

Carlucci's Waterfront

876 Centerton Rd 08054-1611 · +18562355737 · Updated: Jan 14, 2026

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STARTERS & SHARING 19

Antipasto For One

\$18.00

cooled, grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette with prosciutto, kalamata olives, sharp provolone cheese & fresh imported buffalo mozzarella

Antipasto For Two

\$26.00

cooled, grilled & marinated eggplant, roasted peppers, mushrooms & zucchini in balsamic vinaigrette with prosciutto, kalamata olives, sharp provolone cheese & fresh imported buffalo mozzarella

Tuscan Tower

\$19.00

Layered fresh sliced tomato, imported buffalo mozzarella, grilled eggplant, kalamata olives, roasted peppers & sharp provolone, drizzled w/ extra virgin olive oil & balsamic vinaigrette

Mozzarella In Corrozza

\$16.00

Breaded mozzarella, deep-fried golden, served/ marinara sauce

Caprese Salad

\$16.00

Imported fresh buffalo mozzarella & fresh heirloom tomatoes with a balsamic glaze (Gluten Free & Vegetarian)
16

Crab Meat Bruschetta

\$26.00

Grilled Italian bread, topped w/ roasted peppers, onions & jumbo lump crab meat

Mini Maryland Crab Cakes

\$26.00

Our famous jumbo lump crabmeat cakes, pan-seared, served over a bed of sautéed spinach in a lemon saffron sauce

Fritto Di Calamari

AVAILABLE OPTIONS

Fresh battered, served w/ lemon wedges & marinara sauce

\$5.00

Gluten Free: \$5.00

Split In 2 PLATE: \$5.00

Regular Calamari: \$19.00

Hot & Honey calamari:

\$19.00

Buffalo Calamari: \$21.00

Scallops Angelica

\$25.00

Ocean scallops, stuffed w/ crab meat, wrapped w/ bacon, broiled, served in a white wine sauce w/ chopped tomatoes & mushrooms

Clams Casino -(D)

\$17.00

Broiled whole, top neck clams, stuffed w/ bacon, roasted peppers, onions & bread crumbs

Burrata	\$15.00
Eggplant Rollantini App	\$16.00
Thin sliced eggplant, egg battered, rolled stuffed with ricotta cheese, baked in a homemade marinara, topped with melted mozzarella	
Oysters Rockefeller	\$17.00
Old classic favorite! Fresh oyster topped with spinach & hollandaise sauce, broiled.	
Vongole Brodo	\$16.00
Arancini Rice Balls	\$12.00
Mozzarella Sticks	\$12.00
Coconut Shrimp App	\$16.00
Hand-rolled in fresh coconut and cream of coconut batter, deep-fried golden, served with sweet & sour sauce for dipping	
Meat & Cheese Board	\$35.00
whipped ricotta honey	\$18.00
WHIPPED RICOTTA HONEY (VEG) Whipped ricotta, truffle honey, and pistachios on toasted pinsa bread	

RAW BAR ☐☐ 8

Little Necks (6)	\$16.00
Top Necks (6)	\$19.00
EAST COAST Point Oysters (6)	\$22.00
Shrimp Cocktail (4)	\$22.00
Crab Meat Cocktail	\$29.00
Shrimp & Crab Meat Cocktail Deluxe	\$31.00
Small New Seafood Tower	\$54.00
(3 Each) Oysters, U15 Shrimp, Top Neck, Little Neck	
Large New Seafood Tower	\$89.00
(6 Each) Oysters, U15 Shrimp, Top Neck, Little Neck,	

SOUPS & GREENS ☐☐ 6

Pasta Fagioli	\$9.00
Chefs Selection Of The Day	\$9.00
Cranberry Walnut Salad	\$21.00
A mix of romaine & spring mix salad tossed with glazed walnuts, sliced apples, dried cherries, crumbled blue cheese, drizzled with a homemade cranberry vinaigrette dressing	

Sunset Mango Tilapia Salad	\$27.00
Fresh filet of tilapia, broiled, topped with delicious mango, strawberries, avocado, corn, finely chopped tomato with a side of spring mix	
Roasted Salmon Ensalate	\$30.00
Blackened Pear Salad	\$21.00

