

Anna	tions
Appe	
NEW ZEALAND MUSSELS 18.00 IN TOASTED PANCETTA BACON SHALLOT WINE CREAM SAUCE	
CRAB MEAT TOWER — 19.00 AVOCADO MANGO CRAB MEAT WITH CRANBERRY COULIS	CHEESE, LIMONATA OLIVE OIL  MEATBALLS WITH MARINARA - 4pc —— 12.00
FRIED CALAMARI 19.00 WITH CHERRY PEPPERS, MARINARA SAUCE	WITH PROVOLONE CHEESE MELT  MOZZARELLA STICKS - 5pc 11.00
ANTIPASTO SALAD — small 9.00 large 18.00	GARLIC KNOTS with SAUCE - 5pc 4.50
HAM, SALAMI, PEPPERONI, TOMATO, BLACK OLIVES, ONION, FRESH MOZZARELLA CHEESE, ROASTED RED PEPPERS AND PEPPERONCINI, JARDINIERE ON A BED OF MIXED GREENS	GARLIC BREAD - 1/2 loaf — 5.00 BRUCHETTA CLASSICO — 12.00
MILLION DOLLAR BACON - 4pc — 11.00	TOMATO, PESTO, GARLIC, BASIL, OREGANO, FRESH MOZZARELLA AND OLIVE OIL. SERVED WITH CRISPY
JUMBO CHICKEN WINGS - 12pc — 18.00 CELERY-CARROTS STICKS, RANCH DIPPING SAUCE	ITALIAN TOAST  CLAMS OREGANATA - 8pc — 16.00
EGGPLANT ROLLATINI - 2pc 10.00 WONDRA FLOUR SAUTÉED EGGPLANT STUFFED WITH	ITALIAN HERBS CRUSTED BAKED CLAMS
MOZZARELLA AND RICOTTA CHEESE, TOMATO SAUCE	
SOUP OF THE DAY	oup
	ulads 00 • ADD SALMON 14.00 - TO ANY SALAD
CARLUCCI CHOPPED — 15.00	CAESAR SALAD 12.00
BUTTER LETTUCES, CUCUMBERS, RED ONION, TOMATO, SALAMI, ARTICHOKES, CANNELLINI BEANS, CROUTON,	CRISP ROMAINE LETTUCE, CROUTONS, ROMANO CHEESE AND RICH CREAMY, CAESAR DRESSING
GRILLED VEGETABLE NAPOLEON —— 16.00	HOUSE SALAD 12.00 ROMAINE AND ICEBERG LETTUCE, TOMATO, ONION,
CRISPY ROMANO CHEESE CUP WITH MIX-GREEN SALAD. GRILLED VEGETABLES AND RICOTTA CHEESE, FRESH GARLIC	TOMATO SALAD 15.00
GREEK SALAD 15.00 TOMATOES, CUCUMBERS, ONION, FETA CHEESE, OLIVES,	ICEBERG AND ROMAINE LETTUCE, DICED TOMATO, ONIONS, GREEN PEPPERS, GARLIC AND OIL
BELL PEPPER, LETTUCE, OREGANATA LIMONATA	13.00
WALNUTS, SLICED STRAWB TOMATOES WITH BACON O	ERRY, RED ONION,
Personal Pizza - 10"	Large Specialty - 22.00
Large Pizza - 16"  Small Plain 14.00 • Large Plain 16.00 • S	V
MARGHERITA — 13.00 TOMATO, SAUCE, FRESH MOZZARELLA, FRESH BASIL,	FICHI (FIG) — 14.00 ALMOND FIG PESTO, GORGONZOLA, PANCETTA, GRILLED
EXTRA VIRGIN OLIVE OIL	RED ONION, ARUGULA  SALCICE (SAUSAGE) — 13.00
PEPPERONI — 13.00 TOMATO SAUCE, MOZZARELLA CHEESE	SALCICE (SAUSAGE) 15.00 SAUSAGE, CARAMELIZED ONIONS, PARSLEY, FRESH MOZZARELIA, CHILI FLAKES, SHAVED GRANA PADANO CHEESE
FUNGHI (MUSHROOM) — 13.00  RICOTTA CHEESE CREMA, SLICED MUSHROOM, SHAVED FONTINA CHEESE GARLIC	HAWAIIAN — 14.00 CURED HAM, PINEAPPLE, APPLEWOOD BACON, TOMATO
TURF BITES 14.00	SAUCE, MOZZARELLA CHEESE  VODKA CHICKEN — 14.00
MEATBALL, BACON, SAUSAGE, HAM, PEPPERONI, TOMATO SAUCE, MOZZARELLA CHEESE	WODKA CHICKEN — 14.00 BREADED BREAST, VODKA CREAM SAUCE, MOZZARELLA CHEESE, BASIL, TOSCANO PECORINO
Caleanance	
Calzones & strombolis have mozzarella	CHEESE. CALZONES HAVE BOTH
MOZZARELLA AND RICOTTA CHEES SMALL — 9.00	
Kids /	PENNE WITH VODKA SAUCE — 10.00
MEATBALL & SPAGHETTI 8.00 CHICKEN FINGERS & FRIES 8.00	BOW TIE PASTA & BUTTER 8.00
HOUSE SALAD & GRILLED CHICKEN — 11.00	CHEESE RAVIOLI & BUTTER OR — 8.00 TOMATO SAUCE
Gide Gide	es
FRIES 6.00 ROASTED GARLIC MASH 6.00	CREAM SPINACH 9.00 BROCCOLI RABE 10.00
FRIED ONION RINGS — 6.00	GARLIC & OIL
	908.923.4270
ASK ABOUT OUR DAILY SPECIALS	www.CARLUCCISNJ.com
arlucci's	
	gers
ALL BURGERS ARE SERVE  TOMMY'S BURGER — 13.00	CONTROL OF THE PROPERTY OF THE
ALL BURGERS ARE SERVE	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00  RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN
ALL BURGERS ARE SERVE TOMMY'S BURGER	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00  RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN
ALL BURGERS ARE SERVE  TOMMY'S BURGER — 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER — 15.00	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS,
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN 17.00 GRILLED CHICKEN, BOURSIN CHEESE.SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO
ALL BURGERS ARE SERVE  TOMMY'S BURGER	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GANDWICKES
ALL BURGERS ARE SERVE  TOMMY'S BURGER	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN 17.00 GRILLED CHICKEN, BOURSIN CHEESE. SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  Sandwiches  PED WITH FRIES & PICKLE  BANG BANG SALMON BLT 15.00
ALL BURGERS ARE SERVE  TOMMY'S BURGER	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GANDWICKES  YED WITH FRIES & PICKLE
