

Welcome
To
Carluccio's
Tivoli Gardens
Restaurant



Fine
Italian
Cuisine

Tuesday — Sunday • 4:30 P.M. — 10:00 P.M.
Closed Mondays

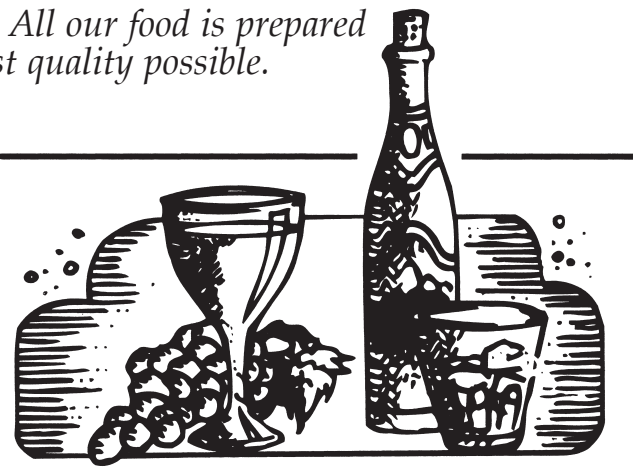
Welcome to Carluccio's, we ask you to be patient. All our food is prepared to order to assure you the finest and freshest quality possible.

Cocktails

Ask your waiter or waitress for your favorite cocktail.

We have a full line of before and after dinner drinks.

Please look over our Wine List for your favorite bottled wine.



Beverages

Soft Drinks (Complimentary Refills) 1.99
Coke • Diet Coke • Sprite • Dr. Pepper • Lemonade • Gingerale

Milk.....	2.25	Coffee.....	1.99
Orange Juice.....	2.25	Espresso.....	2.75
Iced Tea.....	1.99	Cappuccino.....	2.99
Hot Tea.....	1.99	Mocha Cappuccino.....	3.25

Appetizers *Hot*

Zuppa de Clams.....	6.99
Baked Clams Casino.....	7.99
Steamed Clams with chopped Tomatoes and Onions.....	6.99
Crab Stuffed Shrimp.....	6.99
Deep Fried Shrimp.....	6.99
Shrimp Fradiavolo (Hot or Mild).....	6.99
Shrimp Scampi.....	6.99
Fresh Mussels (Red or White) (Hot or Mild).....	6.99
Fresh Baked Mushrooms in White Sauce with Melted Cheese.....	5.99
Deep Fried Calamari (Squid) with Marinara Sauce.....	6.99
Fried Mozzarella topped with Marinara Sauce.....	5.49
Deep Fried Zucchini with Marinara Sauce and Ranch Dressing.....	5.99
Chicken Fingers (Hot, Medium, Mild or Plain).....	5.99
Baked Artichoke Hearts (Red or White).....	5.99

Cold

Shrimp Cocktail.....	7.49
Clams on the Half Shell.....	6.99
Tomatoes, Fresh Mozzarella Cheese and Basil.....	5.99

Salads

Caesar Salad.....	3.99
Mixed Green Salad.....	2.99
Pimento and Anchovy Salad.....	5.99
Tomato, Onion Salad.....	3.99
Calamari Salad (Squid).....	6.99
Single Antipasto Salad.....	6.99
Double Antipasto Salad.....	8.99
Chicken Caesar Salad.....	9.99

Side Orders

Meat Balls.....	2.99
Sausage Link.....	1.99
Pimentos.....	1.50
Anchovies.....	1.75
Garlic Bread.....	1.99
Steamed Broccoli or Spinach.....	2.99
Garlic Cheese Bread.....	2.99

Soups

	Cup	Bowl
Homemade Minestrone Soup (Italian Vegetable).....	2.75	3.75
Homemade Chicken Soup.....	2.75	3.75

Carluccio's Martini List

Carmel Apple Martini.....	6.75	Lemon Drop Martini.....	6.75
Butterscotch Schnapps and Apple Pucker		Absolut Citron and Lemonade	
Margarita Martini.....	6.75	Apple Martini.....	6.75
Tequila, Triple Sec & Lime Juice with a Salted Rim		Ketel One Vodka and Apple Pucker	
Glacier Blue Martini.....	6.75	Dirty Martini.....	6.75
Smirnoff Vodka or Bombay Gin and Blue Curacao		Tanqueray Gin or Ketel One Vodka Dry Vermouth and Olive Juice	
Purple Passion Martini.....	6.75	Cosmopolitan Martini.....	6.75
Smirnoff Vodka and a splash of Chambord		Absolut Vodka, Contreau and a Splash of Cranberry Juice	
White Chocolate Martini.....	6.75	Washington Apple Martini.....	6.75
Ketel One Vodka and White Cream de Cocoa		Ketel One Vodka, Crown Royal and Apple Pucker	

We have banquet facilities available for groups of 20-50. Remember us for your next special occasion.

