



HOT 9

Clams Casino	\$9.00
Clams Oreganato	\$9.00
Stuffed Mushrooms	\$9.00
Hot Antipasto for One	\$11.00
Escargot	\$9.00
in Charlotte's cognac, garlic butter sauce	
Garlic Shrimp (Spanish Style)	\$11.00
Zuppa di Clams or Mussels	\$9.00
Italian Nachos	\$11.00
homemade chips topped with ground veal sauce and homemade salsa	
Zippy Wings	\$11.00
served with bleu cheese dressing	

COLD 7

Jumbo Shrimp Cocktail	\$12.00
Clam Cocktail	\$9.00
Buffalo Mozzarella Salad	\$12.00
a layered salad of imported fresh buffalo mozzarella, tomatoes, onions and roasted peppers	
Shrimp and Avocado	\$10.00
Marinated Broccoli Salad	\$8.00
Italian Seafood Salad for Two	\$17.00
calamari and scungilli with chopped vegetables in a garlic, lemon and olive oil dressing, topped with shrimp and roasted pepper strips	
Calamari OR Scungilli Salad	\$12.00

SOUPS AND SALADS 8

French Onion Au Gratin	\$5.50
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Tricolor Salad	\$9.00
baby arugula, endive and radicchio in a lemon, lime and olive oil dressing. Topped with shredded romano cheese	
Arugula Salad	\$8.00
baby arugula with tomatoes and onions in our house Italian dressing	
Kale and Quinoa Salad ala Charlotte	\$9.00
quinoa, kale, grapes, pears, walnuts, feta cheese and pomegranates in an apple cider Dijon vinaigrette	
Homemade Soup du Jour	\$5.00
Caesar Salad	AVAILABLE OPTIONS
our homemade dressing with croutons and shredded romano cheese	For One: \$6.00
	For Two: \$10.00
Sal's Salad for Two	\$10.00
romaine lettuce with egg, bacon, tomatoes, onions, mushrooms in our house dressing	
Fruit, Cheese and Nut Salad	\$9.00
mesclun greens, walnuts, dried cranberries and goat cheese in a Dijon raspberry dressing	

TRADITIONAL ITALIAN PASTA 6

Spaghetti with Meatballs	\$16.00
Fettuccini Alfredo	\$16.00
Cavatelli and Broccoli	\$16.00
Baked Ziti	\$16.00
Homemade Beef Lasagna	\$16.00
Eggplant Parmigiana with Spaghetti	\$17.00

SPECIALTY PASTAS 9

Shrimp and Arugula over Angel Hair Pasta	\$21.00
in a wine and garlic sauce	
Shrimp Amore	\$21.00
with sun dried tomatoes and mushrooms in a dry sherry cream sauce, served over spinach linguine	
Calamari Marinara over Linguine	\$16.00
Seafood Frutti di Mare	\$27.00
calamari, clams, shrimp, mussels, scungilli in a pink sauce over linguine	
Penne Florentine	\$17.00
with spinach, eggplant, broccoli, ricotta and mozzarella	
Rigatoni Bianco	\$17.00
in a shallot cream sauce with ham, onions, tomatoes, zucchini and yellow squash	

Rigatoni Charlotte's Web	\$17.00
in a filetto di pomodoro sauce with prosciutto, peas, onions and a touch of cream	
Linguine Posilipo	\$17.00
little neck clams in a white wine and garlic sauce OR our marinara sauce	
Peasant Pasta	\$17.00
pasta with broccoli rabe, beans and sausage in olive oil and garlic	

SEAFOOD 11

Shrimp	\$20.00
Your Old Favorites, Scampi, Francese, Butter & Garlic, Marinara or Parmigiana	
Shrimp Fra Diavlo	\$21.00
with clams in a spicy marinara sauce	
Shrimp Florentine	\$21.00
baked with mozzarella in a white wine sauce served on a bed of spinach	
Snapper Charlotte's Web	\$27.00
with clams, shrimp, onions, tomatoes in a wine sauce	
Snapper Livornese	\$23.00
poached with clams, tomatoes, olives, onions, capers and anchovies	
Broiled Filet of Sole	\$19.00
in a lemon, butter and wine sauce	
Sole Francese	\$20.00
sole with a light egg batter sautéed in lemon and wine	
Sole Oreganato	\$20.00
on a bed of spinach topped with Oreganato crumbs and baked	
Salmon with Cognac Cream Sauce	\$22.00
broiled salmon filet topped with Carlos' cognac cream sauce, sprinkled with pink peppercorns	
Crab Cakes	\$25.00
Maryland lump crab cake pan sautéed and served with our special tartar sauce	
Fried Flounder	\$19.00
breaded to order flounder filet served with our homemade tartar sauce	

STEAKS AND CHOPS 9

Broiled Rib Eye	\$27.00
boneless steak cooked to your liking	
Steak Pizzaiola	\$28.00
broiled rib eye in a marinara sauce with mushrooms, peppers and onions	

Steak Diane	\$30.00
filet mignon in a dijon cognac shallot cream sauce	
Filet Mignon au Poivre	\$30.00
in a cognac cream sauce with pink peppercorns	
Calves Liver	\$19.00
with bacon and onions in Carlos' special balsamic vinegar sauce	
Broiled Lamb Chops	\$25.00
served with mint jelly	
Broiled Pork Chops	\$20.00
two thick chops served with applesauce	
Pork Chops with Vinegar Peppers	\$21.00
broiled chops with sweet red and vinegar peppers	
Sausage and Peppers Pizzaiola	\$17.00
sausage with mushrooms, onions and peppers in a marinara sauce	

