

Holiday

Entertaining
Menu 2018



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, November 26, 2018 through Monday, December 31, 2018.*

24 Hours Notice is Appreciated

***Last day to place December 23rd and 24th orders is Monday, December 17th, 2018**

Holiday Hours

Friday, Dec. 21	9am - 7pm	Friday, Dec. 28	9am - 7pm
Saturday, Dec. 22	9am - 6pm	Saturday, Dec. 29	9am - 6pm
Sunday, Dec. 23	9am - 6pm	Sunday, Dec. 30	9am - 4pm
Monday, Dec. 24	9am - 3pm	Monday, Dec. 31	9am - 6pm
Tuesday, Dec. 25	CLOSED	Tuesday, Jan. 1	Closed
Wednesday, Dec. 26	9am - 7pm	Wednesday, Jan. 2	Closed
Thursday, Dec. 27	9am - 7pm		

Hors d'oeuvres

Two dozen minimum.

Mini Filet on Toast

Filet of beef, caramelized onion, horseradish cream, bell pepper confetti and crostini
\$40.00/doz.

Beef Bourguignon Puff

Marinated beef, red wine, classic seasoning and puff pastry
\$30.00/doz.

Caramelized Onion and Bacon Jam

With apple, French brie and fresh thyme on a crostini
\$36.00/doz.

Coney Island Frank

All-beef frank stuffed with sauerkraut and mustard
\$30.00/doz.

Miniature Crab Cake

Lump crabmeat, red bell peppers, onions, panko bread crumbs, signature seasoning and herb blend and spicy tartar sauce
\$36.00/doz.

Mushrooms Stuffed with Crab

Crab imperial in mushroom cap and baked to perfection
\$36.00/doz.

Maui Shrimp Spring Rolls

Whole shrimp, chili paste, coconut milk, fresh cilantro and chili dipping sauce
\$30.00/doz.

Shrimp Wrapped in Bacon

Seasoned shrimp with horseradish sauce wrapped in bacon **wheat free*
\$36.00/doz.

Scallop Wrapped in Bacon

Scallop wrapped in Applewood smoked bacon **wheat free*
\$36.00/doz.

New! Vegan Caponata Tart

Sicilian fried eggplant, tofu, and whole roasted pine nuts, sweet and tangy sauce in a vegan tart shell
\$36.00/doz.

New! Drunken Fig Tart

Brandied fig jam, fresh rosemary, Gorgonzola, walnuts and orange
\$36.00/doz.

Mozzarella, Tomato and Basil Skewer

Ciliegine mozzarella, plum tomato, fresh basil, extra virgin olive oil, kosher salt and cracked black pepper **wheat free*
\$30.00/doz.

Miniature Roasted Artichoke Patty

Roasted red pepper crème fraîche
\$30.00/doz.

New! Lobster Arancini

Sweet lobster and fontina cheese, risotto, breading and fried to golden
\$36.00/doz.

vegan caponata tart

Cheese Course

Classic Brie en Croûte

Sm. \$15 | Lg. \$30

Drunken Fig Topped Brie

French Brie topped with brandy-soaked fig spread, walnuts, fresh rosemary, Gorgonzola, walnuts, orange

Sm. \$20.00 | Lg. \$35.00

Drunken Stuffed Fig Brie en Croûte

French Brie stuffed with brandy-soaked fig spread, walnuts, fresh rosemary, Gorgonzola, walnuts, orange, enrobed in buttery puff pastry

Sm. \$30.00 | Lg. \$45.00



drunken fig topped brie

Cheese Trays

Includes artisan crackers.

Sm. serves 12-16 | Lg. serves 18-22

Instant Party

French Brie, Carlino's extra sharp provolone, port wine cheese spread, Cricketer's extra mature fifteen month Cheddar, Havarti with dill, grapes and strawberries

Sm. \$49.99 | Lg. \$59.99

Cheese & Fruit Tray

Carlino's extra sharp provolone, medium cheddar, pepperjack and Swiss cheeses, green and red grapes and strawberries

Sm. \$45.99 | Lg. \$59.99

Cheese, Meat & Fruit Tray

Carlino's extra sharp provolone, medium cheddar and Pepper Jack cheeses, pepperoni, sweet soppressata, green and red grapes and strawberries

