

Casa San Carlo

ITALIAN RESTAURANT

*Come enjoy an authentic Italian meal
in the ambience of an Italian Bistro.*



**MAKE A RESERVATION
FULL BAR ~ DAILY SPECIALS
GIFT CERTIFICATES
CATERING**

**OPEN FOR LUNCH & DINNER
11:00 AM - 10:00 PM EVERYDAY
CLOSED TUESDAY**

**Come dine with Master
Chef Carlo Cappiello**



252.773.4218

913 Arendell Street, Morehead City, NC

www.italianfoodmoreheadcity.com

DonCarloWineBarAtlanticBeach.com



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Always Fresh Homemade Italian Cooking ~ Ask your server about our daily specials ~ Our dishes are generous portions ~ Prepared to order using the freshest ingredients (Some dishes take longer to prepare) All orders can be customized. Extra charge for substitutions. We reserve the right to add 18% gratuity to any party of 6 or more. There will be a \$5 charge to split your dishes.



MENU SAMPLING

APPETIZERS/SMALL PLATES

Cold Antipasta\$15
fresh sliced Italian meats and cheeses, anchovies, roasted red peppers, artichokes, marinated mushrooms, and black olives

Fried Zucchini\$8
fresh fried zucchini served with a side of our classic tomato sauce

Calamari\$11
fried calamari with your choice of classic or spicy marinara sauce

Bruschetta\$8
toasted bread topped with chopped tomatoes, garlic, basil, parsley and panni, giana cheese

Clams Casino\$12
fresh clams stuffed with roasted red peppers and bacon

Mussels Marinara or Bianco\$12
fresh mussels in our chunky marinara sauce or in a white wine garlic sauce

Fried Mozzarella.....\$11
fresh mozzarella, sliced, egg battered and fried to a golden perfection topped with tomato sauce and fresh grated parmigiano cheese

INSALATE (SALAD)

House Salad\$12
a bed of greens topped with tomatoes, cucumbers, onions, salami, provolone, marinated mushrooms and fresh shaved parmigiano reggiano cheese

Caprese Salad\$12
fresh sliced mozzarella, layered with fresh basil and tomatoes, a side of marinated mushrooms and roasted red peppers and a side of basil pesto

Spinach Salad\$11
fresh spinach tomatoes, mushrooms, onions and our fresh homemade hot bacon dressing

Caesar Salad\$8
fresh romaine tossed with croutons and our caesar dressing

Mixed Tossed Salad.....\$8
fresh mixed greens topped with tomatoes, cucumbers, red onion, a pepperoncini and a black olive.

Add a protein choice of grilled or blackened chicken \$5 shrimp \$7 salmon* \$9 tuna* \$9 catch of the day*(market price)

SOUP

Pasta Faggioli\$8
Tortellini in Brodo.....\$8
Stracciatella Fiorentina.....\$8

TRADITIONAL ITALIAN DISHES

Baked Meat Lasagna\$16
Baked Manicotti\$15
Baked Ziti.....\$15
ziti pasta baked with ricotta cheese and tomato sauce, topped with melted mozzarella cheese add Italian sausage \$3, eggplant \$4, chicken \$6

Eggplant Parmigiana.....\$18
eggplant topped with tomato sauce and melted mozzarella cheese, served with a side order of spaghetti with tomato sauce

Eggplant Rollatini\$18
eggplant rolled with ricotta and mozzarella cheese, mixed with fresh herbs. Topped with tomato sauce and melted mozzarella cheese. Served with a side order of spaghetti with tomato sauce

Meat or Cheese Ravioli.....\$15
pasta pocket stuffed with meat, or ricotta cheese, topped with tomato sauce. add meatsauce, meatballs or Italian sausage \$3

Spaghetti\$13
topped with our classic tomato sauce or chunky marinara sauce add meatsauce, meatballs or Italian sausage \$3

Fettuccini Alfredo.....\$14
tossed in our classic creamy parmesan sauce add chicken \$5, shrimp \$7, salmon \$10

SPECIALTY PASTA DISHES

Tortellini Bolognese\$17
meat filled pasta in a creamy pink meat sauce

Penne alla Pomodoro Fresco.....\$17
fresh tomatoes, pancetta, fresh basil and garlic

Spaghetti alla Carbonara.....\$17
sauteed onions and pancetta in a creamy white sauce

Tortellini alla Panna\$17
cheese filled pasta in a creamy white sauce with mushrooms, prosciutto and peas