Thank You for Dining with Us...

Pasta

*We Use Only the finest Quality Imported Pasta
All Pasta Dinners Served with Hot Homemade Italian Bread*

Spaghetti and Marinara Sauce7.99	Spaghetti, Garlic, Butter and Basil7.99
Spaghetti and Meat Sauce7.99	Spaghetti, Garlic, Butter and Mushrooms8.99
Spaghetti and Meat Balls8.99	Spaghetti, Fresh Mushrooms in Marinara and Garlic 8.99
Spaghetti and Sausage.....8.99	
Spaghetti, Garlic, Olive Oil and Basil7.99	

Pizza

Thick, Sicilian Style

Each Additional Topping \$1.50

Onion • Green Pepper • Mushrooms • Olives • Fresh Tomatoes
Anchovies • Sausage • Pepperoni • Ham • Meat Ball • Extra Cheese

	Medium	Large
Cheese.....	11.99	13.99

All of our dough is made fresh daily–We serve our pizzas thick, Sicilian Style

Desserts

Chocolate Mousse.....	2.99
Spumoni.....	3.49
<i>Three Flavor Italian Ice Cream</i>	
Tortoni	3.49
<i>Vanilla Ice Cream mixed with Frangelico and Amaretto Liqueurs</i>	
Cannoli.....	3.99
<i>Pastry Shell filled with creamy Ricotta Cheese, Sugar, Mini Chocolate Chips and Vanilla</i>	
Tiramisu	4.49
Cheese Cake.....	4.49
<i>Topped with Whipped Cream, Cherries or Plain</i>	
Sorbet (Seasonal Flavors)	2.99
Cookies & Cream truffle.....	3.99
<i>(Chocolate Covered Cookie Ice Cream)</i>	
Parisienne truffle	3.99
<i>(Rich chocolate ice cream with a raspberry sorbet swirl dipped in dark chocolate)</i>	
Four-Layer Chocolate Cake	4.99



*Entrees Below Served with Hot Homemade Italian Bread
and choice of Soup, House Salad, or Caesar*

Chicken Specialties

Chicken Cacciatore	13.99	Chicken Angelo	14.99
<i>Chicken simmered in our Meat Sauce, Wine, Garlic, sliced Mushrooms, Peppers and Onions (Choice of Boneless Breast Filets or Half Chicken) Served with a side dish of Pasta</i>		<i>Skinless Breast Filets sautéed in Butter, fresh Mushrooms, Artichoke Hearts, Pimentos and Ripe Olives, with a touch of White Wine and Pepper– Served with a side dish of Pasta</i>	
Baked Half Chicken	11.99	Chicken Breast Parmigiana	13.99
<i>Half Chicken baked to perfection served with Lemon wedges (Garlic, Lemon, Basil, Oregano or Pepper upon request) Served with a side dish of Pasta</i>		<i>Sliced breaded Chicken Breast, lightly fried, then smothered with our tasty Meat Sauce and melted Mozzarella Cheese– Served with a side dish of Pasta</i>	
Chicken Sicilian	13.99	Chicken Livers Tarragon	14.99
<i>Thin sliced Chicken lightly floured and sautéed in Garlic, Butter, White Wine and sliced Mushrooms with just a touch of Pepper Served with a side dish of Pasta</i>		<i>Chicken Livers sautéed in Chicken Stock, Butter, Olive Oil, Wine, Garlic, Black Pepper, Tarragon and Sliced Mushrooms, served over Linguini Served with a side dish of Pasta</i>	
Chicken Florentine	14.99	Chicken Francese.....	13.99
<i>Sliced breaded Chicken Breast lightly fried and placed on a bed of Spinach and Creamy Alfredo Sauce topped with Meat Sauce and baked with Mozzarella Cheese Served with a side dish of Pasta</i>		<i>Thin sliced Chicken dipped in beaten Egg, lightly fried, then topped with sliced Mushrooms sautéed in Wine, Butter and a touch of Pepper Served with a side dish of Pasta</i>	
Chicken Marsala	13.99	Chicken Picatte	13.99
<i>Thin sliced Chicken, lightly floured and sautéed in Butter and sweet Marsala Wine with sliced Mushrooms and a touch of Pepper–Served with a side dish of Pasta</i>		<i>Thin sliced Chicken lightly floured and sautéed in Butter, Wine, Lemon and Mushrooms Served with a side dish of Pasta</i>	
Chicken and Broccoli Alfredo.....	14.99	Chicken Milanese	13.99
<i>Chicken and Broccoli sautéed in, Butter, Half and Half and Imported Romano Cheese for a Rich Creamy Alfredo Sauce, then tossed with Fettuccini noodles Served with a side dish of Pasta</i>		<i>Thin sliced breaded Chicken, sautéed in Butter and Olive Oil to a golden brown, served dry with a Lemon garnish Served with a side dish of Pasta</i>	