CARLUCCI'S FAVORITES 9

Chicken Parmigiana	\$31.00
Breaded, deep-fried golden, topped w/ homemade tomato sauce & melted mozzarella, over linguine	
Veal Parmigiana	\$34.00
Topped with homemade tomato sauce melted mozzarella cheese served over pasta	
Crab Cake	\$42.00
Our famous jumbo lump crab meat cake, laid on a bed of spinach pan seared, served with a side of white wine lemon sauce	
Linguine Napoli	\$44.00
Linguine pasta tossed with jumbo lump crab meat in a light fresh cherry tomato sauce with garlic & extra virgin olive oil	
Vodka Rigatoni	\$26.00
Rigatoni pasta sautéed in a pink blush vodka sauce w/ peas & prosciutto	
Seafood Cannelloni	\$41.00
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	
Chicken Francese	\$31.00
Boneless breast of chicken, egg batter dipped, sautéed in a light lemon wine sauce, served with linguine	
Braciola	\$43.00
Pounded thin filet mignon, rolled & stuffed with spinach, mozzarella & prosciutto, baked in homemade tomato sauce, served over rigatoni	
Seafood Carnevale	\$43.00
Clams, mussels, shrimp & calamari simmered in your choice of: Red Marinara OR White Wine Garlic & Oil Served over linguine	

STEAKS, CHOPS & TURF 9

20 Oz Angus Prime Rib	\$45.00
9 Oz Filet Mignon	\$49.00
12 Oz Ny Sirloin Strip	\$41.00
Lamb Chops Alla Griglia	\$36.00
Served in an au jus demi-glaze sauce (mint sauce upon request)	
Surf And Turf	\$90.00
7/8 Oz South African Single Lobster Tail	\$60.00

7/8 Oz Twin Lobster Tails	\$90.00
18 oz Delmonaco	\$79.00
2lb Tomahawk rib steak	\$105.00

LAND & SEAFOOD 6

Veal Saporito	\$41.00
Tender veal sautéed in a champagne cream sauce topped with asparagus & jumbo lump crabmeat, served with linguine	
Shrimp And Salmon Amalfi	\$43.00
Jumbo shrimp, stuffed with crabmeat filling, wrapped with a salmon filet, baked, accompanied with sautéed spinach topped with a lemon saffron sauce	
Scallops Risotto	\$44.00
Broiled OR deep fried golden, served over a white wine creamy risotto (GF If Broiled)	
Beer battered cod	\$29.00
Ale battered line caught cod, steak fries, tarter & cocktail sauce	
Seabass Livornese	\$49.00
Chilean sea bass sauteed with fresh tomatoes, clams, mussels and shrimp in a red garlic olive oil sauce over linguine	
Branzino	\$49.00
Fresh Branzino filet butterflied broiled, sautéed with a white wine garlic & extra virgin olive oil sauce, served with sautéed spinach	

ITALIAN CRAVING 9

Paccheri Filet	\$35.00
Homemade Gnocchi Pistachio	\$30.00
Eggplant Rollatini	\$28.00
Thin sliced eggplant, egg batter-dipped, rolled, stuffed w/ ricotta & mozzarella, baked in a homemade marinara sauce, topped w/ melted mozzarella, served over penne pasta	
Casareccie cacio e pepe	\$27.00
Casarecce pasta, pecorino, pepper, ricotta (Vegetarian)	
Orecchietta Foggia	\$31.00
Grandmother's traditional dish, orecchiette pasta tossed with sweet sausage in a creamy broccoli rabe in garlic and oil sauce	
Lasagna Napoletana	\$28.00
Pasta sheets layered w/ ground beef & Italian sausage, tomato sauce, mozzarella & parmesan cheese, baked to perfection!	
Ravioli Pistachio	\$23.00
Ravioli pasta served in a creamy pesto of pistachio sauce	
Chicken Marsala	\$31.00
Sautéed in a marsala wine sauce w/mushrooms, served w/ potato & vegetable	

Veal Marsala	\$34.00
Sautéed in a marsala wine sauce w/mushrooms, served w/ potato & vegetable	

CARLUCCI'S LIGHT SPECIALTIES □□ 6

Pasta Primavera	\$26.00
Penne pasta sautéed w/ mixed vegetables in a garlic & oil with chopped tomatoes	

