

Aperitivo

PAN SEARED
SCALLOPS 18

*Asian slaw, lemon oil, sesame seeds,
green onions*

ZUPPA DEL
GIORNO 9

Chef's inspiration

BLACKENED TUNA 15

*seared rare tuna tossed with
watermelon gelée, pickled
cucumbers, sesame wonton crackers*

CHARCUTERIE 14

*Prosciutto, soppressata, local
cheeses, pickled mustard seeds, house
made jam, spiced mustard, pickled
vegetables, crostini*

FRIED ARTICHOKE
HEARTS 13

*crispy artichoke hearts with
house made marinara and
roasted red peppers*

TUSCAN FRIED
CHICKEN 14

*artichoke hearts, garlic, tomatoes,
kalamata olives, capers, lemon aioli*

Insalata

Add grilled chicken_4 shrimp_6 scallops_12

CARLEY'S HOUSE SALAD 10

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

STRAWBERRY SALAD 12

*Boston Bibb lettuce, red onion, sliced strawberries, feta cheese, candied
walnuts, raspberry vinaigrette*

Sul Pane

- on bread -

MEDITERRANEAN TOAST 12

*Spinach, red onion, roasted red pepper,
artichoke hearts, rosemary oil, garlic, goat
cheese, house dried tomatoes, on ciabatta*

MUSHROOM TOAST 12

*wild mushrooms, prosciutto, red onions, olive oil, oregano,
grated parm, on ciabatta*

EGGPLANT PARM SANDWICH 12

*Crispy eggplant, tomato sauce, mozzarella, roasted red
peppers, basil, crispy ciabatta, side Carley's salad*

MUFFALETTA 13

*Prosciutto, soppressata, pepperoni, roasted red peppers, fresh mozzarella,
olive tapenade, on crispy ciabatta, side Carley's salad*

Sopra la Pasta

- over pasta -

*Choice of pasta - farfalle, pappardelle, cavatappi,
all pasta dishes served with garlic toast*

TUSCAN CRAB & SHRIMP 24

Sautéed shrimp, crab, smoked bacon, spinach, garlic, lemon butter

PETTO IN SALSA DI POMODORO 23

Slow roasted brisket, spinach, house made marinara, garlic, gorgonzola

CHICKEN FLORENTINE 21

Grilled chicken, spinach, parmesan, sweet cream sauce

MAHI MAHI NELLA PASTA 24

*Pan seared Mahi Mahi, artichoke hearts, garlic, capers, tomatoes, spinach,
kalamata olives, white wine*

Portata Principale

- main course -

PARMIGIANA DI MELANZANE 20

*Freshly fried breaded eggplant, fresh mozzarella, house made marinara,
basil, served with sautéed squash and zucchini noodles*

ANATRA ARROSTO 32

*Roasted duck, wild rice pilaf, broccolini, blackberry and peppercorn
gastrique*

TUSCAN TUNA 24

*Seared yellow fin tuna steak, tomato, white wine, capers, lemon,
roasted potatoes, asparagus*

PAN SEARED SCALLOPS 30

sweet corn and pancetta risotto, heirloom tomato relish, herb oil

PALERMO STYLE STEAK 34

*12 ounce New York strip, wine blistered tomatoes, capers, thyme, garlic, roasted
potatoes, asparagus*

BACCALA IN CROSTA AL PESTO 26

*Pesto encrusted cod, roasted potatoes, artichoke hearts, heirloom tomatoes, capers,
kalamata olives, lemon oil*

Dolce 8.5

- dessert -

LIMONCELLO MASCARPONE CAKE

Macerated berries

AFFOGATO

Vanilla ice cream, chocolate shavings, finished with espresso

MIXED BERRY TART

TIRAMISU