Sm. \$59.99 | Lg. \$69.99

Connoisseur's Choice

Sm. \$69.99: Saint Andre triple crème, six month aged Manchego, Moosbacher, Mahón, Cricketer's extra mature fifteen month Cheddar, honeycomb, fig jam, Marcona almonds, grapes and strawberries

Lg. \$99.99: Huntsman, Pecorino Rustico with red pepper, Saint Andre Triple Crème Brie, six month aged Manchego, Moosbacher, Mahón, Cricketer's extra mature fifteen month Cheddar, honeycomb, fig jam, quince paste, Marcona almonds, grapes and strawberries

Tour of Italy

Sm. \$69.99: Caciotta with red pepper, Sapore del Piave, Gorgonzola dolce, Fontina val D'aosta, Pecorino Toscano Fresco, mostarda, caramelized walnuts, dried apricots, grapes and strawberries

Lg. \$99.99: Caciotta with red pepper, Sapore del Piave, Gorgonzola dolce, Fontina val D'aosta, Pecorino Toscano fresco, Carlino's extra sharp provolone, Asiago fresco, mostarda, caramelized walnuts, dried apricots, grapes and strawberries

Antipasti and Appetizer Trays

Chilled Firecracker Shrimp Tray

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

Sm. (serves up to 12) | \$69.99

Lg. (serves up to 20) | \$119.99

Bruschetta

Classic fresh tomato basil served with house herbed crostini

**Topping and toast are presented separately*

One size (serves up to 15) | \$49.99

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 and homemade crostini

Sm. (serves up to 15) | \$69.99

Reg. (serves up to 24) | \$99.99

Deluxe Vegetarian Antipasto

Parmigiano Reggiano, Marinated fresh ciliegine mozzarella, fresh tomato bruschetta topping, olivata spread, grilled peppers with roasted garlic and kalamata olives, grilled asparagus with Meyer lemon oil, roasted baby artichokes and homemade crostini toast

Sm. (serves up to 15) | \$69.99

Reg. (serves up to 24) | \$99.99



chilled firecracker shrimp tray

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/qt.

Crab Bisque

Crabmeat, tomato broth, sherry, crab stock and cream \$13.99/qt.

Butternut Squash

Roasted butternut squash, potatoes, celery, carrots, onions, shallots and vegetable stock \$9.99/qt.

Vegetarian Lentil Soup

Lentils, tomatoes, carrots, celery, onion, potatoes and vegetable broth \$9.99/qt.

Salads

Classic Caesar

Romaine & radicchio lettuces, shredded Parmigiano Reggiano, Carlino's Classic Caesar Dressing and homemade focaccia croutons

Fam. (serves up to 7) | \$16.99

Sm. (serves up to 12) | \$32.99

Lg. (serves up to 20) | \$45.99

Mesclun, Cranberry, Gorgonzola and Walnuts

Baby lettuces, gorgonzola, walnuts, dried cranberries and Carlino's Balsamic Vinaigrette

Fam. (serves up to 7) | \$19.99

Sm. (serves up to 12) | \$39.99

Lg. (serves up to 20) | \$54.99

Mesclun, Fig and Goat Cheese

Baby lettuces, dried figs, imported goat cheese and Carlino's Balsamic Vinaigrette

Fam. (serves up to 7) | \$19.99

Sm. (serves up to 12) | \$39.99

Lg. (serves up to 20) | \$54.99

Arugula and Fennel

Baby arugula, shaved fennel, pine nuts, Parmigiano Reggiano and Carlino's Roasted Pine Nut Citrus Vinaigrette

Fam. (serves up to 7) | \$19.99

Sm. (serves up to 12) | \$39.99

Lg. (serves up to 20) | \$59.99

Fresh Fruit Salad

Mixed seasonal fruit salad

Sm. (serves up to 12) | \$32.99

Med. (serves 18-22) | \$49.99

Lg. (serves 24-36) | \$84.99



vegetarian lentil soup

arugula and fennel salad

Main Course

Veal

Marsala

Seasoned veal filet, local mushrooms, marsala wine and mushroom sauce
Half pan (6 pieces) | \$65.99
Full pan (12 pieces) | \$129.99

Veal Scaloppini

Sautéed seasoned veal cubes 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

Beef

Beef Brasciole

Prime beef filet filled with homemade breadcrumbs, Locatelli cheese, garlic and fresh herbs, hand-rolled and simmered in rustic tomato basil sauce
Half pan (14 pieces) | \$74.99
Full pan (28 pieces) | \$149.99

