

# APPETIZERS

## **Mozzarella Caprese**

Mozzarella Cheese, Ripe Tomato Slices, Sautéed Capers, Fried Basil, Balsamic Reduction  
Extra Virgin Olive Oil **11.95**

## **Carciofo alla Romana**

Whole Artichoke Cooked with Lemon and  
Extra Virgin Olive Oil, Mustard Dressing **11.95**

## **Calamari Fritti**

Crispy Calamari, Marinara & Garlic Aioli **13.95**

## **Funghi Ripiene**

Portabella Mushroom stuffed with  
Spicy Sausage, Feta Cheese, Tomato Caponata,  
Fresh basil **12.95**

## **Prosciutto e Melone**

Seasonal Melon Slices, Thin Prosciutto,  
Balsamic Glaze **13.95**

## **Mussel al Pomodoro**

Sautéed Mussels, with Fresh Tomato, Garlic,  
Parsley, White Wine, Linguine Pasta **15.95**

## **Pane all'aglio**

Freshly Baked Bread with Garlic, Olive Oil **4.95**

## **Antipasto**

Grilled Asparagus, Fresh Mozzarella, Salami,  
Prosciutto, Marinated Olives, Crosti Bread **14.95**

# SOUPS & SALADS

## **Zuppa del Giorno**

Housemade Soup of the Day **9.95 bowl**

## **Pasta e Fagioli Soup**

Traditional Pasta and Bean Soup **9.95 bowl**

## **Insalata di Cesare**

Chopped Romaine Lettuce, Grated Parmesan Cheese,  
Croutons, Caesar Dressing **8.95**

## **Insalata Mista**

Mixed Field Greens, Grilled Asparagus,  
Feta cheese, Cherry Tomatoes,  
Roasted Shallot Vinaigrette **10.95**

## **Rucola con Noci e Parmigiano**

Baby Arugula, Roasted Walnuts, Shaved Parmesan,  
Lemon Vinaigrette, Lemon Zest **10.95**

## **Insalata di Vaghi**

Mixed Field Greens, Tomatoes, Capers, Red Onion,  
Avocado, Black Olives, Feta Cheese,  
Balsamic Vinaigrette **10.95**

# SEAFOOD & MEAT

## **Trota alla Fiorentina**

Pan-Sautéed Trout stuffed with Jumbo Crabmeat and Spinach, Fresh Italian Herbs, Lemon White Wine Sauce, Linguini sauced with garlic butter **28.95**

## **Scaloppini di Salmon**

Broiled Salmon Scaloppini, Pine Nuts, Fresh Herbs, Lemon Wine Sauce, Roasted Red Potatoes and Sautéed Spinach **27.95**

## **Prosciutto Crudo Avvolto Capesante**

Prosciutto Wrapped Pan-seared Scallops, Garlic, White Beans, Shallots, Spinach, Lemon Beurre Blanc **27.95**

## **Seafood Risotto**

Risotto with clams and grilled shrimp, sautéed with spinach, shallots, in white wine sauce **25.95**

## **Piccata al Limone**

Sautéed Veal Scaloppini, Capers, Lemon Butter Sauce, Potato Puree, Mix Vegetables **26.95**

## **Vitello alla Parmigiana**

Breaded Veal topped with Mozzarella Cheese and Tomato Sauce, Linguine with Marinara sauce **27.95**

## **Vitello alla DeCarlo's**

Chef Creation -- Veal Scaloppini with Jumbo Crabmeat, Asparagus, Mozzarella cheese, Sautéed in Lemon Butter White Wine Sauce, Potato Puree, Carrots **29.95**

## **Scaloppini di Pollo alla Francese**

Chicken Scaloppini Dipped in a Light Egg Batter, Sautéed in Butter and Wine, Potato Puree, Mix Vegetables **23.95**

## **Parmigiano di Maiale in Crosta**

Parmesan Crusted 12oz Bone-In Pork Chops, Creamy Polenta, Broccoli **22.95**

## **Filet di Manzo**

Grilled 8oz of Filet topped with Mushrooms, Brandy Wine Cream sauce, served with Lucy Salad **43.95**

## **Costoletta di Vitello**

Pan-seared 12oz Veal Chop, Red Wine Brown Sauce, Potato Puree and Broccolini **35.95**

# PASTA

Whole wheat and gluten free penne pasta available.

## **Agnolotti alla Crema**

Housemade Pasta filled with Spinach and Ricotta Cheese, Parmesan Cream Sauce **22.95**

## **Linguine alla Bolognese**

Trenette Pasta with Finely Chopped Veal, Traditional Tomato Sauce, with pane allaglio **23.95**

## **Ravioli con Manzo e Copra Formaggio**

House made pasta filled with Braised Short Rib and Goat Cheese, Cherry Tomatoes, Spinach, Mushroom Cream Sauce **24.95**

## **Gamberi e Capesante**

Sautéed Shrimp and Scallops, Linguine, Sun-Dried Tomatoes, Pancetta, Mushrooms, Basil, Olive Oil, Shallots **28.95**

## **Pappardelle alla Aragosta**

Chef special creation large flat pasta sautéed with lobster meat, shrimp, mascarpone & champagne cream sauce **29.95**

## **Trenette alla Carbonara**

Crispy pancetta, Trenette Pasta, Parmesan Cream Sauce, Fresh Parsley **22.95**

## **Veal and Spinach Lasagna**

Veal and Spinach Lasagna with Garlic, Onion, Parsley, Italian Cheese Trio **26.95**

## **Frutti di Mare**

Mussels, Clams, Shrimp, Scallops, Calamari, over Linguine pasta, Tomato Sauce **29.95**

## **Accompaniments**

**\$6 Each**

Creamy polenta  
Broccoli

Brussel sprouts  
Herb risotto

Grilled asparagus  
Mashed potatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.