# Seafood

Served with pasta and comes with house salad

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Mussels Marinara or Bianco 23.00 Mussels served in your choice of sauce	in a light marinara sauce Seafood Fra Diavolo
Calamari or Scungilli Marinara	Alla Carlo
marinara sauce Seafood Scampi Combo	Seafood Ala Vodka
butter, garlic & white wine  Seafood Terrano	Shrimp and Clams Sinatra
Zuppa De Pesce	Shrimp & Flounder Francese Combo
Stuffed Flounder	Scallop and Shrimp Oreganata

## Shrimp

Served with pasta and comes with house salad		
Shrimp Marinara	Shrimp Piccata	
Shrimp Parmigiana	Shrimp Fra Diavolo	
Shrimp Oreganata	Shrimp in Pesto	
Shrimp Scampi	Stuffed Shrimp	
Shrimp Alfredo	Shrimp Francese	

# Rolls & Calzone

$\mathcal{A}_{\mathcal{O}}$	Cuizone		
Chicken Roll (w/sauce)9.75	Pepperoni Wheel 3.75		
Sausage Roll (w/sauce) 9.75	Stuffed Knots1.50 each		
Calzone (w/sauce) 8.75	Choose from tomato or roasted peppers with Prosciutto and fresh		
Calzone (w/ham & sauce) 9.80	mozzarella		
Deep Fried Calzone 9.80	Family Calzone 25.00		
Spinach Wheel	Family Calzone w/ham 29.00		
Slices			
Regular 3.50	Salad Slice 7.25		
Sicilian 3.50	Salad Slice w/chicken 8.75		
Stuffed Vegetable (w/sauce) 7.75	Pizza Dough 4.25		
Stuffed Meat (w/sauce) 7.75			

Check for Specialty Slices in our showcase (priced accordingly) Made fresh daily. Prices subject to change with out notice. Tax and gratuity not included.

\*All prices are subject to a 3% cash discount.

### Pizza

Neapolitan Sicilian 12 Slices Cauliflower 10" Small Large (Gluten Free) 17.00 22.00 25.00 11.00

#### Additional Toppings Available

Please add 3.60 Small • 4.20 Large • 4.20 Sicilian

Extra Cheese • Peppers • Onions • Pepperoni • Meatball • Sausage • Mushroom Anchovies • Eggplant • Garlic • Broccoli • Ham • Black Olives • Spinach Salami • Prosciutto • Sun Dried Tomato • White

# Specialty Pies

Additional Toppings Available Please add 7.20 Small • 8.30 Large • 8.30 Sicilian

Bacon • Tomato • BBQ Chicken • Buffalo Chicken • Chicken Parm Chicken Marsala • Chicken Francese • Baked Ziti • Margarita

	Neap Small	olitan Large	Sicilian 12 Slices
Grandma Pizza			26.00
Special	31.40	38.80	41.80
Salad Pie	28.00	34.00	
Stuffed Pizza (Meat or Veg)		42.00	
Veggie Special	31.40	38.80	41.80
Greek Salad	28.00	34.00	

Check our Facebook and Instagram for new specialty pizzas by the slice or by the pie. \*All prices are subject to a 3% cash discount.

## Children's Menu

For Children 12 years and younger

Spaghetti & Tomato Sauce	8.00
Spaghetti & Meatball (1)	11.00
Baked Ziti	11.00
Ravioli (Cheese)	11.00
Chicken Cutlet Parmigiana with Pasta	.14.00
Chicken Fingers with French Fries	9.00

# TRY OUR FRESH GELATO WHEN PICKING UP OR DINING IN

Mailing Address

383 North Sunrise Service Road • Suite 3 Manorville, NY 11949



Family Owned & Operated Since 1986



### 287 Wading River Road Manorville, NY 11949

Hours: Closed Mondays
Sunday 11am - 10pm
Tuesday - Thursday 11am - 10pm
Friday - Saturday 11am - 11pm
Dining room closes 1 hour before closing time.

631.878.2345



Gift Cards Available

www.CARLOSPIZZERIA.com

Before placing your order, please inform your server if a person in your party has a food allergy.

