



2016
HOLIDAY
MENU

Make Entertaining
Merry & Bright

EST. **C** 1983



Our Services

Our Holiday Entertaining Menu is a collection of handcrafted rustic dishes and chef's creations available for both delivery and pick-up. We provide an exceptional artisan experience for all types of gatherings, corporate and social events. Our menu reflects the celebration of the seasons as well as traditional dishes that we carry all year round. Most of these handcrafted dishes are also available throughout our markets and produced daily. This menu replaces the Market Catering Menu starting Monday, Nov. 28, 2016 through Saturday, Dec. 31, 2016.

{ 24 Hours Notice is Appreciated* }

*Last day to place December 23rd & 24th orders is Sunday, December 18

Holiday Hours

Wednesday, Dec. 21	9am - 7pm	Tuesday, Dec. 27	9am - 7pm
Thursday, Dec. 22	9am - 7pm	Wednesday, Dec. 28	9am - 7pm
Friday, Dec. 23	9am - 6pm	Thursday, Dec. 29	9am - 7pm
Saturday, Dec. 24	9am - 3pm	Friday, Dec. 30	9am - 7pm
Sunday, Dec. 25	CLOSED	Saturday, Dec. 31	9am - 6pm
Monday, Dec. 26	9AM - 7PM	Sunday, Jan. 1	CLOSED

🌀 *Hors D'oeuvres* 🌀

Mini Filet on Toast

filet of beef,
caramelized onion,
horseradish cream, bell
pepper confetti, crostini
\$36/dozen

Mini Chicken Wellington

chicken breast, mushroom
duxelle, puff pastry
\$30/dozen

Maui Shrimp Spring Rolls

whole shrimp, chili paste,
coconut milk, fresh
cilantro, chili
dipping sauce
\$25/dozen

Beef Bourguignon Puff

marinated beef, red
wine, classic seasoning,
puff pastry
\$25/dozen

Shrimp Wrapped in Bacon

seasoned shrimp with
horseradish sauce
wrapped in bacon
WHEAT FREE
\$36/dozen

Miniature Crab Cake

lump crabmeat, red
bell peppers, onions,
panko bread crumbs,
signature seasoning
and herb blend, spicy
tartar sauce
\$36/dozen

Mushroom Stuffed with Crab Imperial

button mushroom, lump
crabmeat, red bell
peppers, onions, panko
bread crumbs, signature
seasoning and herb blend
\$30/dozen

Mozzarella, Tomato, Basil Skewer

ciliegine mozzarella,
plum tomato, fresh basil,
extra virgin olive oil,
kosher salt, cracked
black pepper
WHEAT FREE
\$30/dozen

Cranberry, Orange, and Walnut Phyllo

cranberries, orange
zest, chopped walnuts,
phyllo roll
\$30/dozen

Miniature Roasted Artichoke Patty

roasted red pepper
crème fraîche
\$30/dozen

Coney Island Frank

all-beef frank
stuffed with
sauerkraut & mustard
\$20/dozen





🧀 Cheese Course 🧀

includes basket of homemade artisan bread and crackers

Carlino's Hand Selected Cheese Board

SMALL

Mahon, Ossau-Iraty, Hummingbird, Moosbacher, Piave
(serves up to 10 guests) \$99.99

LARGE

Urgelia, Abbaye de Belloc, Chatelain Camembert,
Seven Sisters, Buffalo Parmigiano
(Serves up to 15 guests) \$149.99

All cheeses are accompanied by particular condiments and accoutrements that have been paired especially with each cheese varietal, all presented on a cheese board.

Connoisseur's Choice Cheese Tray

SMALL

Italian Fontina, Belletoille, Drunken Goat, Moosbacher, Manchego, grapes, berries, dried fruit, chutney, baguette, water crackers
(Serves up to 15) \$79.99

LARGE

Italian Fontina, Huntsman, Drunken Goat, Moosbacher, Manchego, Caciotta al Tartufo, Brillat Savarin, 18 month Aged Gouda, grapes, dried fruit, chutney, berries, baguette, water crackers
(Serves up to 30) \$129.99

Tour of Italy

SMALL

Cacio de Roma, Podda Classico, Gorgonzola Dolce, Asiago Mezzano, Fontina Val d' Aosta, dried fruit, grapes, crostini and baguette
(Serves up to 15) \$79.99

LARGE

Cacio de Roma, Podda Classico, Gorgonzola Dolce, Fontina Val d'Aosta, Alta Badia, Carlino's Extra Sharp Provolone, handmade sweet soppressata, prosciutto di Parma, fig jam, traditional balsamic, grapes, crackers and baguette
(Serves up to 30) \$129.99

Instant Party

French brie, Gorgonzola Picante, sharp cheddar, Havarti with dill, Carlino's Extra Sharp Provolone, fig jam, grapes, baguette
(Serves up to 15) \$49.99