ALL BURGERS ARE SERVE  TOMMY'S BURGER — 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER — 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER — 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD & HOT  ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE — 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP — 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP, LETTUCE, TOMATO  GANGUICHES  VED WITH FRIES & PICKLE  BANG BANG SALMON BLT — 15.00 GRILLED SALMON GLAZED WITH RED THAI CHILI AIOLI, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD TOMATO  ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILI AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 16.00	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD A HOTO ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 16.00	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD A HOTO ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  ZUPPA LINGUINE CLAMS 22.00  RED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE 32.00	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD A HONOR HO	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD A HONOR 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILI AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  ZUPPA LINGUINE CLAMS AUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE 32.00  MUSSELS, IUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER	BASIC BACON & CHEESEBURGER
TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLL & HOTEL ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 16.00  SERVED WITH SMALL SOUP OR  VERD OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA LINGUINE CLAMS 22.00  RED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE 32.00  MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & CLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00	BASIC BACON & CHEESEBURGER
TOMMY'S BURGER 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00 RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD ASPACUS, BUN	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
TOMMY'S BURGER 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00 RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLL & HOT  ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE 18.00 MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI EGGPLANT PARMESAN HOAGIE 15.00 CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 16.00  SERVED WITH SMALL SOUP OR  XED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE 32.00 MUSSELS, IUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00 POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00 MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00 CHEESE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  TOUR OF ITALY  LASAGNA, RAVIOLI, AND OUR TOPPED WITH MARINARA AND CHICKED TO THE SMALL SOUP OR SERVED WITH MARINARA AND CHICKED TO THE SMALL SOUP OR SERVED WITH MARINARA AND CHICKED TO THE SMALL SOUP OR SERVED WITH MARINARA AND CHICKED WITH SMALL SOUP OR SERVED WITH SMALL SO	BASIC BACON & CHEESEBURGER
TOMMY'S BURGER 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00 RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD BY HE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD BY HE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD BY HE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD BY HE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD BY HUMMUS & VEGETABLE WRAP 18.00 MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILI AIOLI EGGPLANT PARMESAN HOAGIE 15.00 CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  SERVED WITH SMALL SOUP OR  ZUPPA LINGUINE CLAMS AUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE 32.00  MUSSELS, IUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00 POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00 CHEESE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  TOUR OF ITALY  LASAGNA, RAVIOLI, AND OUR TOPPED WITH MARINARA AND SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN TOPPED WITH MARINARA AND TOPPED WITH MARINARA AND SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN TOPPED WITH MARINARA AND SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN TOPPED WITH MARINARA AND SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTE	BASIC BACON & CHEESEBURGER