Classico Penne alla Vodka\$18
chopped meat, ham and onions in a classic tomato sauce, accented with Vodka and a touch of cream

Pasta Primavera\$17
zucchini, yellow squash, carrots, mushrooms, and broccoli with a choice of cream sauce or chunky marinara sauce

Puttanesca alla Carlo.....\$17
spaghetti with capers, black olives, garlic and anchovies in a chunky marinara sauce

Fettuccini alla Casa.....\$17
prosciutto, mushrooms, peas and broccoli in a creamy white sauce

CHICKEN

served with a side of pasta with tomato sauce and our homemade bread

Chicken Parmigiana.....\$18
chicken cutlet parmesan topped with our classic tomato sauce and melted mozzarella cheese

Chicken Francese.....\$18
boneless chicken breast egg-battered and sauteed in a white wine lemon butter sauce

Chicken Picatta\$19
boneless chicken breast in a white wine lemon butter with capers and zucchini

Chicken Marsala.....\$19
boneless chicken breast in a marsala wine sauce with sauteed mushrooms

Chicken Cacciatore Classico.....\$19
boneless chicken breast sauteed with onions, mushrooms, tomatoes and wine in our classic marinara sauce

Chicken Capriccioso\$19
boneless chicken breast sauteed in a sherry cream sauce served over a bed of fettuccini topped with melted mozzarella cheese then sprinkled with fresh reggiano cheese

Chicken Favoloso.....\$21
boneless chicken breast, prosciutto, and artichokes sauteed in a brandy cream sauce served over a bed of fresh spinach, then baked with melted mozzarella cheese

Chicken alla Carlo\$21
boneless chicken breast layered with prosciutto and artichokes in a brown wine sauce topped with melted mozzarella cheese

MILK FED VEAL

served with a side of pasta with tomato sauce and our homemade bread

Veal Parmigiana.....\$20
veal cutlet parmesan topped with our classic tomato sauce and melted mozzarella cheese

Veal Picatta\$20
veal scallopini in a white wine lemon butter sauce with capers and zucchini

Veal Marsala\$20
veal scallopini in a marsala wine sauce with sauteed mushrooms

Veal Capriccioso\$21
veal scallopini sauteed in a sherry cream sauce over a bed of fettuccini topped with melted mozzarella and a sprinkling of parmigiano reggiano cheese

Veal alla Carlo\$23
veal scallopini, mushrooms, artichokes and chopped prosciutto sauteed in a prosciutto marinara sauce topped with melted mozzarella cheese

Veal Veneziana.....\$23
veal scallopini in a white wine sauce with mushrooms and prosciutto then topped with melted mozzarella cheese

SEAFOOD SPECIALTIES

served with our homemade bread

Pescatore alla Sorrento\$25
clams, mussels, shrimp and calamari in a spicy or sweet marinara sauce served over a bed of linguini

Shrimp alla Carlo.....\$24
jumbo shrimp and clams sauteed in a brandy marinara sauce with sun-dried tomatoes, mushrooms and garlic served over a bed of linguini

Scungilli Fra Diavolo\$23
scungilli served in a spicy marinara sauce served over a bed of linguini

Shrimp Parmigiana\$22
shrimp parmesan topped with our classic tomato sauce and melted mozzarella cheese

Shrimp Marinara\$22
fresh jumbo shrimp sauteed in our classic or spicy marinara sauce

Linguini alla Calamari\$22
fresh calamari rings sauteed in our classic or spicy marinara sauce

Linguini with Clam Sauce.....\$22
fresh clams served over linguini in a white wine garlic sauce or a chunky marinara sauce

Catch of the Day(Market Price)
(ask your server)

DESSERTS

Tiramisu\$8

Cannoli.....\$5

Chocolate Cannoli.....\$6

Profiteroles.....\$7

Italian Cheesecake\$8

Limoncello Cake.....\$8

BEVERAGES

Soft Drinks.....\$2.99

Ice Tea\$2.49

Bottle Water\$4.99

Coffee\$2.99

Espresso.....\$3.99

Double Espresso\$5.99

Cappuccino.....\$6.99

Sparkling Water.....\$5.99

Milk.....\$3.49

San Pellegrino\$5.99

Chocolate Milk.....\$3.99

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

All Items and Prices are Subject to Change.

SEE OUR AD IN THE VISITORS GUIDE OR GO GUIDE FOR COUPON OFFER