VEAL 7

Veal Scaloppini	\$22.00
Your old favorites. Piccata, Francese, Marsala, Pizzaiola or Parmigiana	
Veal à la Charlotte's Web	\$22.00
veal, layered with eggplant and cheese, baked in marinara sauce	
Veal Florentine	\$22.00
scallopine on a bed of spinach, baked in a white wine sauce, topped with melted mozzarella	
Veal Saltimbocca	\$23.00
topped with prosciutto, garnished with hard cooked egg and breaded artichoke hearts, over a bed of spinach in a special sauce	
Veal Milanese	\$22.00
breaded, seasoned and fried, topped with a tricolor salad	
Veal and Shrimp Grand Marnier	\$25.00
in a citrus sauce with Grand Marnier	
Veal ala Carlos	\$22.00
layered with ham, mozzarella cheese and tomatoes in white wine	

CHICKEN 9

Chicken Breast	\$19.00
Your old favorites. Francese, Marsala, Scampi, Parmigiana or White Wine with Mushrooms	
Blackened Chicken Breast	\$19.00
topped with homemade salsa	

Chicken with Vinegar Peppers	\$20.00
plump pieces of chicken breast, sautéed with butter, wine and vinegar peppers, hot or sweet	
Chicken Cordon Bleu	\$22.00
stuffed with ham and cheese in a lemon butter sauce	
Chicken Salvatore	\$18.00
pieces of half a chicken on the bone in marsala wine with mushrooms, prosciutto and cherry peppers	
Chicken Scarpariella	\$18.00
pieces of half a chicken on the bone in oil, garlic and white wine sauce	
Chicken Cacciatore	\$18.00
pieces of half a chicken on the bone in a tomato, herb and mushroom wine sauce	
Carlos Country Style Chicken	\$20.00
pieces of half a chicken on the bone with sausage, potatoes, mushrooms and peppers in a white wine sauce	
Chicken Savoy	\$18.00
pieces of half a chicken on the bone with garlic, crushed red pepper, balsamic vinegar and parmesan cheese	

A LITTLE SOMETHING EXTRA ON THE SIDE 4

Sautéed Broccoli Rabe	\$8.00
Sautéed Spinach	\$7.00
Sautéed Broccoli	\$7.00
Linguine with Oil & Garlic	\$8.00

CHARLOTTE'S WEB DESSERTS 7

Italian Rum Cake	\$6.00
New York style Cheesecake	\$6.00
Carrot Cake	\$6.00
Cannoli	\$6.00
Tartufo	\$7.00
Raspberry Sorbet Chocolate Bomb	\$7.00
Coconut and Mango Gelato dipped in Chocolate	\$7.00

WHITE WINES BY THE GLASS 4

Yellow Tail Chardonnay	\$8.00
Yellow Tail Sauvignon Blanc	\$8.00

Folonari Pinot Grigio	\$8.00
Rosemont Estates Traminer-Riesling	\$8.00

BLUSH WINES 1

Corbett Canyon White Zinfandel	\$8.00
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RED WINES BY THE GLASS 4

Coastal Ridge Cabernet Sauvignon	\$8.00
Coastal Ridge Pinot Noir	\$8.00
Folonari Chianti	\$8.00
Yellow Tail Merlot	\$8.00

CARAFES 2

½ Carafe	\$18.00
Full Carafe	\$28.00

SPARKLING WINES 4

Mezzacorona Sparkling Rose	\$10.00
La Lucca Prosecco	\$8.00
Paul Cheneau "Lady of Spain" Brut	\$8.00
Zolo Signature White	\$9.00
try this instead of a moscato	

CRAFT BEERS 5

Allagash White	\$7.00
Lagunitas IPA	\$6.00
Sierra Nevada Pale Ale	\$5.00
Angry Orchard Crisp Apple	\$5.00
Stone IPA	\$7.00

DOMESTIC BEER 8

Bud	
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Bud Light

Coors Light

Michelob Ultra

Miller

Miller Lite

MGD

Yuengling Lager

IMPORTED BEERS 7

Amstel Light

Bass Ale

Blue Moon

Corona

Guinness Draught Bottle

Heineken

Molson Golden

COCKTAILS AND CUSTOMER FAVORITES 6

Pamplemousse **\$11.00**

Absolute grapefruit vodka, Campari, elderflower liquor and ruby red grapefruit juice served in a salt rimmed martini glass. (our signature martini)

Charlotte's Moscow Mule **\$10.00**

Absolute lime vodka and ginger beer with fresh lime

Rosie's Revenge **\$10.00**

Crown Royal with Meletti amaro and bitters served on the rocks with orange slice

Mimosa Margarita **\$10.00**

sparkling wine, tequila and orange juice served in a flute

Raspberry Margarita **\$10.00**

tequila, Chambord, lemon mix, triple sec and lime juice served on the rocks in a margarita glass

Dark and Stormy **\$10.00**

dark rum, spiced rum, ginger beer and lime in a tall glass