Roast Filet of Beef

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

**1 whole filet serves up to 15 guests with a 4 oz. portion or up to 10 with a 6 oz. portion.*
\$169.99

Roast Filet of Beef Platter

Sliced medium rare and presented on a tray, caramelized onions, grilled peppers and horseradish cream
**Serves 8-10 as an entree and 10-15 as an appetizer*
\$179.99

Pork

Roast Pork Loin

Topped with fig, apple and walnut chutney, sliced and served au jus
Sm. (serves up to 10) | \$69.99
Lg. (serves up to 20) | \$99.99

Old Fashioned Spiral Sliced Ham

One half ham locally raised and harvested with no antibiotics or added hormones, glazed with brown sugar, honey, apple cider and Dijon mustard
**wheat free*
***Ham is fully cooked and spiral-sliced; simply reheat and slice upon serving*
7-8 lbs. (serves up to 15 guests) | \$69.99

Poultry

Boneless Turkey Breast

Slow roasted, all natural turkey breast, sliced and served with turkey gravy
One size (serves up to 18) | \$89.99

Chicken Marsala

Seasoned chicken breast, variety of mushrooms, marsala wine, chicken stock, olive oil, butter, fresh thyme
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
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
Half pan. (6 pieces) | \$47.99
Full pan. (12 pieces) | \$94.99

Chicken Scaloppini

Sautéed chicken cubes 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

Seafood

Crab Cakes

Signature lump crab, red bell pepper, panko breadcrumb, lemon juice and spicy tartar sauce on the side
\$9.99/ea.
**Minimum of 6 pieces per order*

Tilapia

Our tilapia is sustainably farm raised without added hormones or antibiotics
Stuffed with Crab Imperial
Signature crab imperial and white wine lemon sauce
\$14.99/ea.

Salmon

Our salmon is sustainably farm raised without added hormones or 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
One size (serves 8-10) | \$139.00

Salmon by the Piece

(Approximately 8 oz. portion; minimum of 4 pieces is required for preorders)

Healthy Choice Grilled

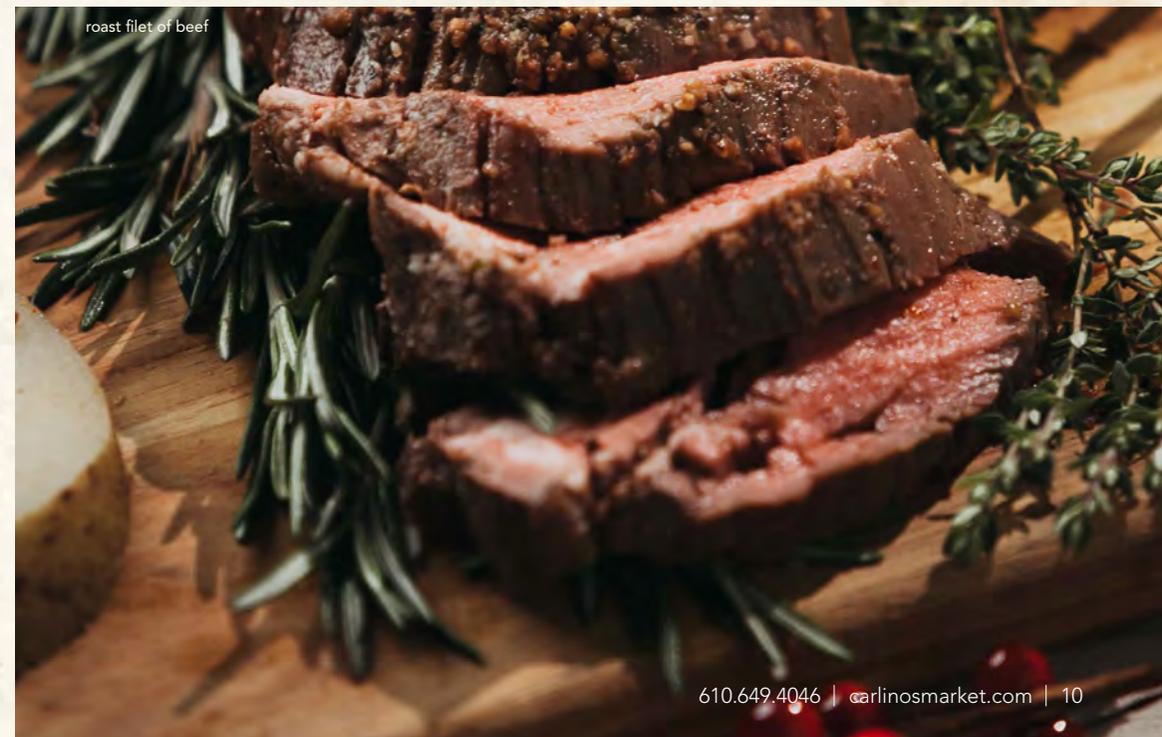
Extra virgin olive oil, salt, pepper
\$12.99/ea.

