

DeCarlo's Restaurant



Dinner Menu

appetizers

Mozzarella Caprese

Mozzarella Cheese, Basil, Ripe Tomato Slices,
Balsamic Reduction, Extra Virgin Olive Oil 11

Carciofo alla Romana

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

Calamari e Zucchini Fritti

Crispy Calamari and Zucchini,
Marinara & Garlic Aioli 13

Funghi Ripieni

Portabella Mushrooms stuffed with
Spicy Sausage, Feta Cheese, Tomato Caponata,
Fresh Basil 15

Prosciutto e Melone

Seasonal Melon Slices, Thin Prosciutto,
Balsamic Glaze 12

Cozze al Pomodoro

Mussels stuffed with Parmesan Cheese,
Bread Crumbs, Tomato Caponata
Thyme, White Wine,
9 small / 14 large

Pane all'aglio

Freshly Baked Bread with Garlic, Olive Oil 5

SOUPS AND SALADS

Zuppa del Giorno

Housemade Soup of the Day 6 cup / 9 bowl

Pasta e Fagioli Soup

Traditional Pasta and Bean Soup 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, Tomatoes, Capers, Red Onion,
Avocado, Black Olives, Feta Cheese,
Balsamic Vinaigrette 9

antipasto

Make your own antipasto platter. Minimum of four selections required.
Platters are served with crostini.

\$5 each:

Genoa Salami

Prosciutto di Parma

Soppresata

Mortadella

\$4 each:

Gorgonzola

Herbed Goat Cheese

Mozzarella

Aged Pecorino

\$3 each:

Marinated Olives

Roasted Vegetables

Garlic Hummus

Tomato Caponata

seafood AND meat

Trota con Carciofi e Finocchietto

Pan-Sautéed Trout, Fresh Italian Herbs, Garlic, Lemon, White Wine, Olive Oil,
Creamy Polenta, Roasted Fennel & Artichokes **23**

Scaloppini di Salmon

Broiled Salmon Scaloppini, Pine Nuts, Fresh Herbs, Lemon Beurre Blanc,
Sautéed Spinach, Potato Purée **25**

Prosciutto Crudo Avvolto Capesante

Prosciutto wrapped Pan-Seared Scallops, Garlic White Beans, Shallots, Spinach, Lemon Beurre Blanc **28**

Piccata al Limone

Sautéed Veal Scaloppini, Capers, Lemon Butter, Chopped Prosciutto, Linguine, Spinach, Artichokes **26**

Vitello alla Parmigiana

Breaded Veal topped with Mozzarella Cheese and Tomato Sauce, Housemade Basil Pesto Linguine **27**

Pollo alla Cacciatore

Seasoned Chicken Breast served “Hunter’s Wife Style” with Tomatoes, Carrots,
Red Bell Peppers, Onions, Olives, and Capers. Served over Creamy Polenta **21**

Saltimbocco alla Romana

Sautéed Veal Scallopini, Sliced Prosciutto, Sage, Lemon and White Wine Sauce
Herbed Parmesan Risotto and Broccolini **29**

Erba e Limone Pollo Arrostito

Lemon and Herb Roasted Half Chicken, Garlic and Parmesan Potatoes, Brussel Sprouts,
Lemon Beurre Blanc **19**

Parmigiano di Maiale in Crosta

Parmesan Crusted 12oz Bone-In Pork Chops, Herbed Mashed Potatoes, Sautéed Spinach **20**

Bistecca alla Griglia

12oz New York Strip Steak, Balsamic Vinegar, Rosemary, Sage, Thyme, Baby Spinach,
Herbed Garlic Butter **34**

Filet di Manzo

Grilled Filet topped with Blue Cheese, Mushrooms, Brandy Wine Cream
Herbed Parmesan Risotto, Grilled Asparagus **30 5oz / 43 8oz**

Costoletta di Vitello

Pan-Seared 12oz Veal Chop, Red Wine Reduction, Rosemary, Garlic, Fennel, Arugula
and Frisée Salad, Dijon Vinaigrette **58**

pasta

Whole wheat and gluten free penne pasta available.

Agnolotti alla Crema

Housemade Pasta filled with Spinach and Ricotta Cheese, Parmesan Cream Sauce 22

Linguine alla Bolognese

Finely Chopped Veal, Traditional Tomato Sauce, Linguine Pasta, Garlic Toast 23

Gamberi e Capesante

Sautéed Shrimp and Scallops, Linguine, Sun-Dried Tomatoes, Pancetta, Mushrooms, Basil, Olive Oil, Shallots 27

Ravioli con Manzo e Capra Formaggio

Housemade Pasta filled with Braised Short Rib and Goat Cheese, Cherry Tomatoes, Spinach, Mushroom Cream Sauce 24

Trenette alla Carbonara

Crispy Bacon, Housemade Trenette Pasta, Parmesan Cream Sauce, Fresh Parsley 22

Gamberetti e Granchi

Shrimp, Jumbo Lump Crab Meat, Housemade Basil Fettucine, Vodka Sauce, Lemon 26

Lasagne ai Carciofi Pollo e Spinaci

Roasted Chicken, Artichoke and Spinach Lasagna with Garlic, Onion, Parsley, Italian Cheese Trio 20

Ravioli de Carne

Housemade Pasta Filled with Veal and Ricotta Cheese, Traditional Tomato Sauce 23

Frutti di Mare

Mussels, Clams, Shrimp, Scallops, Calamari, Linguine, Tomato Sauce 29

accompagnamenti

\$6 Each or a Plate of Any Four Sides \$22

Creamy Polenta

Brussel Sprouts

Grilled Asparagus

Garlic & Parmesan
Potatoes

Broccolini

Mushrooms with Lentils
and Caramelized Onions

Mashed Potatoes

Roasted Garlic White
Beans with Spinach

Herbed Risotto

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