



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

Soppressata, mortadella, triple cream brie, Monterey blue cheese, 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

***Frisee Salad**

Frisee greens, golden raisins, candied walnuts, gorgonzola cheese, raspberry vinaigrette

***Spinach Salad**

Baby Spinach, hard-boiled egg, tomatoes, red onion, goat cheese, crispy bacon, smoked bacon vinaigrette

Classic Caesar Salad

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

*** Gluten Free**

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

Chicken Flatbread...11

Braised local chicken, halloumi 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!

.....*Chicken/veal*.....

**Generous portions of chicken or veal prepared in your favorite style.
All chicken and veal entrees are served with Capellini & Asparagus**

Chicken...18/32 Veal...25/46

Francese, Flour dredged, egg-dipped, lemon, butter, caper wine sauce and pan seared

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

Scallopini, Baby spinach, fresh mozzarella, artichokes, house-roasted tomatoes, Burgundy butter sauce

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

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

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, wild mushrooms, dauphinoise potatoes, vegetable medley, sauce Bordelaise, mushroom ash

Clams Capellini...20

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

***Grilled Salmon...24**

Forbidden rice, grilled broccoli, almonds, pineapple beurre blanc

Risotto Du Jour...22

Chef's selection of fresh, seasonal items

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

Au gratin potatoes, vegetable medley, Mediterranean Coulis

Cioppino...30

Clams, shrimp, fresh fish, lobster broth, pistachio pesto, grilled ciabatta, asiago crisp

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

Whipped potatoes, asparagus, bourbon Bordelaise Sauce

*** Gluten Free**

