

30
CARLUCCI
Rosemont

EMBRACING *authentic italian*
TRADITIONS FOR OVER 30 YEARS

Restaurant Week Dinner Prix-Fixe Menu

\$44 per person, available March 1-7, 2020 only

*Special menu only available during Rosemont Restaurant Week 2020
Not valid with any other offer.*

ANTIPASTI

Choice of

Calamari

Crispy Fried Calamari, Served with Roasted Garlic Tomato Sauce, Lemon

Arancini

Homemade Risotto Balls Filled with Italian Brie, Fontina Cheese and Peas, Over Tomato Basil Sauce, Shaved Pecorino

Burrata

Soft Burrata Cheese, Oven Roasted Red and Golden Beets, Fresh Basil, Toasted Almonds, Baby Arugula, Pesto

Salsiccia i Pepperoni

Italian Sausage and Roasted Bell Peppers, Served over Soft Mascarpone Polenta

PIATTI DELLA CASA

Choice of

Ossobuco d'Agnello

Braised Bone-In Lamb Shank, Soft Mascarpone Polenta, Sautéed Spinach, Chianti Red Wine Reduction

Linguini con Prosciutto

Linguini Spooled Tableside inside a Fresh Wheel of Parmesan Cheese with Prosciutto di Parma, Peas and Fresh Basil

Tilapia con Capesante

Pan Seared Tilapia, Roasted Sea Scallops, Creamy Italian Farro, Arugula Pesto, Marinated Roasted Cherry Tomatoes

Pollo alla Vesuvio

Farm House Roasted Bone-In Chicken, Roasted Potatoes, Peas, Red Bell Peppers, Oregano, Garlic-Pinot Grigio Sauce

DOLCI

Choice of

Torta al Cioccolato

Flourless Truffle Chocolate Cake with Homemade Vanilla Gelato and Raspberry Coulis

Cannoli alla Sicilina

Homemade Cannoli Filled with Sweetened Mascarpone and Fresh Ricotta, Orange Zest, Crushed Pistachio

Torta di Mascarpone

Turtle Cheesecake with Roasted Cashews, Caramel Sauce, Whipped Cream and Fresh Strawberries

Tiramisu

Espresso and Marsala Soaked Ladyfingers Layered with Mascarpone Cream, and Cocoa