



## ***Welcome to Carley's Ristorante and Piano Bar***

We are thrilled to have you as our friends. Here at Carley's, we encourage sharing, laughing, talking with our hands, over-eating, and most of all, enjoying the family-style experience. In December of 2007, KJ and Stephen Weinstock decided to bring the true family experience to Harrisburg when they opened Carley's. Pictured at the entrance are their two children, Carter and Ashley, whose names combined to form "Carley's." So, truly, this is the Weinstock's family restaurant!

Our goal is to bring that feeling of familiarity to all of our guests, and keep the family growing!

Therefore, choose from an array of appetizers, pastas, entrees, pizzas, and more to create a family-style meal for you and your family to share! The key to the experience is variety, so don't be afraid to pick a few things to share amongst the group. We encourage you and your party to have fun with your choices, and create a meal specifically designed to your tastes. *There is something on our menu for absolutely everyone!*

## ***.....Appetizers.....***

### **"The Meatball"...11**

One 10-ounce meatball, gratineed with parmesan cheese, served with red pepper coulis, arugula pesto and truffled cream sauce

### **Sicilian Calamari Steak...10.6**

Calamari steak stuffed with Italian sausage, herbs and bread crumbs, pan-roasted, red pepper sauce, salsa verde

### **Short Rib Fries...9.9**

House-cut fries with braised beef short rib meat, BBQ Burgundy sauce, topped with cheese fondue and shaved green onion

### **Zuppa del Giorno...7.5**

Chef's inspiration of the moment

### **Melenzane alla Parmigiano...8.9**

Egg battered eggplant slices, filled with a creamy garlic and herb ricotta cheese, finished with a charred tomato coulis and gratineed parmesan cheese

### **The Board...12**

Prosciutto wrapped asparagus, Toscano Salami, Keswick Creamery cheese, house-stretched mozzarella, accompanied with cherry mostarda, honey and bread crisps

### **Chickpea Dumplings...8.9**

Yogurt, cucumber, mint sauce, charred eggplant dip

## ***.....Salads.....***

Single-\$8 Or share with friends: Family style-\$14

\* **Wedge Salad**, Iceberg Lettuce, Grilled Corn, Hard-boiled Egg, Radish, Tomato, Onion

**Classic Caesar Salad**, Crisp Romaine, Cherry Tomatoes, Lemon Anchovy Vinaigrette, Shaved Aged Provolone Cheese, Garlic and Herb Croutons

\* **Red Lentil and Arugula Salad**, Mushroom Artichoke Ceviche, Grilled Scallion Vinaigrette

\* **Gluten Free**

## .....*Flatbread Pizzas & Grinders*.....

### **Roasted Pork Flatbread...11**

Pulled Pork, Grilled Pickle, Beer Mustard, Swiss, Arugula,  
served with a side Caesar

### **Confit Duck Pizza...11.5**

12 Hour Duck, Arugula, Shaved Onion, Toasted  
Almond, Mustard Agrodolce, Local Feta,  
Served with a side Caesar

### **Pomodoro Pizza...10.5**

Sweet Tomato Sauce, Artichoke,  
Greens, Pesto, Parmesan,  
Served with a side Caesar

### **Carley's Meatball Sandwich...12**

House blend 10 oz. Meatball, Parmigiano Reggiano,  
Marinara Sauce, Cut into Quarters, served atop  
greens, great item to share!

## .....*Chicken/Veal*.....

Generous portions of chicken or veal prepared in your favorite style.

All chicken and veal entrees are served with Fettuccine & Broccolini in oil with garlic and red pepper

Chicken...16/28 Veal...23/42

**Marsala** Flour dredged and pan seared/ Sautéed wild blend mushrooms, garlic, and shallot/ Deglazed and finished  
with marsala wine and a light veal stock reduction

**Parmigiano** Herb breaded and pan fried/ Topped with a blistered tomato coulis and an Italian cheese sauce

**Picatta** Flour dredged and pan-seared/ White wine caper and lemon sauce.

## .....*Entrees*.....

### ***Short Rib Stroganoff...28***

Slowly and carefully braised Beef Short Rib, Parmesan Gnocchi,  
Wild Mushrooms, Sour Cream Dollop

### ***Fresh Catch of the Day...Market Price***

Our Chef's selection of the best quality fish and accompaniments based on quality and  
Seasonality at any given time

### ***\* 8 oz. Filet Mignon...32***

Roasted Potatoes, Broccolini, Rosemary and Lemon Sauce

### ***Crab and Asparagus Carbonara...20***

Crab, Asparagus, Bacon, Garlic cream, Fettuccine

### ***Grilled Salmon...24***

Asparagus Almondine, Caramelized Fennel, Balsamic and Vanilla

### ***Pasta Du Jour...19***

Chef's selection of fresh, seasonal items

### ***\* Grilled Lamb Chops...32***

Lentil Ragout, Broccolini, Garlic and Mint Glaze

\* Gluten Free