❧ *Antipasti Trays* ❧

Antipasto Carlino

imported prosciutto, artisan salami, hot soppressata, Parmigiano Reggiano, Carlino's air-dried extra sharp provolone, marinated ciliegine mozzarella, pepper shooters, grilled peppers with balsamic crème, Sicilian black oil cured olives, olives stuffed with provolone, homemade crostini

small (serves up to 15) \$69.99

regular (serves up to 24) \$99.99

Antipasto Americano

sliced pepperoni, salami, Carlino's air-dried provolone, aged Asiago, roasted red peppers, marinated mushroom salad, pepperoncini, Castelvetro green olives, homemade crostini* toast

small (serves up to 15) \$49.99

regular (serves up to 24) \$79.99

Vegetarian Antipasto

Parmigiano Reggiano, Red Pepper Provolone, marinated fresh ciliegine mozzarella, grilled peppers with roasted garlic and kalamata olives, grilled asparagus with Meyer Lemon oil, roasted baby artichokes, fresh tomato bruschetta, homemade crostini toast

small (serves up to 15) \$69.99

regular (serves up to 24) \$99.99





🌀 Appetizer Trays 🌀

Chilled Firecracker Shrimp Tray

poached and seasoned shrimp attractively decorated and presented with fresh garnish, lemon wedges and house cocktail sauce

small (serves up to 12) \$59.99

large (serves up to 20) \$119.99

Classic Tomato Bruschetta

fresh tomato, garlic and basil bruschetta topping, house herbed crostini

**topping and toasts are presented separately*

(serves up to 12) \$49.99

Vegetarian Appetizer Sampler

homemade hummus, olivata, feta and caramelized onion spread, sun-dried tomatoes, grilled peppers with kalamata olives and roasted garlic, roasted eggplant bruschetta, traditional handmade pita

small (serves up to 15) \$59.99

regular (serves up to 24) \$79.99

Crudités

seasonal raw vegetables displayed in a metal tin with choice of buttermilk ranch, cusabi (wasabi cucumber dressing), or sesame dip

(serves up to 20) \$49.99

🌀 All Natural Soups 🌀

quart size, serves 2-4 guests

Traditional Holiday Soup

classic "wedding" chicken soup
with escarole, vegetables, farfallini
pasta, and hand-rolled baby meatballs
\$10.99

Crab Bisque

crab meat, tomato broth, sherry,
crab stock, cream
\$13.99

Butternut Squash

roasted butternut squash,
potatoes, celery, carrots, onions,
shallots, vegetable stock
\$8.99

Vegetarian Lentil Soup

lentils, tomatoes, carrots, celery,
onion, potatoes, vegetable broth
\$8.99

🌀 Tossed Salads 🌀

dressing served on the side

family (serves up to 7)

small (serves up to 12)

medium (serves up to 20)

Classic Caesar

romaine & radicchio lettuces,
shredded Parmigiano Reggiano,
Carlino's Classic Caesar Dressing,
homemade focaccia croutons
family \$16.99 small \$32.99
medium \$45.99

Mesclun, Cranberry, Gorgonzola, Walnuts

baby lettuces, gorgonzola, walnuts
and dried cranberries, Carlino's
Balsamic Vinaigrette
family \$19.99 small \$39.99
medium \$54.99

Mesclun, Fig AND Goat

baby lettuces, dried figs,
imported goat cheese, Carlino's
Balsamic Vinaigrette
family \$19.99 small \$39.99
medium \$54.99

Arugula AND Fennel

baby arugula, shaved fennel,
pine nuts, Parmigiano Reggiano,
Carlino's Roasted Pine Nut
Citrus Vinaigrette
family \$19.99 small \$39.99
medium \$59.99

🌀 Fresh Fruit 🌀

Fresh Fruit Salad

mixed seasonal fruit salad
small (serves up to 12) \$32.99
medium (serves up to 20) \$49.99
large (serves up to 36) \$84.99



🌀 Main Course 🌀

VEAL

Veal Parmigiano

tender veal filet hand breaded,
marinara sauce, fresh mozzarella cheese

half pan (6 pieces) \$65.99

full pan (12 pieces) \$129.99

Veal Marsala

seasoned veal filet, local mushrooms,
marsala wine and mushroom sauce

half pan (6 pieces) \$65.99

full pan (12 pieces) \$129.99

BEEF

Beef Brasciole

tender beef filet filled with our
signature blend of Locatelli cheese,
garlic, breadcrumbs and fresh herbs,
hand-rolled and simmered in rustic
tomato basil sauce

half pan (14 pieces) \$69.99

full pan (28 pieces) \$139.99

Roast Filet of Beef

signature seasoned beef tenderloin,
extra virgin olive oil, black
pepper seasoning roasted to rare,
au jus, slice upon heating

*Serving guide: 1 whole filet serves up to
15 guests with a 4 oz. portion or up to
10 guests with a 6 oz. portion*

\$159.99

Roast Filet Platter

sliced medium rare and presented on
a tray, caramelized onions, grilled
peppers and horseradish cream

\$169.99

POULTRY

Whole Herb Roasted Turkey (13-18 lb.)

Locally raised, all natural,
antibiotic free and cage free whole
turkey with Carlino's signature blend
of herbs and seasonings, homemade
turkey gravy on the side

\$129.99

Chicken Marsala

seasoned chicken breast, variety of
mushrooms, marsala wine, chicken stock,
olive oil, butter, fresh thyme.