Grilled Fillet Of Salmon	\$34.00
Fresh wild Scottish salmon over spinach topped with mustard dill sauce (Gluten Free)	

Chilean Sea Bass Acqua Pazza	\$42.00
CHILEAN SEA BASS AQUA PAZZA Fresh filet of sea bass sauteed in a white wine garlic sauce with asparagus and cherry tomatoes with cherry tomatoes	

Barramundi & Shrimps	\$37.00
Australian sea bass in olive oil lemon sauce served with potato and vegetable of the day	

Scallops Pescatore	\$41.00
Sautéed scallops w/ fresh basil, garlic, fresh chopped tomatoes, mushrooms & broccoli in a white wine sauce over linguine	

Dorade	\$38.00
Pan seared whole fish broiled sauteed lemon butter sauce with capers served on a bed of grilled zucchini	

SIDES □□□□□□□□ 24

Lobster mac and chees	\$24.00
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Eggplant parmigiana	\$10.00
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Truffle risotto	\$18.00
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Truffle steak fries	\$10.00
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Broccoli Rabe	\$11.00
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side of pasta	\$10.00
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Spinach	\$7.00
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Mushrooms	\$7.00
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Onions	\$6.00
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Asparagus	\$7.00
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Broccoli	\$6.00
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Side Potato of day	\$4.00
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Baked potato	\$4.00
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oscar style	\$20.00
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Rossini Sauce	\$7.00
melted gorgonzola	\$6.00
Grilled Shrimp (1)	\$5.50
Meatballs (2)	\$8.00
Grilled Italian Sausage	\$8.00
U10 scallops (1)	\$4.50
Crabmeat	\$20.00
Big Cesar Salad	\$9.00
Side Of Pasta	\$10.00
Side of Lobster	\$40.00

KID'S MENU 8

Chicken Finger With Fries	\$15.00
Fried Shrimp With Fries	\$15.00
Mozzarella Sticks	\$15.00
Pasta Red With Meatball	\$15.00
Ravioli With Tomato Sauce	\$15.00
Kid's Soda	\$5.00
Kids Hamburger	\$15.00
Pasta Butter With Meatball	\$15.00

DINNER SPECIALS 10/9/23 11

Osso Buco tricolore	\$46.00
Broiled 4oz Lobster tail, 6oz branzino fillet in white wine sauce, and 5oz Maryland Crab Cake served with spinach and potato of the day	
Filet Mignon Diana	\$72.00
6oz filet mignon topped with two U15 shrimp & crabmeat with a touch of brandy cream sauce served over a bed of spinach and potato of the day	
Fig & Feta Cheese salad	\$15.00
Three jumbo shrimp breaded with shaved almonds, tossed in chipotle sauce	
Poblano Prime Ribs	\$38.00
Veal chop, topped with sauteed mushrooms & onions, topped with jalepeno butter, served with potato & vegetables of the day	

Soft Shell Crab Pescatore	\$40.00
Hammonton blueberries, pan seared scallops, cherry tomatoes, over mixed greens, topped with tortilla strips & almonds, served with a ranch avocado dressing	
Red Snapper	\$35.00
4oz Filet Mignon wrapped with bacon, red drum & two jumbo U-10 shrimp shell on, served with potato & vegetables of the day	
Salmon Dolce Maria	\$34.00
Roasted salmon in a teriyaki sauce with caramelized sesame seeds. Served with potato & vegetables of the day	
jalapeno Prime Ribs	\$38.00
Gnocchi Autunno	\$34.00
Crab Leg Linguine	\$40.00
Prosciutto Wrapped Asparagus	\$18.00

OLD MENU SEAFOOD DISHES 10

Flounder	\$33.00
Salmon Florentine	\$34.00
Stuffed Flounder	\$47.00
Stuffed Shrimp	\$40.00
Dinner Fried Oyster	\$36.00
Lobster Linguini Napoli	\$80.00
Fried Shrimps Dinner	\$37.00
Fried Oyster Dinner	\$35.00
Crab imperial	\$48.00
Linguine carluccis	\$27.00