Veal Dishes

We Use Only The Finest Quality Milk Fed Veal Available

Veal Milanese.....	15.99	Veal Picatte	15.99
<i>Thin sliced breaded Veal, sautéed in Butter and Olive Oil to a golden brown, served dry with a Lemon garnish Served with a side dish of Pasta</i>		<i>Thin sliced Veal, lightly floured, sautéed in Butter, Wine, Lemon and Mushrooms Served with a side dish of Pasta</i>	
Veal Francese	15.99	Veal Scallopini	15.99
<i>Thin sliced Veal dipped in beaten Egg, lightly fried. Then topped with sliced Mushrooms sautéed in Wine, Butter and a touch of Pepper Served with a side dish of Pasta</i>		<i>Thin sliced Veal lightly floured, then sautéed in Butter, Wine, Veal Stock, and Mushrooms with Lemon garnish–Served with a side dish of Pasta</i>	
Veal Parmigiana.....	15.99	Veal Marsala	15.99
<i>Thin sliced breaded Veal lightly fried in Oil. Then baked in a bed of tasty Meat Sauce and covered with Mozzarella Cheese Served with a side dish of Pasta</i>		<i>Thin sliced Veal, lightly floured and sautéed in Butter and sweet Marsala Wine with sliced Mushrooms with a touch of Pepper Served with a side dish of Pasta</i>	
Veal Florentine.....	16.99		
<i>Thin sliced breaded Veal, lightly fried and placed on a bed of fresh Spinach and Alfredo Sauce, topped with Meat Sauce and Mozzarella Cheese and baked–Served with a side dish of Pasta</i>			

Entrees Below served with Hot Homemade Italian Bread
and your choice of Soup, House Salad, or Ceasar.

Seafoods

Shrimp Scampi 15.99
Butterfly Shrimp sautéed in Butter,
Garlic, White Wine and a touch of Lemon
Served with a side dish of pasta

Shrimp Fradiavolo 15.99
Butterfly Shrimp simmered in Garlic, Wine, and
Marinara Sauce, served over Linguini (Hot or Mild)

Shrimp Oreganado 16.99
Butterfly Shrimp sautéed in Butter, Wine and Garlic,
then breaded in seasoned Bread Crumbs and baked
till golden brown. Served over a bed of sautéed sliced
Mushrooms and Pimentos with Garlic, Oregano and
Pepper—Served with a side dish of pasta

Shrimp Parmigiana 15.99
Butterfly Shrimp sautéed in Butter, Garlic, Wine,
Romano Cheese and Marinara, then baked with
Mozzarella Cheese— Served with a side dish of pasta

Crab Stuffed Shrimp 16.99
Shrimp stuffed with our Specially Seasoned Breeding
and Crab Meat—Baked in a Wine, Butter and Garlic
Served with a side dish of pasta

Shrimp Alfredo 15.99
Shrimp sautéed in Butter, Half & Half and Imported
Romano Cheese for a very rich Alfredo Sauce, then
tossed with Fettuccini noodles

Deep Fried Shrimp 14.99
Butterfly Shrimp dipped in egg then breaded and deep
fried golden brown—Served with cocktail sauce.
Served with a side dish of pasta

Additional Entrees

Steak Pizzaiola (Filet Mignon) 19.99
Seared rare. Cooked to your desired temperature with fresh
Mushrooms, Green Peppers, Onions, Wine, Garlic, Black
Pepper, Romano Cheese and Meat Sauce
Served with a side dish of pasta

Eggplant Parmigiana..... 12.99
Breaded Eggplant fried to a golden brown
then smothered with Marinara Sauce and baked
with Mozzarella Cheese— Served with a side dish of pasta

Pasta Primavera 12.99
Fresh Broccoli, Zucchini, Tomatoes and Carrots
sautéed with Chicken Stock, Wine, Galic, Olive Oil, Basil
and a touch of Black Pepper and Oregano
Tossed with Angle Hair (Red or White)
With Chicken 14.99
With Shrimp 16.99

