

## *Aperitivo*

### STEAMED MUSSELS 14

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

### \*SURF & TURF KABOBS 16

*Grilled shrimp & beef kabobs with pesto drizzle*

### \*PAN SEARED SCALLOPS 18

*Fennel chive salad with lemon oil*

### CHARCUTERIE 16

*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\_4 Add shrimp\_6 Add steak\_12 Add scallops\_12*

### \*CARLEY'S HOUSE SALAD 10

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

### \*ARUGULA & BEET SALAD 12

*Arugula, goat cheese crumbles, roasted beets, shaved fennel, dried cranberries, toasted pistachio, port poppyseed vinaigrette*

## *Sul Pane*

*- on bread -*

### BURRATA BRUSCHETTA 12

*Butternut squash puree, arugula, smoked tomato jam, balsamic drizzle, toasted pistachio, on toasted crostini*

### PORTOBELLO SANDWICH 12

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

### CHICKEN PARMESAN SANDWICH 13

*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*

### CONFIT D'ANATRA 22

*Pulled confit of duck, mushrooms, spinach, roasted tomatoes,  
natural au jus*

### FRUTTI DI MARE 24

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

### CHICKEN FLORENTINE 21

*Grilled chicken, spinach, parmesan, sweet cream sauce*

## *Portata Principale*

- main course -

### MASCARPONE RAVIOLI 21

*Butternut squash puree, dried cranberries, crispy basil, toasted  
pistachio & brown butter*

### EGGPLANT PARMESAN 20

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

### TUSCAN TUNA 24

*Pan seared yellowfin tuna, roasted red peppers, snow peas, tomato, capers,  
white wine & lemon sauce*

### \*GRILLED FLANK STEAK 28

*8 oz. marinated flank steak, roasted potatoes, broccoli rabe, chimichurri*

### \*DUO OF DUCK 32

*Spiced, seared duck breast & confit of duck leg served over gigante bean ragout with  
tomatoes, natural au jus, charred-spiced apples*

### \*PAN SEARED SCALLOPS 30

*Butternut squash & pancetta risotto, brown butter, arugula fennel salad*

### GRILLED SWORDFISH 32

*Crispy pancetta, arugula, tomato fennel broth, broccoli rabe, grilled toast points*

### \*DUROC PORK CHOP 32

*Grilled Duroc pork chop, butternut squash puree, broccoli rabe, roasted potatoes,  
butternut squash & turnip hash, brown butter, crispy fennel*

## *Dolce 8.5*

- dessert -

### HOUSE-MADE BREAD PUDDING

*Crème anglaise*

### AFFOGATO

*Vanilla ice cream, chocolate shavings, finished with espresso*

### APPLE GALETTE

*Crème anglaise*

### CARROT CAKE