pasta filled with burrata cheese and herbs, and served with a butter and cream sauce finished with crushed walnuts.

LINGUINE AI FRUTTI DI MARE 18.5

Linguine, mussels, calamari, shrimp, herbs, chili.

RISOTTO DEL GIORNO

Fresh ingredients make a risotto stand out. Ask your server for this week's special.

SECONDI

MEAT AND FISH

BRANZINO E ORZO 27.95

Pan-seared sea bass fillets served with a house made barley salad.

ZUPPA DI PESCE 24.95

Fish stew including shrimp, calamari and mussels with spicy sausage, tomato, garlic and a little chilli and anise.

SALMONE E SPINACI 25.95

Pan seared fillet of Atlantic salmon* served on a bed of lemon and caper baby spinach.

SALSICCE CON PEPERONI 20.95

Italian sausage sautéed with sweet and sour bell peppers. Served with rosemary potatoes.

MILANESE DI POLLO 16.95

Flattened chicken breast, rosemary bread-crumbed and fried, and served with our insalata della casa

FOR 2 TO SHARE

TAGLIATA DI MANZO

Thinly sliced chargrilled grass-fed and grass-finished 22oz flank steak*, served with arugula leaves and shaved Parmesan, rosemary potatoes and garlic mayonnaise.

50

SALTIMBOCCA DI POLLO 20.95

A flattened chicken breast wrapped in Parma ham finished with a white wine and butter sauce. Served with rosemary and arugula potatoes.

BISTECCA BAVETTE 26

9-10oz bavette steak* grilled and served with mushrooms and cherry tomatoes. Our bavette steak* is grass-fed, grass-finished and antibiotic free.

ZUPPE & INSALATE

SOUPS AND SALADS

ZUPPA DI FUNGHI 8.95

Antonio's classic rich soup of mushrooms with pancetta. Served with our signature focaccia.

PRIMAVERA 14.95

Crispy pancetta, Gorgonzola cheese, arugula, walnuts, spinach and radicchio leaves with balsamic dressing.

POLLO E ORZO 13.95

Barley, olives, peppers, cherry tomatoes, pine nuts and arugula, topped with sliced chicken and dressed with vinaigrette.

INSALATA ABRUZZESE 13.95

Tuna, green beans, sweet peppers, vine tomatoes, new potatoes, anchovy fillets, baby romaine and free range egg* with olive oil vinaigrette.

PANZANELLA 12.95

A traditional Tuscan bread salad with tomatoes, celery, roasted sweet peppers, olives and anchovies.

INSALATA DELLA CASA 6/10

Salad of romaine lettuce, arugula, tomato and bell peppers with Parmesan shavings.

ADD GRILLED CHICKEN BREAST TO ANY SALAD 5

CONTORNI

SIDES

PEPERONATA 7

Sweet and sour bell peppers marinated with garlic and capers.

PATATE 6

Rosemary potatoes.

FUNGHI RIPENI 10

Portabella mushrooms stuffed with our imported Gorgonzola dolce cheese, and Italian pancetta

ORZO 7

A fresh barley salad with olives, peppers, pine nuts and arugula in a light vinaigrette.

SPINACI CON LIMONE 7

Baby spinach lightly sauteed with capers and lemon. Dressed with our own imported Calabrian lemon oil.

 These items are available for purchase in our Italian Food Market.

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.