

Aperitivo

STEAMED MUSSELS 14

Mussels steamed in white wine, fennel, stewed tomatoes & pancetta. Served with grilled toast points & fennel fronds

***SURF & TURF KABOBS 18**

Shrimp, beef, and seasonal vegetable kabobs with pesto drizzle

***PAN SEARED SCALLOPS 18**

Basil pesto, sweet n sour roasted red pepper puree, maple glazed bacon crisp

CHARCUTERIE 17

Chef's selection of 2 local cheeses & 2 cured meats, pickled mustard seeds, house-made jam, spiced mustard, pickled vegetables, crostini

ZUPPA DEL GIORNO 9

Chef's inspiration

CHICKEN PARMESAN SLIDERS 12

Crispy chicken breast topped with mozzarella & house-made marinara

Insalata

Add grilled chicken_5 Add shrimp_8 Add steak_16 Add scallops_13

***CARLEY'S HOUSE SALAD 12**

Mixed greens, tomatoes, red onion, kalamata olives, feta crumbles, red wine vinaigrette

PANZANELLA SALAD 13

Heirloom tomatoes, red onion, grilled ciabatta, chopped basil, fresh mozzarella, olive oil and red wine vinegar

Sul Pane

- on bread -

BURRATA BRUSCHETTA 12

Spinach, smoked tomato jam, balsamic drizzle, toasted pistachio, on toasted crostini

PORTOBELLO SANDWICH 13

Grilled Portobello mushroom, roasted red peppers, grilled eggplant, tomato, fresh mozzarella & pesto on ciabatta with side Carley's salad

CHICKEN PARMESAN SANDWICH 14

Crispy chicken breast, house-made marinara, fresh mozzarella & basil on ciabatta with side Carley's salad

Sopra la Pasta

- over pasta -

*Choice of pasta - cavatappi, pappardelle, penne
all pasta dishes served with garlic bread*

FRUTTI DI MARE 26

Scallops, mussels, shrimp, roasted tomatoes & arugula with house-made marinara

CHICKEN FLORENTINE 24

Grilled chicken, spinach, parmesan, sweet cream sauce

Portata Principale

- main course -

*PAN SEARED SCALLOPS 31

Corn & pancetta risotto, blistered heirloom tomatoes, lemon basil oil

MASCARPONE RAVIOLI 22

Blistered heirloom tomatoes, mushrooms, asparagus, pesto cream sauce

EGGPLANT PARMESAN 22

*Freshly breaded eggplant, fresh mozzarella, house-made marinara & basil
Served over gigante bean ragout with tomatoes*

TUSCAN TUNA 28

*Pan seared yellowfin tuna, roasted red potatoes, asparagus, tomato, capers,
white wine & lemon sauce*

*GRILLED FLANK STEAK 32

8 oz. marinated flank steak, roasted potatoes, broccolini, chimichurri

SHORT RIB RIGATONI 29

*Slow braised beef short rib, mushrooms, spinach, roasted tomatoes,
natural au jus tossed over ricotta stuffed rigatoni*

*DUO OF DUCK 34

*Spiced, seared duck breast & confit of duck leg served over roasted potatoes with
broccolini and blackberry reduction*

PAN SEARED STRIPED BASS 32

Crispy polenta cake, braised red Swiss chard, fennel-caper cream

*GRILLED LAMB CHOP 34

*4 Lamb lollipops, roasted potatoes, blistered and stewed tomatoes with mushrooms,
natural au jus, horseradish gremolata*

Dolce

- dessert -

STRAWBERRY SHORTCAKE 10

Savory shortbread biscuit, macerated strawberries, vanilla whipped cream

AFFOGATO 8.5

Vanilla ice cream, chocolate shavings, finished with espresso

LEMON CURD BISCUIT 10

*Savory shortbread biscuit, zesty lemon poppy seed curd, macerated
blueberries, fresh vanilla whipped cream*

TIRAMISU 8.5