TOMMY'S BURGER 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00 RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLL & HOT  ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE 18.00 MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI EGGPLANT PARMESAN HOAGIE 15.00 CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 16.00  SERVED WITH SMALL SOUP OR  XED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE 32.00 MUSSELS, IUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00 POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00 MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00 CHEESE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  TOUR OF ITALY  LASAGNA, RAVIOLI, AND OUR TOPPED WITH MARINARA AND CHICKED TO THE SMALL SOUP OR SERVED WITH MARINARA AND CHICKED TO THE SMALL SOUP OR SERVED WITH MARINARA AND CHICKED TO THE SMALL SOUP OR SERVED WITH MARINARA AND CHICKED WITH SMALL SOUP OR SERVED WITH SMALL SO	BASIC BACON & CHEESEBURGER
TOMMY'S BURGER 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00 RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLD GARLICED HAM HOAGIE 18.00 MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI EGGPLANT PARMESAN HOAGIE 15.00 CLASSIC ITALIAN HOAGIE 15.00 CLASSIC ITALIAN HOAGIE 15.00  ZUPPA LINGUINE CLAMS 22.00 RED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE 32.00 MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00 POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00 MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00 CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00 WITH SMALL SOUP ORS SPASTA CAN BE SUBSTITUTED IN SAUCE  CHEESE TORTELLINI 19.00 WITH SMALL SOUP ORS SPASTA CAN BE SUBSTITUTED IN SAUCE  SERVED WITH SMALL SOUP ORS SPASTA CAN BE SUBSTITUTED IN SAUCE	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVE  TOMMY'S BURGER	BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP LETTUCE, TOMATO  GRILLED SALMON BLT — 15.00 GRILLED SALMON BLT — 15.00 GRILLED SALMON BLT — 15.00 GRILLED SALMON BLAZED WITH RED THAI CHILI AIOLI, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD  CHICKEN CAESAR WRAP — 15.00 CLASSIC HANDHELD WITH TENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP  CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  SMALL HOUSE SALAD - ADD 3.00 CAYATELLI POLLO — 23.00 GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE LOBSTER RAVIOLI — 32.00 WITH STIR-FRY BROCCOLI & CRAYFISH TAILS COGNAC CREAM SAUCE PENNE VODKA — 18.00 PANCETTA BACON, FRESH BASIL, TOMATO CREAM SAUCE SPAGHETTI MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 16.00 LAYERED PASTA WITH MEAT SAUCE AND CHEESE BAKED ZITI — 16.00 ZITI TOSSED WITH RICOTTA CHEESE AND MOZZARELLA CHEESE POMODORO SAUCE - ADD MEAT SAUCE S 4.00 MANICOTTI ALA POMODORO — 16.00 TENDER CHEESE CRAPES STUFFED WITH RICOTTA CHEESE, TOMATO SAUCE  MALL HOUSE SALAD - ADD 3.00 OR VEGETABLES AND RISOTTO CHICKEN MARSALA — 24.00 MARSALA WINE, GARLIC, SAUTÉED MUSHROOMS, HERB RISOTTO, GREEN BEANS — 24.00 MARTO SAUCE AND CODK REDER CARDO  MATO SAUCE AND CODK RE
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELIA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELIAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  CARLICAN BORDELIAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  CARLICAN BORDELIAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  CARLICAND A HINT OF SOY GRILLED STEAK HOAGIE 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILI AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 16.00  SERVED WITH SMALL SOUP OR  ZUPPA LINGUINE CLAMS 22.00  RED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  TUPPA DI PESCE 32.00  MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00  CHEESE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELLINI 19.00  SERVED WITH SMALL SOUP ORS  PASTA CAN BE SUBSITUTED IN  SERVED WITH SMALL SOUP OR SERVED WITH SMALL SOUP OR SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN  SERVED WITH SMALL SOUP OR SERVED WITH SMALL SOUP O	BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP, LETTUCE, TOMATO  GRILLED SALMON BLT — 15.00 GRILLED SALMON BLT — 15.00 GRILLED SALMON BLT — 15.00 GRILLED SALMON GLAZED WITH RED THAI CHILL AIOLI, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD  CHICKEN CAESAR WRAP — 15.00 CLASSIC HANDHELD WITH TENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP  CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  SMALL HOUSE SALAD - ADD 3.00  CAVATELLI POLLO — 23.00 GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE  LOBSTER RAVIOLI — 32.00 WITH STIR-FRY BROCCCOU & CRAYFISH TAILS COGNAC CREAM SAUCE PENNE VODKA — 18.00 PANCETTA BACON, FRESH BASIL, TOMATO CREAM SAUCE SPAGHETTI MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS  LASAGNA AL FORNO — 16.00 LAYERED PASTA WITH MEAT SAUCE AND MOZZARELLA CHEESE POMODORO SAUCE - ADD MEAT SAUCE S 4.00 MANICOTTI A LA POMODORO — 16.00 TENDER CHEESE CRAPES STUFFED WITH RICOTTA CHEESE, TOMATO SAUCE  PON VEGETABLES AND RISOTTO CHICKEN MARSALA — 24.00 MARSALA WINE, GARLIC, SAUTÉED MUSHROOMS, HERB RISOTTO, GREEN BEANS  ALL HOUSE SALAD - ADD 3.00 FOR VEGETABLES AND RISOTTO CHICKEN MARSALA — 24.00 MAROS SAUCE AND CORNEL SALAD - ADD 3.00 FOR VEGETABLES AND RISOTTO CHICKEN MARSALA — 24.00 MAROS ALACH CHEESE  MALL HOUSE SALAD - ADD 3.00 FOR VEGETABLES AND RISOTTO CHICKEN MARSALA — 24.00 MAROS ALACH AND CORNEL SALAD - ADD 3.00 RIBEYE STEAK DIANE 16.0Z — 34.00  RIBEYE STEAK DIANE 16.0Z — 34.00  RIBEYE STEAK DIANE 16.0Z — 34.00
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHESSE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELIA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  CALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE 18.00  MOZZARELIA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00  PROVOLONE CHESSE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  SERVED WITH SMALL SOUP OR  ZUPPA LINGUINE CLAMS  SERVED WITH SMALL SOUP OR  ZUPPA DI PESCE 32.00  MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00  CHESSE RAVIOLI WITH TOMATO SAUCE  CHESSE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  TOUR OF ITALY  LASAGNA, RAVIOLI, AND OUR TOPPED WITH MARINARA AND  SERVED WITH SMALL SOUP ORS  PASTA CAN BE SUBSITUTED IN  SAUTÉED CHICKEN FRANCESE 24.00  WHITE WINE SHALLOT LEMON BUTTER SAUCE, HERB RISOTTO, GREEN BEANS  CHICKEN PARMESAN - BREADED CHICKEN WITH TO  MOZZARELLA CHEESE OVER A  SERVED WITH SMALL SOUP ORS  COWBOY STEAK BONE-IN 16.02 38.00  SERVED WITH SMALL SOUP ORS  COWBOY STEAK BONE-IN 16.02 38.00  SERVED WITH SMALL SOUP ORS  SERVED WITH SMALL SOUP ORS  SERVED WITH SMALL SOUP ORS  COWBOY STEAK BONE-IN 16.02 38.00  SERVED WITH SMALL SOUP ORS  SERVED WITH SMALL SOUP ORS  COWBOY STEAK BONE-IN 16.02 38.00  SERVED WITH SMALL SOUP ORS  SERVED WITH SMALL SOUP ORS  COWBOY STEAK BONE-IN 16.02 38.00  SERVED WITH SMALL SOUP ORS  SERVED WITH SMALL SOUP ORS  COWBOY STEA	BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GRILLED SALMON GLAZED WITH RED THAI CHILL AIOLI, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD  CHICKEN CAESAR WRAP — 15.00 CLASSIC HANDHELD WITH TENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP  CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  SMALL HOUSE SALAD - ADD 3.00  CAVATELLI POLLO — 23.00 GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE LOBSTER RAVIOLI — 32.00 WITH STIR-RY BROCCCOLI & CRAYFISH TAILS COGNAC CREAM SAUCE PENNE VODKA — 18.00 PANCETTA BACON, FRESH BASIL, TOMATO CREAM SAUCE PENNE VODKA — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 16.00 LAYERED PASTA WITH RICOTTA CHEESE AND MOZZARELLA CHEESE POMODORO SAUCE - ADD MEAT SAUCE SA.00 MANICOTTI ALA POMODORO — 16.00 TENDERCHEESE CRAPES STUFFED WITH RICOTTA CHEESE, TOMATO SAUCE — 19.00 HOMEMADE MEATBALL  MARSALA WINE, GARLIC, SAUTÉED MUSHROOMS, HERB RISOTTO, GREEN BEAND — 24.00 MATO SAUCE AND O'ODKA PENNE  MALL HOUSE SALAD - ADD 3.00  OOR VEGETABLES AND RISOTTO  CHICKEN MARSALA — 24.00 MATO SAUCE AND O'ODKA PENNE  MALL HOUSE SALAD - ADD 3.00  OOR VEGETABLES AND RISOTTO  CHICKEN MARSALA — 34.00  16.02 WITH MUSHROOM COGNAC DIJON MUSTARD SAUCE, WHOLE ROASTED GARRIC WHIPPED POTATO, GRILLED ASPARAGUS  WHOLE ROASTED GARRIC WHIPPED POTATO, GRILLED ASPARAGUS  MALL HOUSE SALAD - ADD 3.00  OOR VEGETABLES AND RISOTTO  CHICKEN MARSALA — 34.00  16.02 WHOLE ROASTED GARRIC WHIPPED POTATO, GRILLED ASPARAGUS