Orange Glazed

Orange marmalade and cranberry
\$14.99/ea.

Stuffed with Crab Imperial

Signature crab imperial, white wine lemon sauce
\$15.99/ea.



House-made Pasta Dishes

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

Lasagne & Baked Pasta

Half pan (serves up to 9)

Full pan (serves up to 18)

Cheese

Ricotta, mozzarella and Locatelli cheeses layered with marinara sauce

Half pan \$42.99 | Full pan \$85.99

Spinach & Cheese

Spinach, ricotta, mozzarella and Locatelli cheeses layered with marinara sauce

Half pan \$47.99 | Full pan \$89.99

Meat & Cheese

Lean ground beef, ricotta, mozzarella and Locatelli cheeses layered with marinara

Half pan \$49.99 | Full pan \$99.99

Toscana

Lean ground beef, sautéed spinach, mozzarella and chunky tomato garlic puttanesca sauce

Half pan \$47.99 | Full pan \$89.99

Mama Carlino's

Grilled chicken, fresh baby spinach, Gorgonzola & mozzarella cheeses and LaRosa sauce

Half pan \$49.99 | Full pan \$99.99

Classic Vegetable

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

Half pan \$49.99 | Full pan \$99.99

Stuffed Shells

Jumbo pasta shells stuffed with signature fresh ricotta, Locatelli, fresh herb filling and marinara sauce

Half pan (serves 6-8; 12 shells) | \$47.99

Full pan (serves 12-16; 24 shells) | \$94.99

Baked Manicotti

Ricotta and Locatelli filled pasta tubes and marinara sauce

Half pan \$45.99 | Full pan \$79.99

Baked Ziti

Ziti pasta, fresh ricotta, mozzarella and Locatelli cheeses and marinara sauce

Half pan \$41.99 | Full pan \$79.99

Tortellini LaRosa

Classic four cheese tortellini, vodka cream sauce

Half pan \$45.99 | Full pan \$79.99

Porcini Mushroom Ravioli

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

Half pan \$55.99 | Full pan \$89.99

Lobster Ravioli

Lobster-filled ravioli, vodka cream sauce

Half pan \$59.99 | Full pan \$99.99

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



porcini mushroom ravioli

Starches

Mushroom Risotto

Arborio rice, vegetable stock, exotic mushrooms, shallots, olive oil, Parmigiano Reggiano and seasonings
Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Shrimp Scampi Risotto

Arborio rice, fish stock, shrimp, shallots, lemon, fish stock, olive oil, Italian parsley, Parmigiano Reggiano and seasonings
Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Potatoes au Gratin

Thinly sliced potatoes layered with Gruyère, Parmigiano Reggiano and Asiago cheeses, cream, garlic, nutmeg, cayenne and black pepper

One size (serves up to 12) | \$49.99

Classic Twice Baked Potato

Half potato stuffed with whipped potato, Parmigiano Reggiano and Italian parsley

One size (serves up to 12) | \$23.99/ ½ doz.

Oven Roasted Rosemary and Garlic Potatoes

Idaho wedges, garlic, fresh herbs and seasonings, white wine and extra virgin olive oil

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Oven Roasted Sweet Potatoes

Bell peppers, onions, rosemary, garlic, white wine and extra virgin olive oil

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99

Parmigiano and Parsley Mashed Potatoes

Classic mashed potatoes, cream, butter, Parmigiano Reggiano and fresh Italian parsley

Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99



roasted maple brussels sprouts



mushroom risotto

Vegetables

Small serves 8-14 | Large serves 16-22

Grilled Vegetables

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

Sm. \$44.99 | Lg. \$74.99

Grilled Vegetable Tray

Assorted seasonal vegetables, extra virgin olive oil, kosher salt, fresh cracked black pepper, balsamic crème drizzle, arranged on a platter and served room temperature

