



## ***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

### **Steamed Clams...13.5**

Dozen Middle Necks, White Wine Lemon Butter Broth, Toasted Almond Pesto, Diced Tomatoes, Grilled Toast Points

### **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

### **Surf and Turf Ravioli...13**

Bolognese Ravioli, Blackened Baby Shrimp, Almond Pesto, Tomato Coulis, Shaved Pecorino

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

Prosciutto di Parma, Soppressata, Triple Cream Brie, house-stretched mozzarella, accompanied with olives, cornichons, bread crisps

### **Arancini...10.5**

Oxtail and Wild Mushroom, Roasted Garlic Black Truffle Aioli, Fresh Tomato, Mushroom Ash

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

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

### **\*Mixed Greens Salad**

Mixed Greens, Roasted Beets, Candied Walnuts, Soft Chevre, Strawberry Poppy Seed Vinaigrette

### **\*Spinach Salad**

Baby Spinach, Toasted Pecans, Green Apple, Blueberries, Gorgonzola Crumbles, Sherry Vinaigrette

### **Classic Caesar Salad**

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

\* Gluten Free

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

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

Pulled Pork, Grilled Pickle, Beer Mustard, Swiss, Baby Spinach, Side Caesar

### **Bolognese Flatbread...11**

Bolognese Sauce, Melted Fresh Mozzarella, Basil Chiffonade, Balsamic Drizzle, Side Caesar

### **Confit Duck Flatbread...11.5**

Duck Confit, Dried Cranberries, Triple Cream Brie, Toasted Almonds, Port Gastrique, 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 Bucatini & Asparagus 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*.....

### **Bolognese Pasta...20**

Veal, Beef, and Pork Bolognese, Pappardelle Pasta, Sautéed Baby Spinach, Braised Carrots, Shaved Pecorino, Grilled Baguette

### **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

### **\*NY Strip au Poivre...28**

12 Ounce Center Cut, Pomme de Terre, Vegetable Medley, Au Poivre Sauce

### **Clams Bucatini...20**

Middle neck clams, olive-caper red sauce, tossed with bucatini, topped with feta cheese

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

Honey-ginger glazed, forbidden rice, asparagus, sweet lime chili glaze

### **Risotto Du Jour...19**

Chef's selection of fresh, seasonal items

### **\*Grilled T-Bone Lamb Loin Chops...32**

Cardamom-encrusted, Herbed Pomme de Terre, Lemon-scented Vegetable Medley, Whole Grain Mustard Jus

**\* Gluten Free**