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00  BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00  MOZZARELIA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUE GLATEAU BURGER 18.00  MOZZARELIA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00  SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOV  GRILLED STEAK HOAGIE 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTÉED ONION, BABY LETTUCE, CALABRIAN CHILL AIOLI  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  SERVED WITH SMALL SOUP OR  ZUPPA LINGUINE CLAMS 22.00  RED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BERAD  ZUPPA DI PESCE 32.00  MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00  CHESSE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH SMALL SOUP OR S  SERVED WITH SMALL SOUP OR S  SERV	D WITH FRIES & PICKLE  BASIC BACON & CHESSEBURGER — 15.00 RED ONION, BEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GRILLED SALMON BLT — 15.00 GRILLED SALMON BLT — 15.00 GRILLED SALMON BLAZED WITH RED THAI CHILL ALOUL, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD  CHICKEN CAESAR WRAP — 15.00 CLASSIC HANDHELD WITH TENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP  CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  STA  SMALL HOUSE SALAD - ADD 3.00 CAVATELLI POLLO — 23.00 GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE LOBSTER RAVIOLI — 32.00 WITH STIR-FRY BROCCOLI & CRAFFISH TAILS COGNAC CREAM SAUCE PENNE YODKA — 18.00 PANCETTA BACON, FRESH BASIL, TOMATO CREAM SAUCE SPAGHETTI MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS  LASAGNA AL FORNO — 18.00 LAYERED PASTA WITH MEAT SAUCE AND CHEESE BAKED ZITI — 16.00 TITI TOSSED WITH RICOTTA CHEESE AND MOZZARELIA CHESE POMODORO SAUCE - ADD MEAT SAUCE \$ 4.00 MANICOTTI ALA POMODORO — 16.00 TENDER CHEESE CRAPES STUFFED WITH RICOTTA CHEESE FOMATO SAUCE  19.00  MANICOTTI ALA POMODORO — 16.00 TENDER CHEESE CRAPES STUFFED WITH RICOTTA CHEESE FOMATO SAUCE  19.00  MANGO SAUCE AND OND MASSALA WINE, GARLIC, SAUTÉED MUSHROOMS, HERB RISOTTO, GREEN BEANS  24.00  MATO SAUCE AND OOKAP PENNE  MALL HOUSE SALAD - ADD 3.00 FOR VEGETABLES AND RISOTTO  CHICKEN MARSALA — 24.00  MATO SAUCE AND OOKAP PENNE  MALL HOUSE SALAD - ADD 3.00 FOR SEEVED WITH WUSHROOM COGNAC DIJON MUSTARD SAUCE, WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS  BEEF FILET — 10 02 SERVED WITH WHOLE ROASTED GARLIC WHIPPED  10 02 SERVED WITH WHOLE ROASTED GARLIC WHIPPED
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00 RED WINE BORDELAISE GRAW, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUMN BORDELAISE GRAW, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUMN GRILLED ASPARAGUS, BUN  COLUMN GRILLED ASPARAGUS, BUN  COLUMN GRILLED ASPARAGUS, BUN  COLUMN GRATED HELD BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE 19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTEED ONION, BABY LETTUCE, CALABRIAN CHILLIALOIL  EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  ZUPPA LINGUINE CLAMS 22.00  RED OR WHITE CLAM SAUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA LINGUINE CLAMS 22.00  MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00  CHEESE RAVIOLI WITH TOMATO SAUCE  OCHEESE RAVIOLI, AND OUR TOPPED WITH MARINARA AND BREADED CHICKEN FRANCESE 1500  SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN MOZZARELLA CHEESE OVER A SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN MOZZARELLA CHEESE OVER A SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN MOZZARELLA CHEESE OVER A SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN MOZZARELLA CHEESE OVER A SERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS, PORT WINE BORDELAISE  SIRLOIN STEAK 32.00  SERVED WITH SMALL SOUP OR SPASTA CAN BE SUBSITUTED IN MOZZARELLA CHEESE OVER A SERVED WITH SMALL SOUP OR SPASTA GORDELAISE  SIRLOIN STEAK 32.00  SERVED WITH SMALL SOUP OR SPASTA GORDELAISE  SIRLOIN STEAK 33.00  SERVED WITH SMALL	DWITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEFSTEAK TOMATO, LETTUCE, BUN SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE-SMOKE HABENERO PEPPER MAPLE SYRUP, LETTUCE, TOMATO  GRILLED SALMON BLT — 15.00 GRILLED SALMON BLZED WITH RED THAI CHILI AIOLI, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD CHICKEN CAESAR WRAP — 15.00 CLASSIC HANDHELD WITH TENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP CHICKEN PARMESAN HOAGIE — 15.00 MEATBALL PARMESAN HOAGIE — 15.00 MEATBALL PARMESAN HOAGIE — 15.00 WITH SITE-REY PROCECULA CRAVFISH TAILS COGNAC CREAM SAUCE PENNE VODKA — 18.00 PANCETTA BACON, FRESH BASIL, TOMATO CREAM SAUCE SPAGHETTI MEATBALLS — 18.00 RICHOTO CHICKEN, SUTH RED MEATBALLS LASAGNA AL FORNO — 18.00 LAYERED PASTA WITH REATBALLS LASAGNA AL FORNO — 18.00 LAYERED PASTA WITH RICOTTA CHEESE AND MOZZARELIA CHEESE STUFFED MEATBALLS LASAGNA AL FORNO — 16.00 TENDERCHEESE STUFFED MEAT SAUCE
