

Bienvenuti Alla CASA SAN CARLO

HOMEMADE ITALIAN COOKING

MASTER CHEF
Carlo Cappiello

DINNER MENU

Appetizers/Small Plates

Cold Antipasta	\$15
<i>fresh sliced italian meats and cheeses, anchovies, roasted red peppers, artichokes, marinated mushrooms, and black olives served with crostini</i>	
Fried Zucchini	\$8
<i>fresh fried zucchini served with a side of our classic tomato sauce</i>	
Calamari	\$11
<i>fried calamari with your choice of classic or spicy marinara sauce</i>	
Bruschetta	\$8
<i>toasted bread topped with chopped tomatoes, garlic, basil, parsley and parmigiana cheese</i>	
Baked Clams	\$12
<i>fresh clams oregonata style</i>	
Clams Casino	\$12
<i>fresh clams stuffed with roasted red peppers and bacon</i>	
Mussels Marinara or Bianco	\$12
<i>fresh mussels in our chunky marinara sauce or in a white wine garlic sauce</i>	
Fried Mozzarella	\$11
<i>fresh mozzarella, sliced, egg battered and fried to a golden perfection topped with tomato sauce and fresh grated parmigiana cheese</i>	

Insalate (Salad)

House Salad	\$10
<i>a bed of greens topped with tomatoes, cucumbers, onions, salami, provolone, marinated mushrooms and fresh shaved parmigiana reggiano cheese</i>	
Caprese Salad	\$12
<i>fresh sliced mozzarella, layered with fresh basil and tomatoes, a side of marinated mushrooms and roasted red peppers and a side of basil pesto</i>	
Spinach Salad	\$10
<i>fresh spinach tomatoes, mushrooms, onions and our fresh homemade hot bacon dressing</i>	
Caesar Salad	\$5
<i>fresh romaine tossed with croutons and our caesar dressing</i>	
Mixed Tossed Salad	\$5
<i>fresh mixed greens topped with tomatoes, cucumbers, red onion, a pepperocini and a black olive.</i>	

Add a protein choice of grilled or blackened
chicken \$5 shrimp \$7 salmon* \$9 tuna* \$9
catch of the day* (market price)

Soups

Pasta Faggioli	\$8
Tortellili in Brodo	\$8
Stracciatella Fiorentina	\$8

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Traditional Italian Dishes

Baked Meat Lasagna	\$15
Baked Manicotti	\$14
Baked Ziti	\$14
<i>ziti pasta baked with ricotta cheese and tomato sauce, topped with melted mozzarella cheese</i>	
<i>add italian sausage \$2, eggplant \$4, chicken \$6</i>	
Eggplant Parmigiana.	\$16
<i>eggplant topped with tomato sauce and melted mozzarella cheese, served with a side order of spaghetti with tomato sauce</i>	
Eggplant Rollatini.	\$17
<i>eggplant rolled with ricotta and mozzarella cheese, mixed with fresh herbs. Topped with tomato sauce and melted mozzarella cheese. Served with a side order of spaghetti with tomato sauce</i>	
Meat or Cheese Ravioli	\$14
<i>pasta pocket stuffed with meat, or ricotta cheese, topped with tomato sauce</i>	
<i>add meatsauce, meatballs, or italian sausage \$3</i>	
Spaghetti	\$12
<i>topped with our classic tomato sauce or chunky marinara sauce</i>	
<i>add meatsauce, meatballs or italian sausage \$3</i>	
Fettuccini Alfredo	\$13
<i>tossed in our classic creamy parmesan sauce</i>	
<i>add chicken \$5, shrimp \$7, salmon \$10</i>	

Specialty Pasta Dishes

Tortellini Bolognese	\$16
<i>meat filled pasta in a creamy pink meat sauce</i>	
Penne alla Pomodoro Fresco	\$16
<i>fresh tomatoes, pancetta, fresh basil and garlic</i>	
Spaghetti alla Carbonara	\$16
<i>sauteed onions and pancetta in a creamy white sauce</i>	
Tortellini alla Panna	\$16
<i>cheese filled pasta in a creamy white sauce with mushrooms, prosciutto and peas</i>	
Classico Penne alla Vodka	\$17
<i>chopped meat, ham and onions in a classic tomato sauce, accented with vodka and a touch of cream</i>	
Pasta Primavera.	\$16
<i>zucchini, yellow squash, carrots, mushrooms, and broccoli with a choice of cream sauce or chunky marinara sauce</i>	
Puttanesca alla Carlo	\$16
<i>spaghetti with capers, black olives, garlic and anchovies in a chunky marinara sauce</i>	
Fettucini alla Casa	\$16
<i>prosciutto, mushrooms, peas and broccoli in a creamy white sauce</i>	

