

## *Aperitivo*

### ANTIPASTO PLATTER 12

*Roasted garlic hummus, pesto, roasted red peppers, marinated artichoke hearts, blistered tomatoes, toasted naan*

### CHARCUTERIE 13

*Prosciutto, soppressata, salami, pepperoncini, spiced mustard, crackers, toasted naan*

### TUNA CRUDO 15

*Yellow fin tuna, lemon vinaigrette, capers, fresh cracked black pepper*

### ZUPPA DEL GIORNO 9

*Chef's inspiration*

### MEATBALLS 14

*8 house-made meatballs topped with mozzarella served with pesto and tomato sauce*

### MUSHROOM ARANCINI 14

*House-made mushroom and cheese risotto balls, fried crisp and served with marinara*

## *Insalata*

*Add grilled chicken\_4 shrimp\_6 seared salmon\_12*

### CARLEY'S HOUSE SALAD 10

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

### ROASTED BEET SALAD 11

*Mixed greens, roasted beets, goat creme, pickled onion, candied walnuts, red wine vinaigrette*

## *Sul Pane*

*- on bread -*

### GARLIC & SPINACH FLATBREAD 12

*Roasted garlic, spinach, goat cheese, house dried tomatoes, red onion*

### FIG & MUSHROOM FLATBREAD 12

*Mushroom spread, feta, shaved prosciutto, red wine fig glaze*

### EGGPLANT PARM SANDWICH 12

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

### MUFFALETTA 13

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

## *Sopra la Pasta*

*- over pasta -*

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

### TUSCAN CRAB & SHRIMP 24

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

### SALMONE IN CAMICIA 21

*Flaked poached salmon, spinach, tomato, garlic, lemon caper butter sauce*

### CHICKEN FLORENTINE 21

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

### VEGETARIANA 20

*Artichoke hearts, roasted bell pepper, red onion, kalamata olives,  
white wine, pesto*

## *Portata Principale*

*- main course -*

### PARMIGIANA DI MELANZANE 22

*Freshly fried breaded eggplant, fresh mozzarella, tomato sauce, basil,  
served with sautéed squash and zucchini noodles*

### ANATRA ARROSTO 32

*Roasted duck, mushroom risotto, roasted Brussels sprouts, blackberry and  
peppercorn gastrique*

### TUSCAN TUNA 24

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

### COSTATA CORTA BRASATA 32

*6 oz braised beef short rib, mushroom risotto, roasted Brussels, natural jus*

### PALERMO STYLE STEAK 30

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

### SALMONE SCOTTATO 26

*Pan seared salmon, rice pilaf, lemon scented asparagus, caper butter sauce*

## *Dolce 8.5*

*- dessert -*

### STRAWBERRY PANNA COTTA

*Mango mint chutney, broken sugar shard*

### AFFOGATO

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

### LEMON RICOTTA CAKE WITH FRESH BERRY COMPOTE

### CARROT CAKE WITH SALTED CARAMEL

### TIRAMISU