*Party Planning Tip: ask us to cut into
party friendly half pieces- 24 and 48 half
pieces respectively*

half pan (serves up to 12) \$69.99

full pan (serves up to 24) \$129.99

Chicken Piccata

seasoned chicken breast, chicken stock,
creamy lemon and caper sauce

*Party Planning Tip: ask us to cut into
party friendly half pieces- 24 and 48 half
pieces respectively*

half pan (serves up to 12) \$69.99

full pan (serves up to 24) \$129.99

Chicken Parmigiano

hand-breaded chicken breast topped
with fresh mozzarella, served in
classic marinara sauce.

*Party Planning Tip: ask us to cut into
party friendly half pieces- 6 oz. chicken
breast cut in half to a 3 oz. party portion*

medium (6 pieces) \$47.99

large (12 pieces) \$94.99



PORK

Roast Pork Loin

whole pork loin slow roasted and topped with fig, apple and walnut chutney, sliced and served au jus

medium (serves up to 10) \$69.99

large (serves up to 20) \$99.99

Old Fashioned Ham

all natural, smoked ham with signature brown sugar glaze with side of pineapple chutney

\$79.99

FISH

Salmon - Sustainable AND Raised without Antibiotics

Chilled Poached Salmon Tray:

side of slowly poached salmon topped with dill yogurt sauce and thinly sliced cucumbers, presented whole, served with red onions, capers, kalamata olives and grape tomatoes - WHEAT FREE (serves 8-10) \$129

Crab Cakes

signature lump crab, red bell pepper, panko breadcrumb, lemon juice, spicy tartar sauce on the side

\$9.99 each - 6 piece minimum

8 oz. portions, 6 piece minimum

Salmon - Sustainable AND Raised without Antibiotics

Simply Seasoned & Grilled:

extra virgin olive oil, salt, pepper - WHEAT FREE

\$14.99/per piece

Blackened & Baked:

sea salt, garlic, chili powder, red pepper, paprika, oregano, thyme, white pepper, onion, olive oil - WHEAT FREE

\$14.99/per piece

Herb & Pink Peppercorn Baked:

sea salt, whole floral pink peppercorns, lemon peel, thyme, olive oil - WHEAT FREE

\$14.99/per piece

Stuffed with Crab Imperial:

signature crab imperial, white wine lemon butter sauce

\$15.99/each

Tilapia Sustainable AND Raised without Antibiotics

Herb Baked: fresh herbs, garlic, white wine, olive oil, lemon, seasonings - WHEAT FREE

\$12.99/per piece

Stuffed with crab imperial:

signature crab imperial, white wine lemon butter sauce.

\$14.99/per piece

🌀 Carlino's House-Made Pasta Dishes 🌀

Carlino's pasta is made in-house, from scratch

LASAGNE

Carlino's housemade lasagne are made by hand with layers of homemade pasta sheets and classic ingredients.

half pan (serves up to 9)
full pan (serves up to 18)

Cheese

ricotta, mozzarella & Locatelli cheeses, layered with marinara sauce

half pan \$39.99 full pan \$79.99

Spinach AND Cheese

spinach, ricotta, mozzarella & Locatelli cheeses, layered with marinara sauce

half pan \$45.99 full pan \$89.99

Meat AND Cheese

lean ground beef, ricotta, mozzarella & Locatelli cheeses, layered with marinara

half pan \$47.99 full pan \$94.99

Toscana

lean ground beef, sautéed spinach, mozzarella, chunky tomato garlic puttanesca sauce

half pan \$45.99 full pan \$89.99

Mama Carlino's

grilled chicken, fresh baby spinach, gorgonzola & mozzarella cheeses, LaRosa sauce

half pan \$49.99 full pan \$99.99

Classic Vegetable

broccoli, zucchini, mushrooms, carrots and celery slow roasted and layered with mozzarella, marinara sauce

half pan \$49.99 full pan \$99.99

STUFFED PASTA

Stuffed Shells

jumbo pasta shells stuffed with fresh ricotta, Locatelli and fresh flat leaf Italian parsley, marinara sauce

half pan (12) \$45.99

full pan (24) \$85.99

Baked Manicotti

ricotta and Locatelli filled pasta sheets, marinara sauce

half pan (18) \$45.99

full pan (36) \$79.99

Tortellini LaRosa

classic four cheese tortellini, vodka cream sauce

half pan (serves up to 9) \$45.99

full pan (serves up to 18) \$75.99

Porcini Mushroom Ravioli

wild mushroom, ricotta and Locatelli stuffed ravioli, brandy mushroom cream sauce

half pan (serves up to 9) \$55.99

full pan (serves up to 18) \$89.99

Lobster Ravioli

lobster-filled ravioli, vodka cream sauce

half pan (serves up to 9) \$59.99

full pan (serves up to 18) \$99.99

PASTA FAVORITES

half pan (serves up to 9)

full pan (serves up to 18)

