

# FREE

**Glass of House Wine or Dessert**

with the purchase of a Dinner Entrée

**Carlo's**  
RESTAURANT

914-336-2458

DINE-IN ONLY  
Not valid after 5pm Fri & Sat.  
With this coupon. Not to be combined with any other offers. Limited time only.

# 10% off

Any Catering Order Over \$100

**Carlo's**  
RESTAURANT

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With this coupon. Not to be combined with any other offers. Limited time only.

# \$10 off

Any Purchase of \$50 or More

Dine In · Take Out · Delivery

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RESTAURANT

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## CATERING APPETIZERS

½ Tray Feeds 8-10 People | Full Tray Feeds 12-18 People

	Half	Full		Half	Full
Stuffed Mushrooms <i>All vegetable stuffing</i>	40	75	Grilled Vegetable Platter	40	75
Clams Oreganata <i>Whole clams</i>	40	70	Mozzarella Sticks	45	80
Clams Casino <i>Whole clams with bacon, roasted peppers and fresh basil</i>	45	75	Meatball Sliders	35	65
Roasted Portobello Mushrooms <i>With fresh tomato and mozzarella</i>	45	80	Broccoli Rabe & Sausage Sliders	40	70
Stuffed Zucchini <i>With ricotta, roasted peppers, roasted garlic and Gorgonzola</i>	45	80	Fried Ravioli-Zucchini Combo	45	80
Colossal Shrimp Cocktail	2.75/shrimp		Warm Roasted Peppers <i>Stuffed with prosciutto and mozzarella on a crostini</i>	50	85
Maryland Lump Crab Cake <i>With roasted red pepper cream sauce</i>	6/cake		Chicken Fingers	45	75
BBQ Bacon-Wrapped Shrimp	2.75/shrimp		Lobster Rotollo <i>Ricotta, roasted pepper, lobster meat rolled in homemade pasta and brandy cream sauce</i>	65	125
			Buffalo Wings <i>Hot or honey BBQ with bleu cheese and celery</i>	40	75

## SALADS

Small Bowl Up to 10 People | Large Bowl Up to 18 People

	Sm	Lg		Sm	Lg
Tossed Salad <i>Lettuce, cucumber, tomato and red onion</i>	25	45	Berry & Goat Cheese Salad	40	90
Chef Salad <i>Our tossed salad with Genoa salami and imported sharp provolone</i>	35	60	Seafood Salad <i>Calamari, shrimp, scungilli, mussels, fresh celery and lemon aioli</i>	65	125
Gorgonzola <i>Fresh mixed greens, tomatoes and crumbled Gorgonzola cheese</i>	30	60	Cold Antipasto <i>Assorted meats, cheeses and vegetables on lettuce bed</i>	50	75
Add grilled chicken	8	15	Greek <i>Romaine, cucumber, tomato, red onion, olives, feta and pepperoncini</i>	35	65
Arugula	35	65	Caprese <i>Fresh mozzarella, tomatoes, fresh basil and extra virgin olive oil</i>	55	100
Caesar <i>Fresh romaine, croutons and shaved Parmesan</i>	30	55	Cold Italian Broccoli Salad <i>Pignoli nuts, dried cranberries and pancetta</i>	40	70
Add grilled chicken	8	15	Crudite <i>Fresh raw vegetables served with ranch dip</i>	45	75
Tricolor <i>Arugula, radicchio, Belgian endive with sun-dried tomato-basil vinaigrette and shaved Parmesan Reggiano</i>	35	65			

## PASTA

	Half	Full		Half	Full
Penne Vodka Sauce	45	80	Orecchiette <i>With sun-dried tomato pesto and grilled chicken</i>	45	75
Penne Broccoli with Garlic Oil	40	75	Scallop & Shrimp <i>With fettuccine and hot cherry pepper cream sauce</i>	65	125
Baked Ziti with Ricotta	40	80	Stuffed Shells or Manicotti	40	75
Tortellini Carbonara	50	90	Baked Cheese Ravioli	40	75
Lobster Tortellini <i>With asparagus, shrimp and brandy cream sauce</i>	55	100	Wild Mushroom Tortelloni <i>Shitakes, mushrooms and pancetta-onion brandy cream sauce</i>	45	85
Pasta Primavera <i>with Pink Cream Sauce</i>	45	80	Crab & Lobster Ravioli <i>With peas and baby scallops in a lite tarragon cream sauce</i>	60	100
Cavatelli Broccoli Rabe & Sausage	50	90			
Pasta a la Matteo <i>With chicken, mushrooms, amatriciana with pancetta and onions</i>	50	85			

## VEAL

	Half	Full		Half	Full
Veal Marsala <i>Veal scaloppini with fresh mushrooms and Marsala wine sauce</i>	70	120	Veal Cognac	70	120
Veal Francese <i>Egg battered veal scaloppini with lemon white wine sauce</i>	70	120	Veal d'Abruzzo <i>Veal scaloppini with prosciutto, onion, peas and fresh tomato cream sauce</i>	70	120
Veal Parmigiana <i>Breaded veal cutlet with our tomato sauce and mozzarella</i>	55	120	Veal & Peppers <i>Chunks of veal, fresh strips of peppers simmered in tomato sauce</i>	55	100
Veal Madeira <i>With mushroom ragout Madeira wine truffle oil</i>	70	120			

## STEAKS

	Half	Full		Half	Full
Steak <i>Angus certified New York strip served sliced and seasoned</i>	100	200	Pepper Steak <i>Marinated tender steak strips, peppers and onions</i>	65	120

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.  
All parties require a deposit of 20% which is only refundable if the chosen date can be booked after your cancellation. Prices do not include tax and a service charge (gratuity) of 20%. A charge of \$200 will apply to all parties requesting the entire room with less than 25 guests.  
Decorations that need to be taped or tacked to the walls are not permitted.