\*All prices are subject to a 3% cash discount

# Appetizers

Baked Clams 12.00 Seasoned with bread crumb, garlic & olive oil  Clams Casino 13.00 Seasoned with bell peppers, bacon, garlic & bread crumbs  Fried Calamari 14.00 Battered & deep fried, served with marinara sauce  Fried Zucchini Sticks 10.00 Fresh zucchini battered and fried to a golden brown  Fried Ravioli (8) 10.00 Cheese filled ravioli breaded and fried served with dipping sauce  Suffed Mushrooms 13.00 Seasoned and stuffed with crab meat  Mussels Marinara or Bianco 14.00  Italian Sausage (2) 6.50 Sweet served with tomato sauce  Chicken Wings 6 for 8.00 • 12 for 16.00 Mild, BBQ, sweet red chili, hot or plain served with a side of bleu cheese  Mozzarella Sticks 8.00 Served with marinara sauce  Rice Balls 7.50 Filled with meat, peas, onions and cheese. Add cheese & sauce \$1.00 Stuffed Sampler 15.00 An assortment of baked clams, stuffed shrimp and stuffed mushrooms  Eggplant Tower 9.00
Clams Casino
Seasoned with bell peppers, bacon, garlic & bread crumbs  Fried Calamari
garlic & bread crumbs  Fried Calamari
Fried Calamari
Battered & deep fried, served with marinara sauce  Fried Zucchini Sticks
with marinara sauce  Fried Zucchini Sticks
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Stuffed Mushrooms
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Seasoned and stuffed with crab meat  Mussels Marinara or Bianco
Paragraph and the paragraph an
Sautéed in garlic then simmered in your choice of sauce  Breaded eggplant, fresh tomato, roasted peppers and fresh mozzarella
And the second of the second o
Broccoli Rabe
or grilled chicken in garlic and oil Garlic Bread
Rokad Ziti Rolle (4) 11.00
Breaded and fried baked ziti covered
in vodka sauce Zeppoles 6 for 3.50 • 12 for 7.00
Hot Antipasto Garlic Knots
2 people \$16.00 • 4 people \$22.00 Stuffed mushrooms, baked clams,
fried calamari and eggplant rollatini Chicken Fingers
Meatballs (2)
Served with tomato sauce Escarole & Bean

# Soup & Salads

Tossed Garden	Cranberry Walnut Salad Sm. 8.00 • I.g. 12.00 Mixed greens, grape tomatoes, gorgonzola cheese, dried cranberries,
Antipasto Salad	and candy walnuts with raspberry vinaigrette  Chicken Bacon Cheddar Salad  Sm. 8.00 • I.g. 12.00 Lettuce, tomatoes, bacon, onion, cheddar, cucumber, and crispy chicken
and cherry tomatoes  Greek Salad	Italian Chef
and fresh feta cheese  Fresh Mozzarella Tomato & Basil  Drizzled with balsamic glaze12.00	Add Cheese for an Additional 3.50  Pint Quart  Minestrone
Burrata Salad Sm. 7.50 • Lg. 11.50 Arugula, mixed greens, roasted peppers, red onion, prosciutto, grape tomatoes, and burrata	Pasta Fagioli       6.50       11.00         Chicken Soup       7.00       12.00         Straciatella       6.50       11.00         Seafood Bisque       8.00       13.00
	& Sides
French Fries	Side of Sauce 40Z

#### See Showcase or Call for a List of Fresh Paninis!

16oz of Alfredo or Vodka Sauce...... 10.00

Prices subject to change with out notice. Tax and gratuity not included. \*All prices are subject to a 3% cash discount.