OLD MENU PASTA DISHES 9

Rigatoni Bolognese	\$35.00
Ravioli Bellini	\$31.00
Baked Cheese Ravioli	\$28.00
Borsellini Cognac	\$31.00
Pappardelle Alfredo	\$28.00
Mushroom Ravioli	\$33.00

Eggplant Parm **\$25.00**

Adult Linguine With Meatball **\$25.00**

Gnocchi Sorrentino **\$27.00**

CHARDONNAY 4

House Chardonnay **AVAILABLE OPTIONS**

\$10.00

Outside Glass: \$10.00

Inside Glass: \$10.00

Bottle: \$32.00

#127 BTL Stags Leap Karia **\$68.00**

#34 Kendall Jackson **AVAILABLE OPTIONS**

\$13.00

Outside Glass: \$13.00

Inside Glass: \$13.00

Bottle: \$45.00

#69 William Hill **AVAILABLE OPTIONS**

\$12.00

Outside Glass: \$12.00

Inside Glass: \$12.00

Bottle: \$40.00

MOSCATO 2

#53 Canyon Road Moscato **AVAILABLE OPTIONS**

\$10.00

Outside Glass: \$10.00

Inside Glass: \$10.00

Bottle: \$32.00

BTL Moscato Di Asti **\$45.00**

PINOT GRIGIO 4

House Pinot Grigio **AVAILABLE OPTIONS**

\$10.00

Outside Glass: \$10.00

Inside Glass: \$10.00

Bottle: \$32.00

#22 BTL Santa Margherita **\$56.00**

#24 Lumina

AVAILABLE OPTIONS

\$13.00
Outside Glass: \$13.00
Inside Glass: \$13.00
Bottle: \$40.00

#27 Ecco Domani

AVAILABLE OPTIONS

\$10.00
Outside Glass: \$10.00
Inside Glass: \$10.00
Bottle: \$35.00

RIESLING 3

House Riesling

AVAILABLE OPTIONS

\$10.00
Outside Glass: \$10.00
Inside Glass: \$10.00
Bottle: \$32.00

#43 Urban

AVAILABLE OPTIONS

\$13.00
Outside Glass: \$13.00
Inside Glass: \$13.00
Bottle: \$40.00

#25 Chateau Ste. Michelle

AVAILABLE OPTIONS

\$12.00
Outside Glass: \$12.00
Inside Glass: \$12.00
Bottle: \$35.00

SAUVIGNON BLANC 4

House Sauvignon Blanc

AVAILABLE OPTIONS

\$10.00
Outside Glass: \$10.00
Inside Glass: \$10.00
Bottle: \$32.00

#101 BTL Fume Blanc Robert mondavi

\$61.00

#97 Brancott

AVAILABLE OPTIONS

\$12.00
Outside Glass: \$12.00
Inside Glass: \$12.00
Bottle: \$40.00

BTL Oyster Bay

\$55.00

WHITE ITALIAN VARIETALS 2

#120 BTL Falanghina , Beneventano **\$46.00**

Pieropan, Soave

AVAILABLE OPTIONS

\$11.00

Outside Glass: \$11.00

Inside Glass: \$11.00

Bottle: \$39.00

WHITE ZINFANDEL 1

#99 Canyon Road White Zinfandel

AVAILABLE OPTIONS

\$10.00

Outside Glass: \$10.00

Inside Glass: \$10.00

Bottle: \$32.00

CHAMPAGNE, SPARKLING WINE & ROSE 8

#108 BTL Dom Perignon

\$351.00

#100 BTL Brut Imperial

\$121.00

#33 BTL Asti Spumante

\$56.00

#98 Prosecco

AVAILABLE OPTIONS

\$11.00

Outside Glass: \$11.00

Inside Glass: \$11.00

Bottle: \$39.00

#39 Brut. J. Roget

AVAILABLE OPTIONS

\$10.00

Outside Glass: \$10.00

Inside Glass: \$10.00

Bottle: \$37.00

#126 Fleur De Mer, Rose

\$49.00

LaMarca Rose Prosecco

\$43.00

Notorius pink

AVAILABLE OPTIONS

\$15.00

glass: \$15.00

bottle: \$47.00

WHITE SANGRIA 2

BTL White Sangria

\$37.00

GL White Sangra

\$14.00

AFTER DINNER COCKTAILS 8

Brandy Alexander	\$10.00
Bailey's White Russian	\$10.00
Black Russian	\$10.00
Frozen Snicker Bar	\$10.00
Espresso Martini	\$14.00
Hershey Kiss Martini	\$11.00
Nuts & Berries	\$9.00
Banana Bread	\$9.00