ALL BURGERS ARE SERVE  TOMMY'S BURGER 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER 15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER 17.00 RED WINE BORDELAISE GRAY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUMN BORDELAISE GRAY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUMN BORDELAISE GRAY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUMN BORDELAISE GRAY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUMN BORDELAISE GRAY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  PROSCIUTTO HAM HOAGIE 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP 14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOV  GRILLED STEAK HOAGIE 19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTED ONION, BASY LETTUCE, CALABRIAN CHILLIAIOLI EGGPLANT PARMESAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  CLASSIC ITALIAN HOAGIE 15.00  ZUPPA LINGUINE CLAMS  SERVED WITH SMALL SOUP OR  ZUPPA DI PESCE 32.00  MUSSELS, IUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES  ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI 19.00  SERVED WITH SMALL SOUP OR S  OF SERVED WITH SMALL SOUP OR S  SERVED WITH SMALL SOUP OR S  SERVED WITH SMALL SOUP OR S  OF SERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS, PORT WINE	DWITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTÉED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE.SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GRILLED SALMON GLAZED WITH RED THAI CHILL AND CHICKEN  BANG BANG SALMON BLT — 15.00 GRILLED SALMON GLAZED WITH RED THAI CHILL AND CLASSIC HANDHELD WITH TENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP  CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  STAL  SMALL HOUSE SALAD - ADD 3.00  CAVATELLI POLLO — 23.00 GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE LOBSTER RAVIOLI — 32.00 WITH STIR-RY BROCCOUL & CRAYFISH TAILS COGNAC CREAM SAUCE PENNE VODKA — 18.00 PANCETTA BACON, FRESH BASIL, TOMATO CREAM SAUCE PENNE VODKA — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 18.00 RACOTTA CHEESE STUFFED MEATBALLS — 18.00 LAYRED PASTA WITH MEAT SAUCE AND CHEESE BAKED ZITI — 16.00 LAYRED PASTA WITH MEAT SAUCE AND CHEESE BAKED ZITI — 16.00  HOMEMADE MEATBALL D MELTED MOZZARELIA CHEESE  WALL HOUSE SALAD - ADD 3.00  OR VEGETABLES AND RISOTTO CHICKEN MARSALA — 24.00  MANICOTTI ALA POMODORO — 16.00  RIBEYE STEAK DIANE 16.02 — 34.00  MATO SAUCE AND OORNEETS BASIL CHEESE  WALL HOUSE SALAD - ADD 3.00  RIBEYE STEAK DIANE 16.02 — 34.00  MATO SAUCE AND OORNEETS BEANS — 24.00  MATO SAUCE AND OOR SEELE STUFFED WITH WHOLE POTATO, GRILLED ASPARAGUS BEEF FILET — 46.00  10 02 SERVED WITH WHOLE ROASTED GARLU WHIPPED POTATO, GRILLED ASPARAGUS BEEF FILET — 46.00  10 02 SERVED WITH WHOLE ROASTED GARLU WHIPPED POTATO, GRILLED ASPARAGUS BEEF FILET — 46.00  10 02 SERVED WITH WHOLE ROASTED GARLU WHIPPED POTATO, GRILLED ASPARAGUS BEEF FILET — 46.00  10 02 SERVED WITH WHOLE ROASTED G
ALL BURGERS ARE SERVE  TOMMY'S BURGER   13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER   15.00 MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER   17.00 RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  GOLD GREEN BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  GOLD GREEN GREEN GRAVEL GRAVEL GRAVEL GRAVEL  PROSCIUTTO HAM HOAGIE   18.00 MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP   14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE   19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTEED ONION, BABY LETTUCE, CALABRIAN CHILI AIOLI  EGGPLANT PARMESAN HOAGIE   15.00  CLASSIC ITALIAN HOAGIE   16.00  SERVED WITH SMALL SOUP OR  ZUPPA LINGUINE CLAMS   22.00 MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD PARMESAN GARLIC BREAD  ZUPPA DI PESCE   32.00 MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE   18.00 POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE   22.00 MILD RED PEPPER FLAKE VOOKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00 CHEESE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELLINI   19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI   19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI   19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI   19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI   19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI   19.00 WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHICKEN PARMESAN   18.00  SERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS, PORT WINE BORDELAISE  SIRLOIN STEAK   32.00  16 OZ SERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS  SOCSERVED WITH HIPPED POLATOR, GRILLED ASPARAGUS  SOCSERVED WITH HIPPED POLATOR, GRILLED ASPAR	DWITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER
ALL BURGERS ARE SERVED  TOMMY'S BURGER — 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER — 15.00  MOZZARELLA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER — 17.00  RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUTE HAM HOAGIE — 18.00  MOZZARELLA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP — 14.00  SEARED SHIREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE — 19.00  PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTEED ONION, BABY LETTUCE, CALABRIAN CHILL ALOLI  EGGPLANT PARMESAN HOAGIE — 15.00  CLASSIC ITALIAN HOAGIE — 16.00  SERVED WITH SMALL SOUP OR  RED OR WHITE CLAMS — 22.00  MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD OARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE — 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & OLIVE OIL  PORK SAUSAGE BOLOGNESE — 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00  CHEESE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  SERVED WITH SMALL SOUP OR S  COWBOY STEAK BONE-IN 16.0Z — 38.00  SERVED WITH SMALL SOUP OR S  SERVED WIT	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEFISTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTEED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  GRILLED SAIMON GLAZED WITH RED THAI CHILI AIOU, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD  CHICKEN CAESAR WRAP — 15.00 CLASSIC HANDHELD WITH TENDER CHICKEN, PARMESAN CHEESEAND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP  CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  STAL  SMALL HOUSE SALAD - ADD 3.00  CAVATELLI POLLO — 23.00 GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE  LOBSTER RAVIOLI — 32.00 WITH STIR-RIP BROCCOLI & CRAYFISH TAILS COGNAC CREAM SAUCE PENNE VODKA — 18.00 PANCETTA BACON, FRESH BASIL, TOMATO CREAM SAUCE SPAGHETTI MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 18.00 RICOTTA CHEESE STUFFED MEATBALLS — 16.00 LAYERD PASTA WITH MEAT SAUCE SAD MEAT SAUCE \$ 4.00 MANICOTTI ALA POMODORO — 16.00 TENDERCHESE CRAPESSTUFFED WITH RICOTTA CHEESE, TOMATO SAUCE  MALL HOUSE SALAD - ADD 3.00  CHICKEN MARSALA — 24.00 MANICOTTI ALA POMODORO — 16.00 TENDERCHESE CRAPESSTUFFED MITH RICOTTA CHEESE, TOMATO SAUCE  WHOLE SALAD - ADD 3.00  CHICKEN MARSALA MINE, GARLIC, SAUTÉED MUSHROOMS, HERB RISOTTO, GREEN BEANS  — 24.00  MATO SAUCE AND 700KA PENNE  MALL HOUSE SALAD - ADD 3.00  RIBEYE STEAK DIANE 16.02 — 34.00  10 OZ SERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS, PORT WINE BORDELAISE  POTATO, GRILLED ASPARAGUS, PORT WINE BORDELAISE  PAGE  PALL HOUSE SALAD - ADD 3.00  VOLCANO SHRIMP — 28.00  VOLCANO SHRIMP — 28.00
ALL BURGERS ARE SERVED  TOMMY'S BURGER	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEFISTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTEED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP. LETTUCE, TOMATO  FOR WITH FRIES & PICKLE  BANG BANG SALMON BLT — 15.00 GRILLED SAIMON GLAZED WITH RED THAI CHILI AIOU, CRISPY APPLEVOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD  CHICKEN CAESAR WRAP — 15.00 CLASSIC HAADDHELD WITH TENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, HOUR TORTILLA WRAP  CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  STA  SMALL HOUSE SALAD - ADD 3.00  CAVATELLI POLLO — 23.00 GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE  LOBSTER RAVIOLI — 32.00 WITH STIR-RIV BROCCOLI & CRAVIFISH TAILS COGNAC CREM SAUCE  PENNE VODKA — 18.00 RICCOTTA CHEESE STUFFED MEATBALLS — 16.00 LAYRED PASTA WITH MEAT SAUCE AND MOZZARELLA CHEESE POMODORO SAUCE - ADD MEAT SAUCE \$ 4.00  MANICOTTI ALA POMODORO — 10.00  HOMEMADE MEATBALL MELTED MOZZARELLA CHEESE  WALL HOUSE SALAD - ADD 3.00  CORVEGETABLES AND RISOTTO  CHICKEN MARSALA — 24.00  MATO SAUCE AND MOZARELLA CHEESE  WALL HOUSE SALAD - ADD 3.00  RIBEYE STEAK DIANE 16.0Z — 34.00  BOOT SERVED WITH WHOLE ROASTED GARLIC WHIPPED  POTATO, GRILLED ASPARAGUS, PORT WINE BORDELAISE  WALL HOUSE SALAD - ADD 3.00  VOLCANO SHRIMP — WHOLE ROASTED GARLIC WHIPPED  POTATO, GRILLED ASPARAGUS, PORT WINE BORDELAISE
