

# CARROLL PLACE

## ITALIAN AMERICAN WINEBAR & GASTROPUB



### SMALL PLATES

- MARINATED OLIVES 5
- CHICKEN NOODLE SOUP 8
- ARANCINI 9
- FRIED CALAMARI 10
- MEATBALLS IN POMODORO 10
- SALT & PEPPER RIBS 10
- WOOD FIRED ROSEMARY WINGS 12
- SHRIMP SCAMPI 13
- SLIDERS**
- PORK RAGU 11  
W/ SHAVED PARMIGIANO
- SHORT RIB 11  
W/ HORSERADISH MAYO



### BURGERS

SERVED WITH TRUFFLE FRIES

- CARROLL PLACE BURGER 16**  
FOCACCIA BUN, CRISPY SPECK & GORGONZOLA
- LAMB BURGER 17**  
FOCACCIA BUN, GRILLED ONION & FETA CHEESE



### MARKET SIDES

2 FOR \$12

- TRUFFLE FRIES 6
- TRUFFLED CREAMY POLENTA 7
- BROCCOLI RABE 7
- BRUSSELS SPROUTS W/ PANCETTA 7
- CAULIFLOWER & PARMIGIANO 7
- SAUTEED SPINACH 6
- BEETS & RICOTTA SALATA 7
- BUTTERNUT SQUASH W/ TOASTED ALMONDS & BALSMIC 7

### BOARDS

#### MEATS

\$8 EACH - 4 FOR \$25

PROSCIUTTO DI PARMA, SPECK, SOPRESSATA, JAMON SERRANO

#### CHEESES

3 FOR \$16 - 5 FOR \$22

PARMIGIANO REGGIANO, GORGONZOLA, MANCHEGO, ROBIOLA, PECORINO DI TOSCANO, CACIO AL TARTUFO



### BRUSCHETTE

\$4 EACH - 4 FOR \$14

RICOTTA & BASIL PESTO  
CAPONATA & GOAT CHEESE  
BURRATA & RED PEPPER  
MASCARPONE & CLOVER HONEY WITH STRAWBERRIES +\$1

### INSALATE

- MESCLUN GREENS TOMATO & RICOTTA SALATA.....10
  - CAESAR SALAD HOUSEMADE CROUTONS & PARMIGIANO.....10
  - CHOPPED MEDITERRANEAN SALAD KALAMATA OLIVES & FETA.....10
  - ARUGULA SALAD PARMIGIANO & PICKLED ONIONS.....11
  - ENDIVE SALAD WATERCRESS, MESCLUN, PEAR, GORGONZOLA & WALNUTS.....11
  - BURRATA SALAD ARUGULA, RED PEPPER, BALSAMIC & LEMON VINAIGRETTE.....12
- ADD AVOCADO (\$3) GRILLED CHICKEN (\$5), SHRIMP (\$7) OR SALMON (\$9)

### PIZZA

AUTHENTIC ITALIAN WOOD BURNING OVEN

WOOD FIRED ITEMS WILL BE SERVED HOT WHEN READY

#### DECEMBER SPECIAL

- AUTUNNO** CORN SAUCE, SERRANO HAM, RED ONIONS, FRESH MOZZARELLA..16
  - MARGHERITA** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, BASIL.....14
  - RUCOLA** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, PARMIGIANO, ARUGULA & LEMON DRESSING .....15
  - TARTUFO** FRESH MOZZARELLA, SPECK, MIXED MUSHROOMS, TRUFFLE CREAM, & TRUFFLE OIL.....15
  - SALAME** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, SPICY SALAME & BLACK OLIVES.....15
  - BRUSSELS SPROUTS** FRESH MOZZARELLA, PANCETTA & PARMIGIANO.....16
  - AMATRICIANA** MOZZARELLA, PANCETTA, RED ONION, PARMIGIANO & RED PEPPER.....16
- ADD SPICY SALAME OR PROSCIUTTO \$2; ARUGULA \$1; SUB VEGAN CHEESE \$2

### PASTA

- SPAGHETTI POMODORO** SAN MARZANO TOMATO SAUCE, BASIL, PARMIGIANO ..... 15
- RIGATONI** WILD MUSHROOMS, MARSALA BUTTER SAUCE, PARMIGIANO ..... 16
- PENNE PISELLI** SAN MARZANO TOMATO CREAM SAUCE, GREEN PEAS & PARMIGIANO ..... 15
- HOUSEMADE RAVIOLI** EGGPLANT, RICOTTA IN SPICY TOMATO SAUCE..... 16
- LINGUINE VONGOLE** CLAMS, WHITE WINE, TOMATO..... 16
- ORECCHIETTE** PORK & FENNEL SAUSAGE, BASIL PESTO ..... 16
- HOUSEMADE PAPPARDELLE** BRAISED PORK RAGU, ZUCCHINI & PARMIGIANO..... 16
- HOUSEMADE LASAGNE** WITH BEEF BOLOGNESE & PECORINO ..... 16

SUB GLUTEN FREE PENNE +\$2



### SECONDI



- WOOD FIRE FREE RANGE CHICKEN** BROCCOLI RABE WITH OLIVES & MASHED POTATOES.....21
- GRILLED SALMON** SAUTEED SPINACH & EGGPLANT CAPONATA ..... 22
- ROASTED BRANZINO** WHITE BEANS, ASPARAGUS, ROASTED FENNEL, CHERRY TOMATOES & WHITE WINE BUTTER SAUCE..... 22
- BRAISED SHORT RIB** CREAMY POLENTA AND MUSHROOM RAGU.....24
- NY STRIP STEAK** WATERCRESS SALAD & TRUFFLE FRIES .....26

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

INQUIRE ABOUT OUR PRIVATE EVENT SPACES FOR COCKTAIL PARTIES AND SEATED DINNERS