DESSERTS 20

Spumoni Bomba	\$9.00
Dulce De Leche	\$9.00
Creamy rich, three milk ice cream, drizzled with caramel sauce, chocolate shavings & whipped cream. decorated with Viennese lady fingers ! Hagan Daas!	
Old Fashioned Amish Carrot Cake	\$8.00
Moist recipe with carrots, pineapple, cinnamon, brown sugar, roasted walnuts & layered with cream cheese	
Coppa Stracciatella	\$9.00
3 Layer Red Velvet	\$9.00
A traditional southern favorite, filled & frosted with sweet cream cheese icing, finished with red velvet cake crumb & shaved chocolate. Voted Best Of Burlington County!	
Chocolate Thunder	\$9.00
For Extreme Chocolate Lovers Only! Rich dark chocolate cake exploding w/ dark chocolate icing, deep semi-sweet chocolate pieces & dusted with Dutch cocoa powder	
Peanut Butter Explosion	\$9.00
Oreo Cookie Cheesecake	\$9.00
Cheesecake	\$8.00
A velvety smooth body of fresh cream cheese & sour cream is set in a real graham cracker crust	
Carlucci's Cannoli	\$8.00
Traditional Italian Cannoli shell filled with a creamy filling of blended ricotta cheese with mini chocolate chips	
Espresso crème Brulee	\$9.00
Tiramisu	\$9.00
Espresso & Amaretto liqueur. Soaked saviardi biscuits are layered with mascarpone cheese filling, highlighted with cocoa and chocolate flakes ~ Homemade Recipe From Italy!	

Peach Sorbet	\$7.00
Refreshing, served in the natural fruit shell...imported from Italy! FLAVORS VARY ask for selections	
Mango Sorbet	\$7.00
Coconut Sorbet	\$7.00
Homemade Rice Pudding	\$9.00
Limonello flut new!	\$9.00
Limoncello Mascarpone	\$9.00
A rich combination of Sicilian lemon-infused sponge and Italian mascarpone topped with European white chocolate curls. a refreshing light creamy dessert Straight From Brooklyn!	
Seasonal Fresh Fruit	\$10.00
Ice cream	\$8.00

THANKSGIVING 2

Package Of 5	\$115.00
Package Of 10	\$220.00

APPETIZERS 12

Eggplant Rollatini	AVAILABLE OPTIONS
20 pieces	\$56.00
	Half: \$56.00
	Full: \$88.00
Buffalo Wings	AVAILABLE OPTIONS
50 piece	\$60.00
	Half: \$60.00
	Full: \$110.00
Clams Casino	AVAILABLE OPTIONS
45 piece	\$54.00
	Half: \$54.00
	Full: \$77.00
Brushetta Carlucci	AVAILABLE OPTIONS
60 piece bread	\$27.00
	Half: \$27.00
	Full: \$42.00
Stuffed Mushrooms	AVAILABLE OPTIONS
30 piece	\$56.00
	Half: \$56.00
	Full: \$88.00