Baked Ziti

ziti pasta, fresh ricotta, mozzarella and Locatelli cheeses, fresh tomato basil sauce

half pan \$41.99 full pan \$79.99

Baked Rigatoni

mezzi rigatoni, shredded mozzarella, marinara

half pan \$39.99 full pan \$69.99

Orecchiette

ear-shaped pasta, broccoli rabe, roasted garlic, red and yellow bell peppers, homemade Italian Sausage, white wine garlic sauce

half pan \$41.99 full pan \$79.99

Chicken Tetrazzini Bake

penne pasta tossed with grilled chicken and mushrooms in a white wine cream sauce and topped with seasoned panko breadcrumbs and baked to a golden crust

half pan \$45.99 full pan \$83.99



Starches

small (serves up to 10) medium (serves up to 15) large (serves up to 25)

Risotto AND Farrotto

classic preparation of Arborio or farro slowly cooked with olive oil & white wine
small \$27.99 medium \$45.99
large \$79.99

CHOICES

Mushroom

exotic mushrooms, Parmigiano Reggiano, shallot, vegetable stock

Shrimp Scampi

shrimp, lemon, fish stock, Italian parsley, Parmigiano Reggiano

NEW! Tuscany Bean Farrotto

farro, rice, tomato, garlic, cannellini bean, carrot, celery, shallot, butter, vegetable stock, extra virgin olive oil, seasonings

Sun-dried Tomato AND Basil

sun dried tomatoes, olive oil, fresh basil, Parmigiano Reggiano, vegetable stock

Classic Twice Baked Potatoes

half potato stuffed with whipped potato, Parmigiano Reggiano & Italian parsley
\$23.99 per half dozen

Rustic Roasted Potatoes

Oven roasted with white wine, extra virgin olive oil, fresh herbs & seasonings
Small \$25.99 medium \$42.99
large \$75.99

CHOICES

Classic Rosemary AND Garlic Wedges

Red Bliss Potatoes

garlic & fresh herbs

Sweet Potatoes

bell peppers, onions, rosemary, garlic

House Favorite Mashed Potatoes

small \$25.99 medium \$42.99
large \$75.99

CHOICES

Roasted garlic AND shallot

Parmigiano AND parsley

Potatoes au Gratin

thinly sliced potatoes layered with Gruyere, Parmigiano Reggiano and Asiago cheeses, cream, garlic, nutmeg, cayenne, black pepper (serves up to 12) \$39.99



🌀 Vegetables 🌀

small (serves up to 12)

medium (serves up to 20)

Grilled Vegetables

assorted seasonal fresh vegetables, extra virgin olive oil, kosher salt, fresh cracked black pepper, balsamic crème drizzle

small \$39.99 medium \$65.99

Grilled Vegetable Tray

seasoned grilled vegetables arranged on a presentation platter, served room temperature with balsamic crème drizzle

small \$45.99 medium \$69.99

Sautéed Mixed Vegetables

assorted seasonal vegetables, extra virgin olive oil, garlic, fresh herbs

small \$29.99 medium \$49.99

Grilled Asparagus

asparagus spears, Asiago, Parmigiano Reggiano, Romano, Carlino's Meyer Lemon Infused Olive Oil, cracked black pepper

small \$39.99 medium \$65.99

Broccoli con Formaggi

broccoli florets, garlic, grated Asiago cheese, extra virgin olive oil

small \$29.99 medium \$49.99

String Bean Amandine

green beans, garlic, extra virgin olive oil, confetti of bell peppers, toasted sliced almonds

small \$29.99 medium \$49.99

Roasted Root Vegetables

beets, parsnips, butternut squash, rutabaga and turnips, slow roasted with a medley of fresh herbs

small \$29.99 medium \$49.99

Pan Roasted Brussels Sprouts

dried cranberries, pecans, gorgonzola, maple balsamic vinegar, olive oil

small \$39.99 medium \$65.99



❧ Classic Comforts ❧

Eggplant Parmigiano

filets of hand-breaded eggplant layered with fresh mozzarella, fresh ricotta and Locatelli cheeses, classic marinara sauce

half pan (serves up to 9) \$59.99
full pan (serves up to 18) \$109.99

Sausage, Peppers AND Onions

house-made sweet Italian sausage, cut into party-sized pieces, sautéed with bell peppers and onions

half pan (serves up to 15) \$49.99
full pan (serves up to 30) \$99.99

Signature Meatballs in Sauce

hand-rolled beef meatballs baked to perfection and simmered in marinara sauce. *2 meatballs per serving*

half pan (30) \$55.99
full pan (60) \$109.99

Eggplant Rollatini

filets of hand-breaded eggplant rolled with fresh ricotta cheese and herbs, topped with fresh mozzarella, classic marinara sauce

half pan (14 roll ups) \$69.99
full pan (28 roll ups) \$110.99

Chicken Scaloppini

sautéed chicken slowly simmered with mushrooms, bell peppers and onions in tomato sauce

half pan (serves up to 9) \$49.99
full pan (serves up to 18) \$89.99

Veal Scaloppini

sautéed seasoned veal slowly simmered with mushrooms, bell peppers and onions in tomato sauce

half pan (serves up to 9) \$54.99
full pan (serves up to 18) \$99.99

Miniature Veal Meatballs

famous veal meatball recipe simmered in marinara sauce.