Sm. \$49.99 | Lg. \$79.99

Classic Stringbean Amandine

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

Sm. \$39.99 | Lg. \$65.99

Broccoli con Formaggi

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

Sm. \$29.99 | Lg. \$49.99

Grilled Asparagus

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

Sm. \$44.99 | Lg. \$74.99

Roasted Maple Brussels Sprouts

Dried cranberries, pecans, gorgonzola, maple, balsamic vinegar and olive oil

Sm. \$44.99 | Lg. \$74.99

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

Eggplant Rollatini

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

Half pan (14 Roll-ups) | \$69.99

Full pan (28 Roll-ups) | \$110.99

Miniature Veal Meatballs

Famous veal meatball recipe simmered in marinara sauce

Half pan (serves 12-15) | \$55.99

Full pan (serves 16-24) | \$109.99

Carlino's Signature Meatballs in Sauce

Hand-rolled beef meatballs baked to perfection and simmered in marinara sauce

Half pan (approx. 30 pieces) | \$55.99

Full pan (approx. 60 pieces) | \$109.99

Sausage, Peppers & Onions

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

Half pan (serves up to 15) | \$49.99

Full pan (serves up to 30) | \$99.99

Carlino's Homemade Brick Oven Roasted Wings

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

Sm. (serves 8-10) | \$38.99

Med. (serves 12-14) | \$64.99

Lg. (serves up to 24) | \$115.99

Grown up Mac n' Cheese

Fusilli pasta, signature imported cheese blend and house focaccia croutons baked to golden crust

Half pan (serves up to 10) | \$39.99

Full pan (serves up to 20) | \$69.99

Chicken Tenders

Double battered chicken tenders fried to golden brown

Dipping Sauces:

Honey mustard or Carlino's Sweet and Smokey Barbecue Sauce

Sm. (approx. 18 pieces) | \$32.99

with dipping sauces: | \$37.99

Lg. (approx. 30 pieces) | \$54.99

with dipping sauces: | \$64.99

Sesame Chicken

Battered chicken tenders, cut into party-friendly pieces and tossed with signature sweet sesame dressing

Sm. (serves up to 12) | \$38.99

Lg. (serves up to 20) | \$64.99

Specialty Hot Sandwiches

House Porchetta

Stuffed and seasoned porchetta slowly roasted with our classic Italian herbs, pulled, sliced and served au jus or house pork gravy

Half pan (12 rolls) | \$65.99

Full pan (24 rolls) | \$115.99

House Roasted Pork & Gravy

Thinly sliced slow roasted pork, served au jus or with house pork gravy

Half pan (18 mini rolls) | \$59.99

Full pan (30 mini rolls) | \$99.99

House Roast Beef & Gravy

Thinly sliced slow roasted beef, served au jus or with house beef gravy

Half pan (18 mini rolls) | \$65.99

Full pan (30 mini rolls) | \$115.99



house roast beef and gravy

Sandwich Trays

Sm. (serves up to 10) | 59.99

Med. (serves up to 15) | 79.99

Lg. (serves up to 25) | 129.99

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
- **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

Gourmet Hoagies

Please choose three:

- **Italian**
Capicola, mortadella, Genoa salami, provolone, lettuce, tomato, Carlino's 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

Just Baguettes

Please choose three:

- **Grilled Chicken Breast**
Fresh mozzarella, romaine lettuce, basil pesto spread
- **Rosemary Ham**
Roasted red peppers, fresh mozzarella, romaine, Carlino's Extra Virgin Olive Oil
- **Prosciutto**
Fresh mozzarella, roasted red peppers, romaine, Carlino's Extra Virgin Olive Oil
- **Italian Tuna Aioli**
Arugula, fresh plum tomato
- **Grilled Eggplant**
Sharp provolone, grilled red peppers, balsamic crème

Rustic Focaccia Sandwiches

Made on soft round focaccia bread.

Please choose three:

- **Prosciutto**
Fresh mozzarella: arugula, Carlino's Extra Virgin Olive Oil
- **Grilled Seasonal Vegetables**
Fresh mozzarella, plum tomatoes, arugula, Carlino's Extra Virgin Olive Oil
- **Albacore Tuna**
Plum tomatoes, romaine, mayonnaise dressing
- **House Roasted Turkey**
Provolone, roasted red peppers, lettuce, Carlino's Extra Virgin Olive Oil

Sandwich Trays, Cont.