Focaccia Bread

10 piece

AVAILABLE OPTIONS

\$28.00

Half: \$28.00

Full: \$34.00

Puffy Bread

10 piece

AVAILABLE OPTIONS

\$30.00

Half: \$30.00

Full: \$41.00

Misto Italiano

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$77.00

Garlic Bread

10 piece

AVAILABLE OPTIONS

\$30.00

Half: \$30.00

Full: \$40.00

Fried Combo

AVAILABLE OPTIONS

\$48.00

Half: \$48.00

Full: \$72.00

Bada Bing Shrimp

AVAILABLE OPTIONS

\$59.00

Half: \$59.00

Full: \$101.00

Scallops Angellica

AVAILABLE OPTIONS

\$75.00

Half: \$75.00

Full: \$129.00

SALADS 7

House Salad

15 Handfuls

AVAILABLE OPTIONS

\$40.00

Half: \$40.00

Full: \$48.00

Carlucci Garden Salad

15 Handfuls

AVAILABLE OPTIONS

\$47.00

Half: \$47.00

Full: \$61.00

Caesar Salad

15 Handful

AVAILABLE OPTIONS

\$42.00

Half: \$42.00

Full: \$53.00

Chicken Caesar Salad

15 Handful

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$77.00

Caprese Salad

AVAILABLE OPTIONS

\$47.00

Half: \$47.00

Full: \$61.00

Exotic Salad

AVAILABLE OPTIONS

\$70.00

Half: \$70.00

Full: \$118.00

Cranberry Walnut Chicken Salad

AVAILABLE OPTIONS

\$58.00

Half: \$58.00

Full: \$101.00

ENTRÉES 17

Veal Parmigiana

AVAILABLE OPTIONS

\$86.00

Half: \$86.00

Full: \$148.00

Veal Mimosa

AVAILABLE OPTIONS

\$81.00

Half: \$81.00

Full: \$148.00

Veal Marsala

AVAILABLE OPTIONS

\$81.00

Half: \$81.00

Full: \$148.00

Veal Saltimboca

AVAILABLE OPTIONS

\$91.00

Half: \$91.00

Full: \$158.00

Veal Francaise

AVAILABLE OPTIONS

\$86.00

Half: \$86.00

Full: \$148.00

Veal Saporito

AVAILABLE OPTIONS

\$107.00

Half: \$107.00

Full: \$179.00

Veal Cacciatore**AVAILABLE OPTIONS**

\$81.00

Half: \$81.00

Full: \$148.00

Chicken Saporito**AVAILABLE OPTIONS**

\$96.00

Half: \$96.00

Full: \$152.00

Chicken Parmigiana**AVAILABLE OPTIONS**

\$61.00

Half: \$61.00

Full: \$104.00

Chicken Saltimboca**AVAILABLE OPTIONS**

\$75.00

Half: \$75.00

Full: \$121.00

Chicken Francaise**AVAILABLE OPTIONS**

\$61.00

Half: \$61.00

Full: \$104.00

Chicken Marsala**AVAILABLE OPTIONS**

\$61.00

Half: \$61.00

Full: \$104.00

Chicken Mimosa**AVAILABLE OPTIONS**

\$66.00

Half: \$66.00

Full: \$110.00

Chicken Lucia**AVAILABLE OPTIONS**

\$77.00

Half: \$77.00

Full: \$131.00

Chicken Piccata**AVAILABLE OPTIONS**

\$61.00

Half: \$61.00

Full: \$104.00

Pollo Reale**AVAILABLE OPTIONS**

\$86.00

Half: \$86.00

Full: \$142.00

Tagliata Steak

AVAILABLE OPTIONS

\$82.00

Half: \$82.00

Full: \$147.00

SEAFOOD 5

Grilled Salmon

AVAILABLE OPTIONS

\$86.00

Half: \$86.00

Full: \$142.00

Crab Cake

AVAILABLE OPTIONS

\$110.00

Half: \$110.00

Full: \$173.00

Tilapia Oreganta

AVAILABLE OPTIONS

\$70.00

Half: \$70.00

Full: \$121.00

Tilapia Francaise

AVAILABLE OPTIONS

\$70.00

Half: \$70.00

Full: \$121.00

Flounder Francaise

AVAILABLE OPTIONS

\$75.00

Half: \$75.00

Full: \$124.00

PASTA TRAYS 15

Lobster Ravioli

AVAILABLE OPTIONS

\$80.00

Half: \$80.00

Full: \$139.00

Baked Ziti

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$77.00

Lasagna Meat

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$83.00

Lasagna Vegetable

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$83.00

Penne Pesto

AVAILABLE OPTIONS

\$59.00

Half: \$59.00

Full: \$88.00

Penne Vodka