## CATERING CHICKEN

	Half	Full		Half	Full
Scarpariello <i>Filets of white meat chicken with sweet red peppers in a garlic wine sauce</i>	50	85	Chicken Paolo <i>Grilled chicken with caramelized onion and fresh mozzarella</i>	50	85
Parmigiana <i>Breaded chicken with tomato sauce and mozzarella</i>	45	80	Chicken Leo <i>Chunks of chicken breast with sausage, shrimp and pepperoncini</i>	55	90
Marsala <i>Chicken breast, mushrooms and Marsala wine sauce</i>	45	80	Over Roasted Chicken Breast <i>With caramelized onion and mashed potato</i>	55	90
Francese <i>Battered chicken with lemon-white wine sauce</i>	50	80	Chicken Antonio <i>Chicken pieces on the bone, roasted with fresh rosemary and caramelized onion</i>	45	80
Chicken Cutlet Valdostano <i>Stuffed with prosciutto, fresh mozzarella, mushroom and Marsala sauce</i>	45	80	Chicken Saltimbocca <i>With prosciutto, mozzarella, spinach and fresh sage</i>	50	85
Chicken Cacciatore <i>On the bone</i>	45	80	Chicken Cutlet Capricossa <i>Breaded cutlets with arugula, fresh mozzarella and tomato</i>	50	85



## SEAFOOD

	Half	Full		Half	Full
Potato Crusted Tilapia <i>Over spinach with pink cream sauce</i>	60	95	Monkfish Tripodi <i>With pancetta, shitake mushrooms, artichokes and white wine sauce</i>	Market Price	
Stuffed Filet of Sole <i>Fresh sole stuffed with scallops, shrimp and crabmeat</i>	70	120	Shrimp Almondine <i>Almond crusted shrimp with garlic lemon white wine sauce</i>	70	125
Blackened Tuna <i>Over julienne vegetables and Gorgonzola cream sauce</i>	70	125	Shrimp Parmigiana <i>Breaded jumbo shrimp, mozzarella and our homemade tomato sauce</i>	70	120
Sesame Crusted Salmon <i>Over homemade fruit salsa</i>	70	125	Shrimp Casino <i>Jumbo shrimp sautéed with bacon, onion, roasted red pepper and basil</i>	70	120
Chilean Sea Bass <i>With lobster mashed potatoes and citrus cream sauce</i>	Market Price		3 oz. Lobster Tail Scampi <i>With garlic, lemon and white wine</i>	Market Price	
Georgia Banks Flounder <i>With manila clams, scallops, arugula and fresh tomatoes</i>	Market Price		Zuppa di Pesce <i>Calamari, shrimp, mussels, clams, lobster, scallops in a seafood and tomato broth</i>	75	140

## TRADITIONAL DISHES

	Half	Full		Half	Full
Eggplant Parmigiana <i>Eggplant lightly floured then dipped in egg, topped with tomato sauce and mozzarella</i>	45	80	Sausage & Peppers <i>Served in marinara sauce or oven roasted without any sauce</i>	40	75
Eggplant Rollatini <i>Eggplant lightly floured then dipped in egg. Filled with ricotta, mozzarella and prosciutto topped with tomato sauce and mozzarella</i>	45	80	Broiled Pork Chops <i>With sautéed vinegar peppers</i>	70	120

## SANDWICHES "BY THE FOOT"

2 foot through 6 foot available · 17.00 per foot

American <i>Ham, American cheese, lettuce and tomato with mayo and mustard on the side</i>		Veggie <i>Grilled Portobello and zucchini with fresh tomato, fresh mozzarella and basil with fresh balsamic dressing on the side</i>
Italian <i>Soppresata, capicola, provolone cheese, Genoa salami, pepperoni, marinated tender steak strips, peppers and onions</i>		Chicken Cutlet <i>With arugula, fresh tomato, fresh mozzarella and red onion with house dressing on the side</i>

## CATERING DESSERT MENU

Starting at \$2.95 Per Person

Assorted Dessert Platters	Cannolis
Assorted Cheese Cakes	Assorted Cookie Platters



## PARTY MENU

These prices are not valid on Friday and Saturday nights after 5pm

Buffet Package	30.00 per person
Service Package	32.00 per person
Add Beer and Wine	10.00 per person
Add a Vegetable	2.00 per person
Add One Appetizer	4.00 per person
Add One Dessert	4.00 per person



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**Carlo's**  
RESTAURANT

179 Main Street  
New Rochelle, NY 10801  
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[www.CarlosRestaurant.net](http://www.CarlosRestaurant.net)  
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