## Hot Heros

eatball	Shrimp Parmigiana 14.00
earballs & Peppers 11.75	Cold Italian 14.00
eatball Parmigiana 11.75	Chicken Club
nusage11.00	Chicken Parmigiana 12.50
	Buffalo Chicken Parmigiana 12.50
ausage Parmigiana 12.00	BBQ Chicken Parmigiana 12.50
ausage & Peppers 12.00	Chix, Bacon, Cheddar, Ranch 13.00
ggplant Parmigiana11.50	Fresh Mozzarella, Basil, Tomato
eal Cutlet Parmigiana 14.00	on Garlic Bread 12.00
otatoes & Egg 11.00	Broccoli Rabe Parm
epper & Egg 11.00	Chicken Francese Parm 13.00

Add extra cheese for 1.00

#### Pasta Choices Available

Bowtie, Penne, Angel Hair, Spaghetti, Linguini, Fettuccine, Rigatoni, Whole Wheat Penne & Orecchiette | Substitute Gluten Free Penne for 4.00

# Chicken

Comes with Choice of Pasta or Salad

Comes with Choice	oj i asia or saida
Chicken Marsala	Chicken Mediterranean
Stuffed Chicken Marsala	wine sauce, topped with mozzarella  Chicken Parmigiana
Chicken Francese	Chicken Cacciatore
Chicken Piccata	tomato sauce with a splash of wine  Chicken Ala Carlo
Chicken Scaprella	and mushrooms, in a marsala sauce topped with mozzarella cheese  Chicken Juliana
Chicken Sorrentino	cheese

### Veal

Comes with Choice of Pasta or Salad	
Veal Francese	Veal Parmigiana
Veal Cacciatore	Veal Piccata
with a splash of wine  Veal Marsala	Veal Sorrentino

The consumption of raw food can increase the risk of food borne illness. \*All prices are subject to a 3% cash discount.

Italian Favorites  Comes with Choice of Pasta or Salad			
	(2)		
Eggplant Parmigiana	Carlo's Special		
Eggplant Rollatini	Carlo's Italian Surf & Turf		
Sausage & Peppers Parmigiana	Chicken & Sausage Campagnola		
Pasta Dishes Comes with House Salad			
	The state of the s		
Baked Ziti	Spaghetti with Meatballs or		
Lasagna (homemade)17.00	Sausage (2)		
Manicotti (homemade)	your choice of meatballs or sausage		
Stuffed Shells Parmigiana	Bow-Tie Pasta with Crab Meat 22.00 Bow-tie pasta with onion and sundried		
Ravioli Parmigiana	tomato in a pink cream sauce  Bow-Tie Pasta with		
Lobster Ravioli	Gorgonzola Cheese		
Tortellin Alfredo21.00	mushrooms and gorgonzola cheese in a pink plum		
Rigatoni with Meat Sauce 19.00	tomato sauce		
Ground beef with garlic and onions	Rigatoni Bosciaola19.00		
sautéed with our original tomato sauce	Rigatoni pasta with sun dried tomatoes,		
Spaghetti with Broccoli	prosciutto, onions and mushrooms in a pink plum tomato sauce		
Linguini Carretiere	Carlo's Delight		
Penne Arrabiata	Pasta Pleasure Combo		
Penne alla Vodka	Linguini Bolognese		
Fettuccine Alfredo	Escarole and Beans		
Fettuccine Carbonara	with garlic and oil served over pasta  Linguini Marinara		
Fettuccine Primavera	Wild Mushroom Ravioli		

Anchovies sautéed in olive oil with fresh tomatoes, garlic, capers, and olives Linguini with Clam Sauce......20.00 Seasoned clam sauce red or white with garlic Spaghetti with Tomato Sauce....... 15.00

Linguini Puttenesca ...... 17.00

pink cream sauce

Topped with our original tomato sauce

Orecchiette with Broccoli Rabe ...... 19.00

Broccoli rabe sautéed with sun dried tomatoes, sweet sausage and garlic & extra virgin olive oil

vodka sauce with fresh spinach and garlic Gnocchi Bolognese.....22.00 Potato gnocchi in tomato sauce with beef, onions, garlic and a touch of cream

Florentine Ravioli ......19.00

Ravioli stuffed with ricotta cheese and spinach in

Short Rib Bolognese ......25.00 Beef short rib slow cooked in a tomato sauce and

red wine Ragu tossed with a touch of cream with pappardelle pasta

prosciutto di parma, mushroom, onion and romano cheese in a pink cream sauce