

DeCarlo's Restaurant



Lunch Menu

appetizers

Mozzarella alla Caprese

Mozzarella Cheese, Basil, Ripe Tomato Slices,
Balsamic Reduction, Extra Virgin Olive Oil 9

Carciofo alla Romana

Whole Artichoke Cooked with Lemon and
Extra Virgin Olive Oil, Mustard Dressing 12

Calamari Fritti

Crispy Calamari with Marinara Sauce 10

Pane all'aglio

Freshly Baked Bread with Garlic, Olive Oil 4

SOUPS AND SALADS

Zuppa del Giorno

Housemade Soup of the Day 6 cup / 9 bowl

Insalata di Cesare

Chopped Romaine Lettuce, Grated Parmesan Cheese,
Brioche Croutons, Caesar Dressing 8

Insalata Mista

Mixed Field Greens, Grilled Asparagus,
Peppered Goat Cheese, Cherry Tomatoes,
Roasted Shallot Vinaigrette 9

Rucola con Noci e Parmigiano

Baby Arugula, Roasted Walnuts, Shaved Parmesan,
Lemon Vinaigrette, Lemon Zest 10

Insalata di Vaghi

Mixed Field Greens, Tomato, Capers,
Red Onion, Avocado, Black Olives, Feta Cheese,
Balsamic Vinaigrette 9

entree salads

Insalata Mediterranea

Mixed Field Greens, Grilled Chicken, Tomatoes, Avocado, Kalamata Olives,
Red Onion, Capers, Cucumber, Feta Cheese, Balsamic Vinaigrette 16

Diane Rehm's Insalata

Artesian Greens, Grilled Shrimp, Portobello Mushroom, Roasted Peppers,
Goat Cheese, Balsamic Vinaigrette 18

Insalata di Cobb

Chopped Romaine, Fresh Prosciutto, Hard-Boiled Egg, Crispy Bacon,
Avocado, Cherry Tomatoes, Blue Cheese Dressing 14

Panzanella Insalata con Bistecca

Traditional Italian Bread Salad with Artesian Greens, Grilled Flank Steak, Chopped French Baguette, Green
Peas, Asparagus, Mint, Sherry and Dijon Vinaigrette 17

panini

All paninis are served with your choice of french fries, sweet potato fries or vegetable medley. Substitute a cup of soup or a side salad for an additional \$3.

Capri

Prosciutto, Sliced Tomato, Fresh Mozzarella, Basil, Arugula, Oregano, Extra Virgin Olive Oil, Ciabatta 16

Panini di Insalata Pollo

Chicken Salad Panini with Chopped Chicken, Onions, Diced Celery, Creamy Aioli, Lettuce, Tomato, Croissant 12

Panini di Nero e Blu

Ground Beef Burger, Blue Cheese, Tomato, Arugula, Sautéed Onions and Mushrooms, Sesame Bun 16

Polpetta

Housemade Meatballs, Traditional Tomato Sauce, Sesame Bun, Grated Parmesan, Parsley 14

Italiano

Italian Panini with Sliced Capicola, Mortadella, Salami, Shredded Romaine, Tomato, Provolone Cheese, Pepperoncinis, Onions, Oil & Vinegar Dressing, Ciabatta 17

Verdure Arrostate

Roasted & Grilled Vegetable Panini with Eggplant, Roasted Peppers, Red Onion, Mozzarella Cheese, Basil Pesto Aioli, Ciabatta 13

Salmone

Sliced, Smoked Salmon Panini with Red Onion, Fontina Cheese, Lemon Dill Aioli, Ciabatta 15

pasta

Agnolotti alla Crema

Housemade Pasta filled with Spinach and Ricotta Cheese, Parmesan Cream Sauce 15

Linguine alla Bolognese

Finely Chopped Veal, Traditional Tomato Sauce, Linguine Pasta, Garlic Toast 18

Ravioli con Manzo e Capra Formaggio

Housemade Pasta filled with Braised Short Rib and Goat Cheese, Cherry Tomatoes, Spinach, Mushroom Cream Sauce 20

Trenette alla Carbonara

Crispy Bacon, Housemade Trenette Pasta, Parmesan Cream Sauce, Fresh Parsley 16

Gamberetti e Granchi

Shrimp, Jumbo Lump Crab Meat, Housemade Basil Fettuccine, Vodka Sauce, Lemon 19

Lasagne ai Carciofi Pollo e Spinaci

Roasted Chicken, Artichokes and Spinach Lasagna with Garlic, Onion, Parsley, Italian Cheese Trio 18

Lucy's favorites

Frittata di DeCarlo

Open-Faced Omelet, Wild Mushrooms, Roasted Peppers, Prosciutto, Mozzarella, Fresh Basil 15

Pane Toscano

Grilled Flatbread topped with Crumbled Italian Sausage, Ricotta Cheese, Grilled Asparagus, & Caramelized Onions 18

Gusto d'Italia

Three for \$18 Taste of Italy. Select one item from each category:

Soup

Soup of the Day
Pasta Fagoli

Salad

Arugula
Caesar
Mixed Greens

Pasta

Linguine Bolognese
Trenette Carbonara
Angel Hair with Spinach

seafood ~~AND~~ meat

Scaloppini di Salmone

Broiled Salmon Scaloppini, Pine Nuts, Fresh Herbs, Lemon Beurre Blanc, Potato Purée, Sautéed Spinach 20

Piccata al Limone

Sautéed Veal Scaloppini, Capers, Lemon Butter, Chopped Prosciutto, Linguine, Spinach, Artichokes 21

Cioppino

Sautéed Mussels, Scallops, Clams, Shrimp in a Tomato Saffron Broth, White Beans, Grilled Bread 18

Saltimbocca alla Romana

Sautéed Slices of Veal Scaloppini, Sliced Prosciutto, Sage, Lemon & White Wine Sauce, over Herbed Parmesan Risotto and Broccoli 23

Erba e Limone Pollo Arrostito

Lemon and Herb Roasted Quarter Chicken, Garlic & Parmesan Roasted Potatoes, Brussel Sprouts, Lemon Beurre Blanc 16

best of brunch

Served on Saturdays and Sundays only

Shrimp & Polenta Cake

Sautéed Shrimp, Roasted Peppers, Pancetta, Asparagus, Polenta Cakes, Sherry Wine 16

French Toast

Egg-Battered French Toast, Powdered Sugar, Cinnamon, Maple Syrup 13

Traditional Eggs Benedict

Canadian Bacon, Poached Eggs, English Muffin, Hollandaise, Served with Roasted Potatoes 14

*Try *Surf-Style* with Jumbo Lump Crab, Arugula and Roasted Tomatoes 17

Lemon & Ricotta Pancakes

Housemade Lemon & Ricotta Pancakes, Fresh Fruit, Whipped Cream, Maple Syrup 13

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