4 miniature meatballs per serving

half pan (serves up to 20) \$49.99
full pan (serves up to 30) \$89.99



🌀 Party Favorites 🌀

Brick Oven Roasted Wings

Carlino's signature oven-roasted wings and drumettes baked with fresh herbs, and white wine:

classic herb roasted
sweet & smokey
hot & spicy

small (serves 8-10 guests) \$32.99
medium (serves 10-12 guests) \$54.99
large (serves up to 24 guests) \$98.99

Chicken Tenders

double battered chicken
tenders fried to golden brown
dipping sauces: honey mustard or
sweet and smokey barbecue sauce

small (approx. 18 pieces) \$32.99
- with dipping sauces \$37.99
large (approx. 30 pieces) \$54.99
- dipping sauces \$64.99

Grown up Mac n' Cheese

fusilli pasta, signature imported
cheese blend, house focaccia
croutons baked to golden crust
half pan (serves up to 10) \$39.99
full pan (serves up to 20) \$69.99

Kids Mac n' Cheese

fusilli pasta, classic cheese sauce
half pan (serves up to 10) \$32.99
full pan (serves up to 20) \$54.99

Sesame Chicken

battered chicken tenders, cut into
party-friendly pieces and tossed with
signature sweet sesame dressing
small (serves up to 12) \$38.99
medium (serves up to 20) \$64.99

🌀 Specialty Hot Sandwiches 🌀

all hot sandwiches come with house made standard football rolls,
or substitute for miniature football or seeded semolina football rolls
(half - 18 rolls, full - 30)

House Porchetta

stuffed and seasoned porchetta
slowly roasted with our classic
Italian herbs, pulled, sliced and
served au jus or house pork gravy.
Homemade seeded semolina rolls included.

half pan \$59.99
(12 football or 18 mini football rolls)
full pan \$99.99
(24 football or 30 mini football rolls)

House Roasted Pork AND Gravy

thinly sliced slow roasted pork,
served au jus or with house
pork gravy
half pan \$59.99
(12 football or 18 mini football rolls)
full pan \$99.99
(24 football or 30 mini football rolls)

House Roast Beef AND Gravy

thinly sliced slow roasted beef, served au jus or with
house beef gravy; served with house made kaiser round rolls

half pan (12 rolls) \$65.99
full pan (24 rolls) \$115.99

🌀 Sandwich Trays 🌀

small (serves up to 10) \$59.99 medium (serves up to 15) \$79.99
large (serves up to 25) \$129.99

The Gourmet Tour

assorted breads and wraps, cut in
½ sandwiches. Please choose three:

chicken salad: cranberry mayonnaise,
marble rye bread

smoked turkey: brie, roasted red
pepper jam, whole wheat bread

chicken caesar wrap: grilled chicken
breast tossed with Carlino's caesar
dressing, local bacon, shredded
Parmigiano Reggiano, lettuce, tomato

MLT: fresh mozzarella, lettuce,
tomato, basil pesto spread,
ciabatta roll

**allergy alert: pesto contains pine nuts*

bello wrap:

grilled portabello mushrooms,
gorgonzola cheese, lettuce, tomato,
balsamic vinaigrette

small (14 half sandwiches)

medium (18 half sandwiches)

large (30 half sandwiches)

Carlino's Rustic Sandwiches

gourmet selection of sandwiches
presented on assorted artisan
breads. Please choose three:

house roasted beef: cheddar cheese,
chipotle mayonnaise, lettuce, tomato

house roasted turkey: sliced
cucumbers, shredded carrots, citrus
mayonnaise, lettuce, tomato

rosemary ham: caramelized onion,
spicy brown mustard, lettuce

grilled chicken breast:
Carlino's cannellini bean spread,
arugula, tomato

grilled eggplant:
fresh mozzarella, tomato, baby
greens, balsamic crème

small (18 pieces) medium (24 pieces)

large (36 pieces)

Carlino's Wraps

please choose three:

smoked ham: swiss cheese, dijonaise
spread, romaine lettuce

turkey club: Carlino's house
roasted turkey, local bacon,
cheddar, chipotle mayonnaise

chicken caesar: grilled chicken
breast tossed with Carlino's
caesar dressing, local bacon,
shredded Parmigiano Reggiano,
lettuce, tomato

tuna salad: Carlino's classic
Albacore tuna salad, mayonnaise
dressing, lettuce, tomato

grilled veggie: grilled seasonal
vegetables, fresh mozzarella,
balsamic crème drizzle

small (14 half wraps)

medium (18 half wraps)

large (30 half wraps)

Gourmet Hoagies

please choose three:

Italian: capicola, mortadella, Genoa
salami, provolone, lettuce, tomato,
extra virgin olive oil, seasoning

**allergy alert: mortadella contains
pistachio nuts*

roast beef: house roasted top
round beef, Cooper Sharp cheese,
horseradish cream spread,
lettuce, tomato



chicken cutlet: hand-breaded chicken cutlet, broccoli rabe, roasted red peppers, extra sharp provolone, extra virgin olive oil
turkey: house roasted turkey, Swiss cheese, dijonnaise, lettuce, tomato
grilled veggie: grilled seasonal vegetables, fresh mozzarella, lettuce, pesto spread
**allergy alert: pesto contains pine nuts*
small (18 pieces) medium (24 pieces)
large (36 pieces)