ALL BURGERS ARE SERVED  TOMMY'S BURGER — 13.00 BEEF STEAK TOMATOES, CARAMELIZED ONIONS, CHEDDAR CHEESE, PICKLE, BUN  CAPRESE BURGER — 15.00  MOZZARELIA, BASIL, MARINATED BEEFSTEAK TOMATO, BUN  CARLUCCI CHATEAU BURGER — 17.00 RED WINE BORDELAISE GRAVY, GARLIC MASH POTATO, GRILLED ASPARAGUS, BUN  COLUTE ALL SANDWICHES ARE SERV  PROSCIUTTO HAM HOAGIE — 18.00  MOZZARELIA, ROASTED RED BELL PEPPER, ARUGULA, LEMON VINAIGRETTE  HUMMUS & VEGETABLE WRAP — 14.00 SEARED SHREDDED CABBAGE, CARROTS & PEPPERS WITH GARLIC AND A HINT OF SOY  GRILLED STEAK HOAGIE — 19.00 PROVOLONE CHEESE, ROASTED RED PEPPERS, SAUTEED ONION, BABY LETTUCE, CALABRIAN CHILI ALOLI EGGPLANT PARMESAN HOAGIE — 15.00  CLASSIC ITALIAN HOAGIE — 16.00  SERVED WITH SMALL SOUP OR  RED OR WHITE CLAMS — 22.00  RED OR WHITE CLAMS — 22.00  RED OR WHITE CLAMS AJUCE SERVED WITH PARMESAN GARLIC BREAD  ZUPPA DI PESCE — 32.00  MUSSELS, JUMBO SHRIMP, CALAMARI, CLAMS IN A MILD GARLIC WHITE WINE, PEPPER FLAKE, POMODORO SAUCE OVER LINGUINE  PRIMAVERA PENNE — 18.00  POMODORO SAUCE, WITH SEASONAL VEGETABLES ALSO AVAILABLE IN GARLIC & CLIVE OIL  PORK SAUSAGE BOLOGNESE — 22.00  MILD RED PEPPER FLAKE VODKA CREAM SAUCE OVER PAPPARDELLE  RAVIOLI AL FORMAGGIO POMODORO 17.00  CHEESE RAVIOLI WITH TOMATO SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  WITH BROCCOLI FLORETS ALFREDO CREAM SAUCE  CHEESE TORTELLINI — 19.00  SERVED WITH SMALL SOUP OR S  PASTA CAN BE SUBSTITUTED IN  SERVED WITH SMALL SOUP OR S  SERVED WITH SMALL SOUP OR S  SERVED WITH SMALL SOUP OR S  SERVED WITH SMALL SOUP OR SO  SERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED SAPARAGUS, PORT WINE BORDELAISE  SIGNOT RIB — 38.00  8 OZSERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED SAPARAGUS, PORT WINE BORDELAISE  SIRLOIN STEAK — 32.00  BUTTERNUT FARROTTO, STEAM BOK CHOY, ROASTED PAN GRAVY	D WITH FRIES & PICKLE  BASIC BACON & CHEESEBURGER — 15.00 RED ONION, BEFFSTEAK TOMATO, LETTUCE, BUN  SWISS BURGER — 16.00 CARAMELIZED ONIONS, SAUTEED SLICE MUSHROOMS, SWISS CHEESE, BUTTER LETTUCE, BUN  BELGIAN WAFFLE CHICKEN — 17.00 GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP LETTUCE, TOMATO  GRILLED CHICKEN, BOURSIN CHEESE SMOKE HABENERO PEPPER MAPLE SYRUP LETTUCE, TOMATO  GRILLED SAIMON BLT — 15.00 GRILLED SAIMON BLT — 15.00 GRILLED SAIMON GLAZED WITH RED THAI CHILI AIOLI, CRISPY APPLEVOOD BACON, LETTUCE, TOMATO, AVOCADO BETWEEN MULTI-GRAIN BREAD  CHICKEN CAESAR WRAP — 15.00 CLASSIC HANDHELD WITH FENDER CHICKEN, PARMESAN CHEESE AND CHOPPED CAESAR CROUTONS WITH THE PERFECT AMOUNT OF DRESSING, FLOUR TORTILLA WRAP CHICKEN PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  MEATBALL PARMESAN HOAGIE — 15.00  SMALL HOUSE SALAD - ADD 3.00  CAVATELLI POLLO GRILLED CHICKEN, SUN-DRIED TOMATO, BABY SPINACH, WHITE WINE SHALLOT GARLIC SAUCE  LOBSTER RAVIOLI — 23.00 RICCOTTA CHEESE STUFFED MEATBALLS  LASAGNA AL FORNO — 18.00 RICCOTTA CHEESE STUFFED MEATBALLS  LASAGNA AL FORNO — 18.00  AVERED PASTA WITH MEAT SAUCE AND CHEESE  BAKED ZITI — 16.00 ZITI TOSSED WITH RICCOTTA CHEESE AND MOZZARELLA CHEESE POMODORO SAUCE - ADD MEAT SAUCE \$4.00  MANICOTTI ALA POMODORO — 16.00  TENDER CHEESE CRAPESS STUFFED WITH RICCOTTA CHEESE TOMATO SAUCE  PONCY VEGETABLES AND RISCOTTO  CHICKEN MARSALA — 24.00  MATO SAUCE AND ONDER MEATBALL  MALL HOUSE SALAD - ADD 3.00  PORVEGETABLES AND RISCOTTO  CHICKEN MARSALA — 24.00  MARSALA WINE, CARLIC, SAUTÉED MUSHROOMS, HERB RISCOTTO, GRILLED ASPARAGUS, PORT WINE BORDELAISE  WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS  BEFFILET — 46.00  10 OZ SERVED WITH WHOLE ROASTED GARLIC WHIPPED POTATO, GRILLED ASPARAGUS, PORT WINE BORDELAISE  WOLLE HOLD CANDER OF THE PORT OF TOTATO WITH SAUTEED  WHOLE ROASTED GARLIC WHIPPED POTATO WITH SAUTEED

WARM APPLES WITH CINNAMON & AMARETTO

SAFFRON RICE-HERBS & SPICES 908.923.4270 WE HAVE GLUTEN FREE OPTIONS FOR SOME ENTREES www.CARLUCCISNJ.com

12.00

-12.00

9.00

-9.00

Desserts

SERVED WITH VANILLA ICE CREAM, GINGER CANDY PUFF PASTRY, LINGUINE COOKIE STICKS TIRAMISU — NY STYLE CHEESECAKE -LIMONCELLO CAKE -ROOTBEER FLOAT —

**CARLUCCI APPLES** -

3 SCOOPS OF VANILLA ICE CREAM, ROOTBEER SODA, WHIPPED CREAM & A CHERRY VANILLA ICE CREAM - 2 SCOOPS — 6.00