The Gourmet Tour

Assorted breads and/or wraps cut into half sandwiches

Sm. (14 half sandwiches)

Med. (18 half sandwiches)

Lg. (30 half 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, Lancaster County smoked bacon, shredded Parmigiano Reggiano, lettuce, tomato
- **MLT**
fresh mozzarella, lettuce, tomato, basil pesto spread, ciabatta roll
- **Bello Wrap**
grilled portabello mushrooms, Gorgonzola cheese, lettuce, tomato, balsamic vinaigrette

Carlino's Wraps

Sm. (14 half wraps)

Med. (18 half wraps)

Lg. (30 half wraps)

Please choose three:

- **Smoked Ham**
Swiss cheese, dijonnaise spread, romaine lettuce
- **Turkey Club**
Carlino's house roasted turkey, Lancaster County smoked bacon, cheddar, chipotle mayonnaise
- **Chicken Caesar**
grilled chicken breast tossed with Carlino's Caesar dressing, Lancaster County smoked 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



Favorite Deli Sides

Small serves up to 12 | Large serves up to 20

Broccoli Rabe Aioli

Carlino's classic recipe of rapini sautéed with extra virgin olive oil, garlic and bell peppers
Sm. \$32.99 | Lg. \$54.99

Roasted Red Peppers

Slow roasted red bell peppers, extra virgin olive oil, roasted garlic, fresh Italian parsley and cracked black pepper
Sm. \$32.99 | Lg. \$54.99

Balsamic Chicken

Toss of balsamic marinated grilled chicken breast, seasonal vegetables and balsamic vinaigrette
Sm. \$42.99 | Lg. \$69.99

Grilled Chicken Cranberry Salad

Grilled chicken breast, seasonal vegetables, dried cranberries and sweet olive oil dressing
Sm. \$42.99 | Lg. \$69.99

Mozzarella, Tomato, Basil Salad

Fresh ciliegine mozzarella, plum tomatoes, fresh basil, extra virgin olive oil, fresh cracked black pepper and seasoning
Sm. \$29.99 | Lg. \$49.99

Tuscany Bean

Cannellini beans, fresh plum tomatoes, kalamata olives, red onions, fresh basil and extra virgin olive oil
Sm. \$29.99 | Lg. \$49.99

Mama's Potato Salad

Mama's classic potato salad recipe in a creamy mayonnaise dressing
Sm. \$26.99 | Lg. \$46.99

Chicken Tortellini Salad

Cheese tortellini, shredded chicken, fresh plum tomatoes, red onions and mayonnaise dressing
Sm. \$32.99 | Lg. \$54.99

Pasta Primavera Fusilli

Fresh seasonal vegetables and red wine vinaigrette
Sm. \$32.99 | Lg. \$54.99

Pennoni Crudiola

Jumbo penne, fresh plum tomatoes, fresh basil, grated Asiago cheese, extra virgin olive oil and cracked black pepper
Sm. \$32.99 | Lg. \$54.99

Farfalle with Lemon

Bowtie pasta, arugula and radicchio lettuces, Parmigiano Reggiano and lemon olive oil dressing
Sm. \$32.99 | Lg. \$54.99

Multigrain

White rice, wild rice, kamut, wheatberry, barley, farro, couscous, peppers, carrots, cranberries, sliced almonds, edamame and rice wine vinaigrette
Sm. \$32.99 | Lg. \$54.99



Brick Oven Pies

Cut options: Regular (Half-6, Full-12) | 4x4 (Half-12, Full-24) | 2x2 (Half-24, Full-48)
Tray Arrangement: \$5.00

Tomato Pie

Topped with classic fresh chunky tomato basil sauce
Half \$15.00 | Full \$25.00

Margherita Pie

Topped with classic chunky tomato basil sauce, fresh mozzarella and fresh basil
Half \$18.00 | Full \$35.00

Spinach & Ricotta Pie

Housemade spinach and ricotta blend, fresh plum tomatoes, shredded mozzarella and fresh garlic
Half \$18.00 | Full \$35.00

Four Seasons Pie

Broccoli rabe, roasted red peppers, roasted artichokes, sliced black olives, shredded mozzarella cheese, fresh garlic and extra virgin olive oil
Half \$18.00 | Full \$35.00

Focaccia Pie

Extra virgin olive oil, garlic, sea salt, and fresh rosemary
Half \$11.00 | Full \$20.00

Focaccia Pie with Anchovies

Extra virgin olive oil, garlic, sea salt and fresh rosemary, anchovies
Half \$15.00 | Full \$30.00



The Feast of the Seven Fishes

Miniature Crab Cake

Lump crabmeat, red bell peppers, onions, panko bread crumbs, signature seasoning and herb blend, spicy tartar sauce
\$36.00/doz.

