



# DINNER MENU

## APPETIZERS

**Mozzarella Caprese** **\$12.95**  
Mozzarella Cheese, Ripe Tomato Slices, Sautéed Capers, Fried Basil, Balsamic Reduction, Extra Virgin Olive Oil

**Carciofo alla Romana** **\$12.95**  
Whole Artichoke Cooked, Lemon, Extra Virgin Olive Oil, Mustard Dressing

**Calamari Fritti** **\$14.95**  
Crispy Calamari, Marinara, Garlic Aioli

**Funghi Ripiene** **\$12.95**  
Portabella Mushroom, Spicy Sausage, Feta Cheese, Tomato Caponata, Fresh Basil

**Prosciutto e Melone** **\$13.95**  
Seasonal Melon Slices, Thin Prosciutto, Balsamic Glaze

**Mussel al Pomodoro** **\$15.95**  
Sautéed Mussels, Garlic, Tomato Sauce, Linguine Pasta

**Pane all'aglio** **\$5.95**  
Freshly Baked Bread, Garlic, Extra Virgin Olive Oil

**Antipasto** **\$15.95**  
Grilled Asparagus, Fresh Mozzarella, Salami, Prosciutto, Marinated Olives, Crostini Bread

## SOUPS & SALADS

**Zuppa del Giorno** **\$10.95 Bowl**  
Housemade Soup of the Day

**Pasta e Fagioli** **\$10.95 Bowl**  
Traditional Pasta and Bean Soup

**Insalata di Cesare** **\$11.95**  
Chopped Romaine Lettuce, Grated Parmesan Cheese, Croutons, Caesar Dressing

**Insalata Mista** **\$11.95**  
Mixed Field Greens, Grilled Asparagus, Feta cheese, Cherry Tomatoes, Roasted Shallot Vinaigrette

**Rucola con Noci e Parmigiano** **\$11.95**  
Baby Arugula, Roasted Walnuts, Shaved Parmesan, Lemon Vinaigrette, Lemon Zest

**Insalata di Vaghi** **\$11.95**  
Mixed Field Greens, Tomatoes, Capers, Red Onion, Avocado, Black Olives, Feta Cheese, Balsamic Vinaigrette

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

# SEAFOOD & MEAT

<b>Trota alla Fiorentina</b>	<b>\$29.95</b>
Pan-Sautéed Trout stuffed with Jumbo Crabmeat, Spinach, Fresh Italian Herbs, Lemon White Wine Sauce, Linguini with Garlic Butter	
<b>Scaloppini di Salmon</b>	<b>\$28.95</b>
Broiled Salmon Scaloppini, Pine Nuts, Fresh Herbs, Lemon Wine Sauce, Potato Puree, Sautéed Spinach	
<b>Prosciutto Crudo Avvolto Capesante</b>	<b>\$29.95</b>
Prosciutto Wrapped Pan-seared Scallops, Garlic, White Beans, Shallots, Spinach, Lemon Beurre Blanc Sauce	
<b>Seafood Risotto</b>	<b>\$27.95</b>
Risotto, Clams, Lobster Meat, Grilled Shrimp, Spinach, Shallots, White Wine Sauce	
<b>Piccata al Limone</b>	<b>\$27.95</b>
Sautéed Veal Scaloppini, Capers, Lemon Butter Sauce, Potato Puree, Mix Vegetables	
<b>Vitello alla Parmigana</b>	<b>\$28.95</b>
Breaded Veal topped with Mozzarella Cheese, Tomato Sauce, Linguine & Marinara	
<b>Vitello alla DeCarlo's</b>	<b>\$30.95</b>
Chef Creation -- Veal Scaloppini with Jumbo Crabmeat, Asparagus, Mozzarella Cheese, Sautéed in Lemon Butter White Wine Sauce, Potato Puree, Carrots	
<b>Scaloppini di Pollo alla Francese</b>	<b>\$26.95</b>
Chicken Scaloppini Dipped in a Light Egg Batter, Sautéed in Butter & Wine, Potato Puree, Mixed Vegetables	
<b>Parmigiano di Maiale in Crosta</b>	<b>\$25.95</b>
Parmesan Crusted 12oz Bone-In Pork Chop, Creamy Polenta, Broccoli	
<b>Filet di Manzo</b>	<b>\$54.95</b>
Grilled 8oz of Filet with Mushrooms, Brandy Wine Cream Sauce, Served with Lucy Salad	
<b>Costoletta di Vitello</b>	<b>\$37.95</b>
Pan-seared 12oz Veal Chop, Red Wine Brown Sauce, Potato Puree, Broccoli	

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# PASTA

Whole wheat and gluten free penne pasta available upon request.

<b>Agnolotti alla Crema</b>	<b>\$24.95</b>
Housemade Pasta filled with Spinach & Ricotta Cheese, Parmesan Cream Sauce	
<b>Linguine alla Bolognese</b>	<b>\$25.95</b>
Linguine Pasta, Chopped Veal, Traditional Tomato Sauce with Pane Allagilio	
<b>Ravioli con manzo e Copra Formaggio</b>	<b>\$26.95</b>
Housemade Pasta filled with Braised Short Rib & Goat Cheese, Cherry Tomatoes, Spinach, Mushroom Cream Sauce	
<b>Gamberi e Capesante</b>	<b>\$29.95</b>
Sautéed Shrimp and Scallops, Linguine, Sun-Dried Tomatoes, Pancetta, Mushrooms, Basil, Extra Virgin Olive Oil, Shallots	
<b>Pappardelle alla Aragosta</b>	<b>\$30.95</b>
Chef Special - Flat Pasta with Lobster Meat, Shrimp, Mascarpone, Champagne Cream Sauce	
<b>Trenette alla Carbonara</b>	<b>\$25.95</b>
Crispy Pancetta, Trenette Pasta, Fresh Parsley, Parmesan Cream Sauce	
<b>Veal and Spinach Lasagna</b>	<b>\$27.95</b>
Veal and Spinach Lasagna, Garlic, Onion, Fresh Parsley, Italian Cheese Trio	
<b>Frutti di Mare</b>	<b>\$30.95</b>
Mussels, Clams, Shrimp, Scallops Served with Linguine Pasta, Tomato Sauce	

## Accompaniments \$6 Each

**Creamy Polenta  
Broccoli**

**Brussel Sprouts  
Herb Risotto**

**Grilled Asparagus  
Mashed Potatoes**

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