



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

Eggplant Involtini...8.9

Egg-battered eggplant slices, filled with spinach and mascarpone, finished with a charred tomato coulis and gratineed parmesan cheese

Lobster and Shrimp Bisque...9.5

Cognac-infused, chive oil, mini corn muffin

The Board...12

Chef's selection of 2 cured meats and 2 local farm-fresh cheeses, imported olives, fig preserves, toast points

***Tuscan Diver Scallops...13.5**

Pan-seared, parmesan corn au gratin, crispy prosciutto ribbons, micro greens, paprika oil

.....Salads.....

***Bibb Lettuce Salad...9**

Bibb lettuce, Asian pear, gorgonzola, candied walnuts, sherry vinaigrette

***Baby Spinach Salad...9**

Baby Spinach, citrus segments, goat cheese, pine nuts, orange-poppy seed dressing, lumpia cup

Classic Caesar Salad...8.5

Crisp romaine, cherry tomatoes, lemon anchovy vinaigrette, shaved aged provolone cheese, garlic and herb croutons

Carley's Caprese...9.5

Shallot marinated tomatoes, house pesto burrata, EVOO/balsamic pearls, sea salt, spring mix, grilled toast points

Green Chopped Salad...9.0

House greens, tomatoes, red onions, cucumbers, house citrus vinaigrette

* Gluten Free

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

Chicken Flatbread...11

Braised local chicken, boursin cheese, house-roasted tomatoes, toasted almonds, greens, side Caesar

Bolognese Flatbread...11.5

Bolognese sauce, melted fresh mozzarella, basil chiffonade, balsamic drizzle, 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!

.....*Entrees*.....

Chicken Parmigiano...18

Herb-breaded and pan-fried, topped with a blistered tomato coulis, Italian cheese sauce, served atop bucatini pasta, asparagus

Bolognese Pasta...20

Veal, beef, and pork Bolognese, pappardelle pasta, sautéed baby spinach, shaved pecorino, grilled baguette

Short Rib Stroganoff...28

Slowly and carefully braised beef short rib, parmesan gnocchi, wild mushrooms, sour cream

Veal Milanese...26

Reggiano and parmesan encrusted, creamy pecorino risotto, spiced Burgundy romesco sauce, grilled asparagus, petite salad

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 Steak...30**

12 Ounce Center Cut, shallot compound butter, steak fries, vegetable medley, steak sauce

Clams Bucatini...20

Middle neck clams, tossed with bucatini, white wine lemon butter broth, toasted almond pesto, diced tomatoes, grilled toast points

***Peach-bourbon BBQ Pork Chop...24**

Chef's inspired whipped potatoes, honey-glazed baby carrots

***Lemon-pepper encrusted Salmon...24**

Summer creamy risotto of artichokes, scallions, spinach, sun-dried tomatoes, artichokes, finished with a margarita beurre blanc

Risotto Du Jour...22

Chef's selection of fresh, seasonal items

***Grilled Lollipop Lamb Chops...32**

Whole grain mustard encrusted, vegetable Israeli cous cous, tarragon lamb au jus, vegetable medley

Blackened Scallops...30

Israeli cous cous, wild mushrooms, double-smoked bacon ragout, pan lemon-butter sauce, vegetables

Spanish Paella...26

Chorizo, clams, shrimp, chicken, rice, peas, bell peppers, grape tomatoes, saffron broth

Bacon-wrapped Smoked Mozzarella-stuffed Meatloaf...22

Whipped potatoes, asparagus, bourbon Bordelaise Sauce

Trout Almondine...28

Butter and herb poached potato, white balsamic marinated heirloom tomatoes, fresh basil, asparagus, preserved lemon vinaigrette

*** Gluten Free**