Chicken

served with a side of pasta with tomato sauce and our homemade bread

Chicken Parmigiana	\$16
<i>chicken cutlet parmesan topped with our classic tomato sauce and melted mozzarella cheese</i>	
Chicken Francese	\$16
<i>boneless chicken breast egg-battered and sauteed in a white wine lemon butter sauce</i>	
Chicken Marsala	\$17
<i>boneless chicken breast in a marsala wine sauce with sauteed mushrooms</i>	
Chicken Cacciatore Classico.	\$18
<i>boneless chicken breast sauteed with onions, mushrooms, tomatoes and wine in our classic marinara sauce</i>	
Chicken Capriccioso.	\$18
<i>boneless chicken breast sauteed in a sherry cream sauce served over a bed of fettuccini topped with melted mozzarella cheese then sprinkled with fresh grated parmigiano reggiano cheese</i>	
Chicken Favoloso	\$19
<i>boneless chicken breast, prosciutto, and artichokes sauteed in a brandy cream sauce served over a bed of fresh spinach, then baked with melted mozzarella cheese</i>	
Chicken alla Carlo	\$19
<i>boneless chicken breast layered with prosciutto and artichokes in a brown wine sauce topped with melted mozzarella cheese</i>	

Milk Fed Veal

served with a side of pasta with tomato sauce and our homemade bread

Veal Parmigiana	\$18
<i>veal cutlet parmesan topped with our classic tomato sauce and melted mozzarella cheese</i>	
Veal Picatta	\$18
<i>veal scallopini in a white wine lemon butter sauce with capers and zucchini</i>	
Veal Marsala	\$18
<i>veal scallopini in a marsala wine sauce with sauteed mushrooms</i>	
Veal Capriccioso	\$19
<i>veal scallopini sauteed in a sherry cream sauce served over a bed of fettuccini topped with melted mozzarella and a sprinkling of parmigiano reggiano cheese</i>	
Veal alla Carlo	\$20
<i>veal scallopini, mushrooms, artichokes and chopped prosciutto sauteed in a brandy marinara sauce topped with melted mozzarella cheese</i>	
Veal Veneziana	\$20
<i>veal scallopini in a white wine sauce with mushrooms and prosciutto then topped with melted mozzarella cheese</i>	

Seafood Specialties

served with our homemade bread

Pescatore alla Sorrento	\$24
<i>clams, mussels, shrimp and calamari in a spicy or sweet marinara sauce served over a bed of linguini</i>	
Shrimp alla Carlo	\$23
<i>jumbo shrimp and clams sauteed in a brandy marinara sauce with sun-dried tomatoes, mushrooms and garlic served over a bed of linguini</i>	
Scungilli Fra Diavolo	\$20
<i>scungilli served in a spicy marinara sauce served over a bed of linguini</i>	
Shrimp Parmigiana	\$20
<i>shrimp parmesan topped with our classic tomato sauce and melted mozzarella cheese</i>	
Shrimp Marinara	\$20
<i>fresh jumbo shrimp sauteed in our classic or spicy marinara sauce</i>	
Linguini alla Calamari	\$20
<i>fresh calamari rings sauteed in our classic or spicy marinara sauce</i>	
Linguini with Clam Sauce	\$20
<i>fresh clams served over linguini in a white wine garlic sauce or a chunky marinara sauce</i>	
Catch of the Day	(Market Price)
<i>(ask your server)</i>	

Dessert

Tiramisu	\$8	Cannoli	\$5
Chocolate Cannoli	\$6	Profiteroles	\$7
Italian Cheesecake	\$8	Limoncello Cake	\$8

Beverages

Soft Drinks	\$2.99	Ice Tea	\$2.49
Bottle Water	\$4.99	Coffee	\$2.99
Espresso	\$3.99	Double Espresso	\$5.99
Cappuccino	\$6.99	Milk	\$3.49
San Pellegrino	\$5.99	Chocolate Milk	\$3.99

All orders can be customized.

Extra charge for substitutions. Please ask your server.

We reserve the right to add 18% gratuity to any party of 6 or more.

There will be a \$5 charge to split your dish.

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