Mushrooms Stuffed with Crab

Crab imperial in mushroom cap, baked to perfection
\$36.00/doz.

Shrimp Wrapped in Bacon

Seasoned shrimp with horseradish sauce wrapped in bacon **wheat free*
\$36.00/doz.

Scallop Wrapped in Bacon

Scallop wrapped in Applewood smoked bacon **wheat free*
\$36.00/doz.

Fried Calamari

Classic flour dusted calamari rings, classic marinara sauce; served in a reheatable tray
One size (serves up to 12) | \$49.99

Marinated Seafood Salad

Octopus, calamari, shrimp and mussels, marinated in light olive oil vinaigrette
One size (serves up to 12) | \$49.99

Fried Smelts

Flour dusted and seasoned smelts deep fried and served with anchovy aioli
One size (serves up to 12) | \$49.99

Baccala Salad

Cornmeal encrusted fried salted cod, extra virgin olive oil, bell peppers, onions, carrots, black olives, celery, fresh Italian parsley
One size (serves up to 12) | \$49.99

Jumbo Crab Cakes

Lump crab imperial, onions, peppers, fresh herbs, spices, panko breadcrumbs, served with spicy tartar sauce on the side
\$9.99/ea., *Minimum order of 6*

Shrimp Scampi Risotto

Arborio rice, fish stock, shrimp, shallots, lemon, fish stock, olive oil, Italian parsley, Parmigiano Reggiano and seasonings
Sm. \$29.99 | Med. \$49.99 | Lg. \$89.99



Homemade Holiday Desserts

Carlino's Italian Cream Cake

Italian almond sponge cake filled and layered high with Italian vanilla and chocolate custards, beautifully decorated for the season
8" (serves 10-14) | \$45.99

Signature Tiramisu

"Our secret recipe" made by Carlino's for over 35 years. Authentic mascarpone zabaglione, Valrhona cocoa, chocolate chips, Espresso soaked ladyfingers and dark chocolate shavings
6" \$19.99 | 8" \$36.99
10" \$46.99 | 12" \$84.99

Classic Occasion Cake

Vanilla or chocolate cake, vanilla buttercream, chocolate buttercream or chocolate fudge icing
6" \$16.99 | 8" \$28.99 | 10" \$38.99

Italian Rum

Mama Carlino's original almond sponge cake, signature rum syrup, vanilla and chocolate custards, vanilla buttercream and toasted almonds
6" 18.99 | 8" \$30.99 | 10" \$40.99

Classic Red Velvet

Deep velvety red cake with light cocoa flavor and old fashioned cream cheese icing
6" 16.99 | 8" \$28.99 | 10" \$38.99

Raspberry Ganache Torte

Vanilla or dark chocolate cake, raspberry and chocolate ganache filling, vanilla buttercream or fudge icing and white or dark chocolate shavings
6" \$18.99 | 8" \$30.99 | 10" \$40.99

Carrot Cake

"Moist and perfectly spiced!" Carrots, walnuts, cranberries and old fashioned cream cheese icing
6" \$18.99 | 8" \$30.99 | 10" \$40.99

Chocolate Decadence

Dark chocolate "decadent" cake, rich chocolate filling and dark chocolate shavings
6" \$18.99 | 8" \$30.99 | 10" \$40.99

Fresh Fruit Crostata

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

Chocolate Flourless Truffle Torte

Decadent chocolate fudge torte
**wheat free*
6" (serves 6-8) \$16.99

Homemade Holiday Desserts

Old Fashioned Lattice Apple Pie

Butter crust filled with apples, cinnamon and a touch of nutmeg topped with a flaky lattice pastry
9" (serves up to 10) | \$18.99

Apple, Pear, Cranberry Crumb Pie

Buttery crust filled with apples, pears, cranberries & a touch of orange topped with our brown sugar and cinnamon streusel crumbs
9" (serves up to 10) | \$22.99

Chocolate Bourbon Pecan Pie

Buttery crust filled with a decadent dark chocolate, pecan and bourbon filling
9" (serves up to 10) | \$19.99