Just Baguettes

Please choose three:

grilled chicken breast: fresh mozzarella, tomato, lettuce, basil pesto spread

**allergy alert: pesto contains pine nuts*

rosemary ham: roasted red peppers, sharp provolone, romaine, extra virgin olive oil

prosciutto: fresh mozzarella, roasted red peppers, romaine, extra virgin olive oil

Italian tuna aioli: Albacore tuna, arugula, fresh plum tomato, red onion

grilled eggplant: sharp provolone, grilled red peppers, balsamic crème
small (18 pieces) medium (24 pieces)
large (36 pieces)

Rustic Focaccia Sandwiches

all made on soft round focaccia bread. Please choose three:

prosciutto: fresh mozzarella, arugula, pesto spread

grilled seasonal vegetables: fresh mozzarella, plum tomatoes, arugula, extra virgin olive oil

Albacore tuna salad: plum tomatoes, romaine, mayonnaise dressing

house roasted turkey: provolone, roasted red peppers, lettuce, extra virgin olive oil

small (18 pieces) medium (24 pieces)
large (36 pieces)



🌀 Deli Sides 🌀

small (serves up to 12) approx. 3 lbs. medium (serves up to 20) approx 5 lbs.

~ FAVORITES ~

Grilled Balsamic

Chicken Salad

toss of balsamic marinated grilled chicken breast, seasonal vegetables, balsamic vinaigrette

small \$42.99 medium \$69.99

Mama's Potato Salad

Mama's classic potato salad recipe in a creamy mayonnaise dressing

small \$25.99 medium \$35.99

Grilled Chicken

Cranberry Salad

grilled chicken breast, seasonal vegetables, dried cranberries, sweet olive oil dressing

small \$42.99 medium \$69.99

Tuscany Bean

cannellini beans, fresh plum tomatoes, kalamata olives, red onions, fresh basil, extra virgin olive oil

small \$29.99 medium \$38.99

~ GRAIN SALADS ~

small \$35.99 medium \$59.99

Multigrain

white rice, wild rice, kamut, wheatberry, barley, farro, couscous, peppers, carrots, cranberries, sliced almonds, edamame, rice wine vinaigrette

Farro

farro, carrots, celery, kalamata olives, fresh baby spinach, red onions, rice wine vinaigrette

Harvest Quinoa:

red quinoa, shredded Brussels sprouts, pecans, dried cranberries, honey, lemon, extra virgin olive oil

~ PASTA SALADS ~

small \$29.99 medium \$49.99

Chicken Tortellini

four cheese tortellini, shredded chicken, fresh plum tomatoes, red onions, mayonnaise dressing

Pennoni Crudiola

jumbo penne, fresh plum tomatoes, fresh basil, grated Asiago cheese, extra virgin olive oil, cracked black pepper

Pasta Primavera

fusilli, fresh seasonal vegetables, red wine vinaigrette

Farfalle with Lemon

bowtie pasta, arugula and radicchio lettuces, Parmigiano Reggiano, lemon olive oil dressing

~ PERFECT ACCOMPANIMENTS ~

Broccoli Rabe Aioli:

Carlino's classic recipe of rapini sautéed with extra virgin olive oil, garlic, and bell peppers

Small \$30.99
Medium \$49.99

Roasted Red Peppers:

slow roasted red bell peppers, extra virgin olive oil, roasted garlic, fresh Italian parsley, cracked black pepper

Small \$22.99
Medium \$37.99

Fried Long Hot Peppers:

slow roasted long hot peppers, extra virgin olive oil, roasted garlic, seasoning

Small \$29.99
Medium \$49.99

Cheeses: Available from our full deli



🌀 *Brick Oven Pies* 🌀

**Carlino's signature pies are great in place of a bread with classic antipasti*

Cut Options:

Cut into appetizer size of 24 and 48 unless otherwise noted.
tray arrangement: \$5

Tomato Pie

topped with Carlino's signature fresh chunky tomato basil sauce
half \$14 full \$23

Spinach AND Ricotta Pie

house made spinach and ricotta blend, fresh plum tomatoes, shredded mozzarella, fresh garlic
half \$17 full \$33

Focaccia Pie

extra virgin olive oil, garlic, sea salt, fresh rosemary
half \$11 full \$20

Margherita Pie

topped with Carlino's signature fresh chunky tomato basil sauce, fresh mozzarella, fresh basil
half \$17 full \$33

4 Seasons Pie

broccoli rabe, roasted red peppers, roasted artichokes, sliced black olives, shredded mozzarella cheese, fresh garlic, extra virgin olive oil
half \$17 full \$33

White Focaccia Pie with Anchovies

extra virgin olive oil, garlic, sea salt, fresh rosemary, anchovies
half \$17 full \$33

🌀 The Feast of the Seven Fishes 🌀

A Traditional Italian Celebration Served on the Eve of Christmas.
(December 24th)

