CARLUCCI ROSEMONT

lunch

MENU ONE

30.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception
Gluten-free option available upon request

insalate

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

paste

Select two to be offered family style
Gluten-free option available upon request

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce and shaved garlic

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground tuscan sausage ragu, baby spinach, tomato cream sauce

RADIATORI DEL MEZZADRO radiator shaped pasta, roasted chicken, broccoli, red peppers and roasted garlic cream sauce

GEMELLI ALLA BOLOGNESE twisted shaped pasta with our homemade slow cooked bolognese meat sauce of veal, beef and pork

PENNE ESTIVO tube shaped pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

Gluten-free, Vegetarian and Vegan options available upon request.

iconic. italian.

John Campagna 847-518-0995 john@carluccirosemont.com
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V0526

CARLUCCI ROSEMONT

lunch

MENU TWO

38.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception
Gluten-free option available upon request

insalate

Select one

INSALATA DI CESARE hearts of tender romaine “A La Caesar” with focaccia crostini, shaved parmesan

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

piatti principali

Select two to be offered as entrée choices

POLLA ALLA PICATTA chicken breast scallopini with sautéed baby spinach, mashed potatoes, lemon caper butter sauce

POLLO ALLA MARSALA chicken breast scallopini, sautéed mushrooms, marsala wine, over mashed potatoes

MELANZANE ALLA PARMIGIANA lightly breaded eggplant “Parmigiana Style”, topped with melted mozzarella, tomato basil sauce, served with linguine pasta

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground Tuscan sausage ragu, baby spinach, tomato cream sauce

GEMELLI ALLA BOLOGNESE twisted shaped pasta with our homemade slow cooked bolognese meat sauce of veal, beef and pork

CAMPANELLE CON GAMBERI bell shaped pasta with shrimp, fresh spinach and chive cream sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

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CARLUCCI ROSEMONT

lunch

MENU THREE

45.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception
Gluten-free option available upon request

insalate

Select one

INSALATA DI CESARE hearts of tender romaine “A La Caesar” with focaccia crostini, shaved parmesan

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

piatti principali

Select two to be offered as entrée choices

MELANZANE ALLA PARMIGIANA lightly breaded eggplant “Parmigiana Style”, topped with melted mozzarella, tomato basil sauce, served with linguine pasta

TILAPIA AL FORNO oven roasted tilapia, sautéed vegetables, mashed potatoes, white wine-butter sauce

POLLO ALLA PARMIGIANA breaded chicken breast “Parmigiana Style”, topped with melted mozzarella, tomato basil sauce, served with linguine pasta

POLLA ALLA PICATTA chicken breast scallopini with sautéed baby spinach, mashed potatoes, lemon caper butter sauce

ARISTA DI MAIALE roasted pork tenderloin wrapped in prosciutto di parma, with herbs, garlic white wine sauce, served with roasted vegetables and mashed potatoes

COSTOLETTE DI MANZO braised beef short ribs, mashed potatoes, caramelized carrots, barolo reduction sauce

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

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CARLUCCI ROSEMONT

lunch

MENU FOUR

52.00 PER PERSON, PLUS BEVERAGE, TAX AND SERVICE CHARGE

pizze

Assorted handmade seasonal pizzas served during your reception
Gluten-free option available upon request

insalate

Select one

INSALATA DELLA CASA organic field greens with oil cured olives, peppers, tomato, ricotta salata, cucumber and red wine vinaigrette

INSALATA DI CESARE hearts of tender romaine "A La Caesar" with focaccia crostini, shaved parmesan

paste

Select one to be served individually
Gluten-free option available upon request

PENNE ALLA NAPOLETANA penne pasta with traditional tomato basil sauce, garlic, shaved parmesan

ORECCHIETTE CON SALSICCIA little ear shaped pasta with ground tuscan sausage ragu, baby spinach, tomato cream sauce

GEMELLI ALLA BOLOGNESE corkscrew shaped pasta with traditional Italian meat sauce

PENNE ESTIVO penne pasta, crushed tomatoes, roasted eggplant, red peppers, garlic, basil, EVOO, topped with shaved ricotta salata

piatti principali

Select two to be offered as entrée choices

POLLA ALLA PICATTA chicken breast scallopini with sautéed baby spinach, mashed potatoes, lemon caper butter sauce

TILAPIA AL FORNO oven roasted tilapia, sautéed vegetables, mashed potatoes, white wine-butter sauce

SALMON AL FORNO atlantic salmon with roasted eggplant, green beans, mushrooms, garlic, crushed tomatoes, touch of balsamic reduction

TAGLIATA DI MANZO 14oz. new york strip steak, mashed potatoes, vegetables, barolo reduction sauce *add 4.00*

FETTINE DI VITELLO nature fed veal scallopini with lemon, butter, capers and natural juices over sautéed spinach and mashed potatoes

COSTOLETTE DI MANZO braised beef short ribs, mashed potatoes, caramelized carrots, barolo reduction sauce

MELANZANE ALLA PARMIGIANA lightly breaded eggplant "Parmigiana Style", topped with melted mozzarella, tomato basil sauce, served with linguine pasta

dolce

Select one

TIRAMISU espresso and marsala-soaked ladyfingers layered with mascarpone cream

TORTA DI CIOCCOLATO flourless chocolate cake, fresh berries, raspberry sauce

TORTA DI MARSCARPONE mascarpone cheesecake with seasonal berries

GELATI homemade italian ice cream

SORBETTI homemade italian sorbets

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