Pumpkin Pie

Buttery pie crust filled with a perfectly spiced pumpkin filling
10" (serves up to 12) | \$16.99

New York Style Cheesecake

Traditional

Sprinkled with powdered sugar
6" (serves 6-8) | \$18.99
8" (serves 8-10) | \$28.99

Topped with Fresh Fruit

Traditional New York style cheesecake, topped with fresh fruit with an apricot glaze
6" (serves 6-8) | \$23.99
8" (serves 8-10) | \$34.99

Topped with Cherries

Traditional New York style cheesecake, topped with cherry jam
6" (serves 6-8) | \$19.99
8" (serves 8-10) | \$30.99

Party Trays

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.) | \$89.99

Elegant Petit Pastries

Apple almond crumb tarts, hazelnut cream puffs, tiramisu café cups, pumpkin spice tartlets, cannoli, chocolate dipped strawberries, and seasonal fresh fruit tarts
Sm. \$49.99 | Med. \$64.99 | Lg. \$89.99

Dolci Italiani

Miniature cannoli, éclairs, hazelnut cream puffs, miniature sfogliatelle, ricotta pie, amaretti and pignoli cookies
Sm. \$59.99 | Med. \$76.99 | Lg. \$99.99

Just Tarts Please!

Assortment of bite size tartlets: raspberry cream, lemon mousse, pumpkin, tiramisu, chocolate mousse and seasonal fresh fruit
Sm. \$47.99 | Med. \$74.99 | Lg. \$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 and brownie bites
Sm. \$47.99 | Med. \$59.99 | Lg. \$84.99

Traditional Cookies & Brownies

Chocolate chip, peanut butter, milk chocolate toffee chip, oatmeal raisin, white chocolate macadamia, brownies and chocolate covered pretzels
Sm. \$44.99 | Med. \$59.99 | Lg. \$89.99

Holiday Yummy Kids Tray

Holiday cut-out sugar cookies, itsy bitsy cupcakes, cake bites, rice crispie treats, "our famous" chocolate chip cookies and brownies
Sm. \$39.99 | Med. \$59.99 | Lg. \$89.99

Homemade Holiday Desserts

Cookies and Pastry

Pignoli Cookies

**wheat free*

\$23.99/lb. (2lb. minimum)

Amaretti Cookies

**wheat free*

\$20.49/lb. (2lb. minimum)

Coconut Macaroons

**wheat free*

\$16.49/lb. (2lb. minimum)

Calginetti

A traditional sweet fritter made with a wine dough and filled with chestnuts, chocolate, espresso and marmalade and anisette

\$25.99/lb. (1lb. minimum)

Sfogliatelle

"Many Leaves" of puff pastry filled with sweet fresh ricotta cheese and candied orange peel

Minimum of 6 per order

Mini | \$1.79/ea.

Reg. | \$3.50/ea.

Cannoli

Handmade cannoli shells filled with your choice of classic ricotta with chocolate chips, vanilla custard, or chocolate custard

Minimum of 12 per order

Mini | \$1.79/ea.

Reg. | \$2.79/ea

Miniature Cream Puffs

Miniature pâte à choux filled with vanilla Chantilly cream and dusted with powder sugar

Minimum of 12 per order

\$1.79/ea.

Miniature Éclair

Pâte à choux filled with vanilla Chantilly cream and iced in dark chocolate icing

Minimum of 12 per order

\$1.79/ea.

Petit Chocolate

Covered Strawberry

Dipped in dark chocolate

Minimum of 12 per order

\$1.99/ea.

Bread

Long Crusty Italian | \$3.99

Sm. Round Italian | \$3.99

Ciabatta | \$4.29

Cushino | \$4.49

Long Semolina | \$3.99

Long Panella Semolina | \$3.69

With sesame seeds

Sm. Round Semolina | \$3.99

Multigrain Bread \$5.99

Energy Bread | \$5.99

Multigrain with dried fruits and walnuts

Rolls By The Dozen

Football | \$7.20/doz.

Mini Football | \$6.00/doz.

Mini Semolina Seeded | \$6.00/doz.

Dinner Rolls | \$6.00/doz.





EST. 1903

CARLINO'S

MAKERS & PURVEYORS OF ARTISAN FOOD

HOLIDAY DEADLINE

The Last Day to Place December 23rd & December 24th
orders is Monday, December 17th.

**Due to the high volume of orders, there will be
no modifications to any orders after December 17th.**

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