Fried Calamari

classic flour dusted calamari rings, classic marinara sauce; served in a re-heatable tray

small (serves up to 12) \$42.99

large (serves up to 24) \$76.99

Fried Smelts

flour dusted and seasoned smelts deep fried and served with anchovy aioli

small (serves up to 12) \$47.49

large (serves up to 20) \$85.49

Stuffed Calamari Stew

whole calamari stuffed with medley of fresh seafood and herbs, simmered in classic tomato basil sauce

small (serves up to 10) \$56.99

large (serves up to 16) \$94.99

Shrimp Scampi

classic sautéed tail-on shrimp, lemon, garlic, fresh herbs

small (serves up to 10) \$59.99

large (serves up to 16) \$99.99

Marinated Seafood Salad

octopus, calamari, shrimp and mussels, marinated in light olive oil vinaigrette

small (serves up to 12) \$47.99

large (serves up to 18) \$79.99

Baccala Salad

cornmeal encrusted fried salted cod, extra virgin olive oil, bell peppers, onions, carrots, black olives, celery, fresh Italian parsley

small (serves up to 10) \$56.99

large (serves up to 16) \$94.99

Baccala Stew

flour dusted salted cod simmered in classic chunky tomato basil sauce with hearty vegetables and fresh herbs

small (serves up to 10) \$56.99

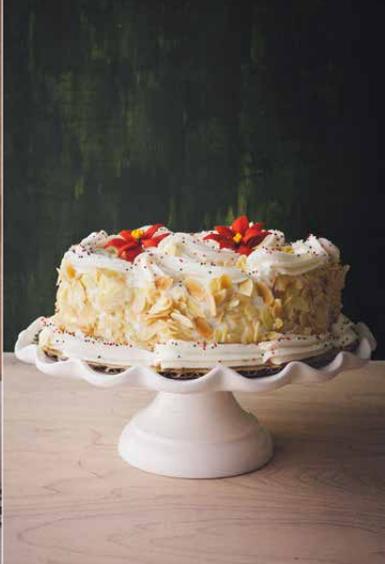
large (serves up to 16) \$94.99

Jumbo Crab Cakes

lump crab imperial, onions, peppers, fresh herbs, spices, panko breadcrumbs, served with spicy tartar sauce on the side

(min. of 6) \$9.99 each





🌀 *Homemade Holiday Desserts* 🌀

~ CAKES ~

8" serves 10-12 10" serves 14-16 12" serves 20-24

Signature Tiramisu

our secret recipe made by Carlino's for over 30 years. Authentic mascarpone zabaglione, Valrohna cocoa, chocolate chips, espresso soaked ladyfingers, dark chocolate shavings

6" \$19.99 (serves 6-8) 8" \$36.99

10" \$46.99 12" \$84.99

Italian Rum

Mama Carlino's original almond sponge cake, signature rum syrup, vanilla and chocolate custards, vanilla buttercream, toasted almonds

8" \$30.99 10" 40.99

Cannoli Cake

vanilla or dark chocolate cake, signature ricotta filling, chocolate chips, mini cannoli

8" \$30.99 10" 40.99

Classic Occasion Cake

vanilla or chocolate cake, vanilla buttercream, chocolate buttercream or chocolate fudge icing

8" \$28.99 10" 38.99

Classic Red Velvet

deep velvety red cake with light cocoa flavor, old fashioned cream cheese icing

8" \$28.99 10" 38.99

Chocolate Decadence

dark chocolate "decadent" cake, rich chocolate filling, dark chocolate shavings

8" \$30.99 10" 40.99

Yule Log

Italian sponge cake filled with chocolate buttercream and coated with rich dark chocolate fudge, beautifully decorated for the season

one size (serves 10-12) \$34.99

~ PASTRY TRAYS ~

small (serves up to 10) medium (serves up to 20) large (serves up to 30)

Mama Carlino's Christmas Cookie Tray

pignoli, amaretti, vanilla
biscotti, Italian butter cookies,
lemon anginetti, fruit-filled
biscotti, coconut macaroons,
Mama's traditional calginetti
one size (4 lbs.) \$79.99

Dolci Italiani

miniature cannoli, éclairs, pistachio
cream puffs, miniature sfogliatelle,
ricotta pie, amaretti & pignoli cookies
small \$59.99 medium \$74.99
large \$94.99

Sweet Treats

bite-sized lemon bars, caramel
pecan cheesecake bars, old fashioned
sugar cookies, chocolate chip cookies,
spiced apple tarts, chocolate dipped
strawberries, caramel nut biscotti,
brownie bites
small \$42.99 medium \$54.99
large \$79.99

Holiday Yummy Kids Tray

old fashioned cut-out sugar cookies,
itsy bitsy cupcakes, cake bites, "our
famous" chocolate chip cookies &
brownies, garnished with candy
small \$42.99 medium \$59.99
large \$81.99