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$77.00

Borsellini Vodka

AVAILABLE OPTIONS

\$61.00

Half: \$61.00

Full: \$100.00

Ravioli Bellini

AVAILABLE OPTIONS

\$59.00

Half: \$59.00

Full: \$94.00

Pasta Primavera

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$83.00

Penne Bolognese

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$83.00

Tortellini Alfredo

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$83.00

Pasta Marinara

AVAILABLE OPTIONS

\$48.00

Half: \$48.00

Full: \$67.00

Pasta Marinara With Shrimp

AVAILABLE OPTIONS

\$78.00

Half: \$78.00

Full: \$129.00

Pasta Marinara With Chicken

AVAILABLE OPTIONS

\$64.00

Half: \$64.00

Full: \$93.00

Pasta Marinara With Sausage

AVAILABLE OPTIONS

\$64.00

Half: \$64.00

Full: \$93.00

CLASSIC DISHES 7

Eggplant Arnaud

AVAILABLE OPTIONS

20 Pieces + half tray spinach

\$54.00

Half: \$54.00

Full: \$88.00

Sausage Peppers

AVAILABLE OPTIONS

10 roasted peppers 3.5lb sausage

\$54.00

Half: \$54.00

Full: \$77.00

Eggplant Parmigiana

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$77.00

Hot Roast Beef in Gravy

AVAILABLE OPTIONS

8lb

\$75.00

Half: \$75.00

Full: \$125.00

Hot Roast Pork

AVAILABLE OPTIONS

8lb

\$64.00

Half: \$64.00

Full: \$108.00

Hot Roast Turkey in Gravy

AVAILABLE OPTIONS

8lb

\$70.00

Half: \$70.00

Full: \$116.00

Old Fashioned Ham

AVAILABLE OPTIONS

8lb

\$64.00

Half: \$64.00

Full: \$108.00

SANDWICH PLATTERS 9

Chicken Parmigiana Sand

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$77.00

Veal Parmigiana Sand

AVAILABLE OPTIONS

\$56.00

Half: \$56.00

Full: \$90.00

Sausage with Broccoli Rabe Sand

AVAILABLE OPTIONS

\$56.00

Half: \$56.00

Full: \$90.00

Chicken with Broccoli Rabe Sand

AVAILABLE OPTIONS

\$56.00

Half: \$56.00

Full: \$90.00

Sausage Parmigiana Sand

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$77.00

Chicken Spinach & Mozzarella Sand

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$83.00

Prosciutto & Mozzarella Sand

AVAILABLE OPTIONS

\$44.00

Half: \$44.00

Full: \$67.00

Assorted Hot Sandwiches

AVAILABLE OPTIONS

\$56.00

Half: \$56.00

Full: \$90.00

Assorted Cold Sandwiches

AVAILABLE OPTIONS

\$54.00

Half: \$54.00

Full: \$83.00

SIDE DISHES 5

Veal Meatball Marinara

AVAILABLE OPTIONS

\$43.00

Half: \$43.00

Full: \$67.00

Roasted Redskin Potatoes**AVAILABLE OPTIONS**

\$37.00

Half: \$37.00

Full: \$48.00

Broccoli with Garlic**AVAILABLE OPTIONS**

\$37.00

Half: \$37.00

Full: \$53.00

Roasted Vegetable Mix**AVAILABLE OPTIONS**

\$37.00

Half: \$37.00

Full: \$50.00

Mashed Potatoes**AVAILABLE OPTIONS**

\$35.00

Half: \$35.00

Full: \$44.00

SOUPS ²**Seafood Bisque****\$25.00****Pasta Fagoli****CHICKEN PACKAGE FOR TWO** ¹**Chicken Package For 2****\$65.00****SEAFOOD PACKAGE FOR TWO** ¹**Seafood Package****\$75.00****PRIME PACKAGE FOR TWO** ¹**Filet Mignon & Lobster Tail****\$150.00****PACKAGE FOR 4** ¹⁰**Chicken Parmigiana Pkg 4****\$95.00****Chicken Marsala Pkg 4****\$95.00****Chicken Francese Pkg 4****\$95.00****Grilled Salmon Pkg 4****\$113.00****Maryland Crab Cake Pkg 4****\$115.00**

Seafood Cannelloni Pkg 4	\$113.00
Seabass Pkg 4	\$120.00
Eggplant Rollantini Pkg 4	\$95.00
Lasagna Napoli Pkg 4	\$95.00
Sausage and Peppers Pkg 4	\$95.00