Zuppa De Clams 15.99
Fresh Clams simmered in your choice of a Red or White
Sauce (Hot or Mild)—Served over Linguini

Linguini with Clam Sauce 13.99
Whole baby and chopped Clams sautéed with Garlic,
White Wine and Pepper, Served over Linguini
(Red or White)

Seafood Diablo 16.99
Shrimp, Fresh Clams, Mussels, Scallops and Calamari
served in a Red or White Sauce (Hot or Mild)—Served over
Linguini

Linguini with Calamari (Squid)..... 14.99
Simmered in your choice of a Red or White Sauce (Hot or
Mild)—Served over Linguini

Baked Orange Roughy 15.99
Prepared in your choice of Francese, Red or White Sauce
Served with a side dish of pasta

Linguini with Mussels 15.99
Fresh Mussels simmered in your choice of a Red or White
Sauce (Hot or Mild)—Served over Linguini

Shrimp Francese 16.99
Shrimp dipped in egg, lightly fried and baked, then topped
with sliced mushrooms sautéed in wine, butter, and a touch of
black pepper— Served with a side dish of pasta

Sausage and Peppers 11.99
(Served Dry)— Served with a side dish of pasta

Sausage, Meat Ball Plate 12.99
Cooked in Meat Sauce with Green Peppers, Onions,
sliced Mushrooms and a touch of Garlic and Pepper
Served with a side dish of pasta

Linguini Carbonara..... 13.99
A rich creamy sauce made with Prosciutto Ham, Sweet
Sausage, Garlic, Onions, Romano Cheese, Alfredo, Olive
Oil, Butter, Egg, Garlic, Black Pepper, and a touch of
White and Marsala Wines. Tossed with Linguini

Mostaccioli with Broccoli..... 12.99
Fresh Broccoli sautéed with Chicken Stock, Wine, Olive
Oil, Garlic, Basil, and a touch of Black Pepper and
Oregano—Tossed with Linguini
With Chicken 14.99
With Shrimp 16.99

ALa Carte

Ala Carte dishes served with Hot Homemade Italian Bread

Fettuccini Alfredo 9.99
Fettuccini tossed with Butter, Half and Half and
Imported Romano Cheese (A very rich dish)

Baked Mostaccioli 8.99
Mostaccioli sauteed in Meat Sauce, Mozzarella and
Romano Cheese, then topped with melted Mozzarella
Cheese

Baked Lasagna 9.99
Wide Pasta noodles layered with Beef,
Ricotta, Romano, Mozzarella and Meat Sauce,
then topped with Mozzarella and baked

Gnocchi..... 8.99
Small Italian dumplings made with Potato
and 100% Semolina Wheat sautéed in Meat
Sauce and Romano Cheese

Cavatelli 8.99
Miniature enriched Pasta Curls sautéed
in our Meat Sauce and imported Romano
Cheese

Jumbo Cheese Filled Ravioli 8.99
Pasta Pillows filled with a creamy Ricotta Cheese
mix, smothered in our tasty Meat Sauce

Cheese Tortellini in Pink Sauce 9.49
Cheese filled Pasta sautéed with rich, creamy
Alfredo and Marinara Sauces

Jumbo Meat Filled Ravioli..... 8.99
Pasta Pillows filled with fresh Beef, smothered in
our tasty Meat Sauce

Baked Jumbo Ravioli..... 9.49
(Meat or Cheese) baked in a bed of Meat Sauce
smothered with Mozzarella Cheese

Baked Shells..... 9.99
Giant Pasta Shells filled with a creamy
Ricotta Cheese mix then baked in our Meat
Sauce and topped with Mozzarella Cheese

Manicotti..... 8.99
Rolled Pasta Sheets filled with a creamy
Ricotta Cheese Mix. Then baked with Meat
Sauce and topped with Mozzarella Cheese

Meat Filled Tortellini 8.99
Meat filled Pasta sauteed in Meat Sauce
and Imported Romano Cheese

Baked Meat Filled Tortellini 9.49
Meat filled Pasta baked in a bed of tasty Meat Sauce
with Imported Romano Cheese and smothered with
Mozzarella Cheese

House Specialties: Chicken Livers, Stuffed Shrimp, Sea Diablo, Steak Pizzaiola (Filet Mignon), Chicken
and Veal Marsala, Shrimp Francese, Chicken Angelo, Baked Lasagna, Cavatelli

Kid's Menu

(for our guests, 10 years and younger)

\$5.99

(Includes Beverage)

Choice of:

Meat or Cheese Ravioli

Spaghetti with Meat Sauce

Chicken Fingers

Meat Tortellini