Elegant Petit Pastries

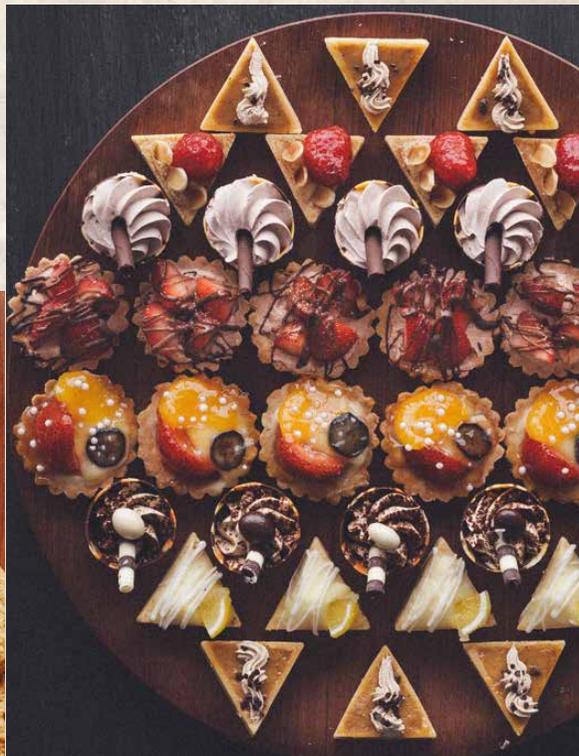
apple almond crumb tarts, pistachio
glazed cream puffs, tiramisu café
cups, pumpkin spice tartlets, cannoli,
chocolate dipped strawberries,
seasonal fresh fruit tarts
small \$47.99 medium \$59.99
large \$84.99

Traditional Cookies AND Brownies

chocolate chip, peanut butter, milk
chocolate toffee chip, oatmeal raisin,
white chocolate macadamia, brownies,
chocolate covered pretzels
small \$37.99 medium \$46.99
large \$69.99

Chocolate Sensation

seasonal truffles, chocolate
covered strawberries, chocolate kissed
cannoli, chocolate tartlets, tiramisu,
éclairs, handmade specialties
small \$59.99 medium \$74.99
large \$94.99





~ HOLIDAY FAVORITES ~

Amaretti Cookies

WHEAT FREE
(2 lb. min.) \$19.99/lb.

Cannoli

handmade cannoli shell filled with your choice of classic ricotta with chocolate chips, vanilla custard, or chocolate custard
mini \$1.79 each
regular \$2.79 each
(min. of 12)

Petit Chocolate

Covered Strawberry
dipped in dark chocolate
(min. of 12) \$1.99 each

New York Style Cheesecake

Carlino's traditional recipe.
Choice of topping:
glazed fresh fruit
6" \$19.99 8" \$34.99
cherry topping
6" \$16.99 8" \$30.99
plain
6" \$15.99 8" \$28.99

Pignoli Cookies

WHEAT FREE
(2 lb. min.) \$21.99/lb.

Miniature Cream Puffs

miniature pâte choux filled with vanilla Chantilly cream, dusted with powdered sugar
(min. of 12) \$1.99 each

Sfogliatelle

"many leaves" of pastry filled with sweet fresh ricotta cheese and candied orange peel
mini \$1.79 each
regular \$3.50 each
(min. of 6)

Ricotta Cheesecake

Mama Carlino's signature citrus flavored ricotta cheesecake recipe has been a christmas tradition for generations
8" \$30.99

Coconut Macaroons

WHEAT FREE
(2 lb. min.) \$15.99/lb.

Miniature Éclair

pâte choux filled with vanilla Chantilly cream, iced in dark chocolate icing
(min. of 12) \$1.99 each

Calginetti

a traditional sweet fritter made with a wine dough and filled with chestnuts, chocolate, espresso, marmalade, & anisette
(1 lb. min.) \$25.99/lb.

Fresh Fruit Crostata

butter tart shell filled with New York Cheesecake and topped with glazed seasonal fresh fruit
9" \$26.99

*Apple, Pear,
Cranberry Crumb Pie*
apples, pears,
cranberries & a touch
of raspberry topped
with our brown sugar &
cinnamon streusel crumbs
9" \$19.99

*Old Fashioned
Lattice Apple Pie*
traditional flaky
crust filled with
apples, cinnamon &
a touch of nutmeg
9" \$17.99

Pumpkin Pie
topped with maple
whipped cream
10" \$16.99

🌀 *Homemade Artisan Breads* 🌀

Long Crusty Italian
\$3.29

Small Round Italian
\$3.29

Ciabatta
\$3.99

Cushino
\$4.29

SEMOLINA LOAVES

Long Semolina
\$3.29

Long Panella Semolina
with sesame seeds
\$3.19

Small Round Semolina
\$3.29

Multigrain
\$5.99

Energy
multigrain with dried
fruits and walnuts
\$5.99

Sourdough Loaf
\$5.99

ROLLS BY THE DOZEN

Football
\$7.20/dozen

Dinner Rolls
\$6/dozen

Mini Football
\$6/dozen

Mini Semolina Seeded
\$6/dozen

Multigrain Football
\$9/dozen





EST. 1983

CARLINO'S

MAKERS & PURVEYORS OF ARTISAN FOOD

**THE LAST DAY TO PLACE
DECEMBER 23RD AND DECEMBER 24TH
ORDERS IS DECEMBER 18TH.**

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carlinosmarket.com | 610.649.4046

