

CARROLL PLACE

ITALIAN AMERICAN WINEBAR & GASTROPUB



SMALL PLATES

- MARINATED OLIVES 6
- CHICKEN NOODLE SOUP 8
- ARANCINI 9
- FRIED CALAMARI 11
- MEATBALLS IN POMODORO 11
- SALT & PEPPER RIBS 11
- 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 7
- BEETS & RICOTTA SALATA
7
- BUTTERNUT SQUASH, TOASTED
ALMONDS & BALSAMIC
7

BOARDS

MEATS

\$8 EACH - 4 FOR \$27

PROSCIUTTO DI PARMA, SPECK,
SOPRESSATA, JAMON SERRANO

CHEESES

3 FOR \$17 - 5 FOR \$25

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



BRUSCHETTE

2 FOR \$8 - 4 FOR \$15

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.....11
 - CHOPPED MEDITERRANEAN SALAD KALAMATA OLIVES & FETA.....11
 - ARUGULA SALAD PARMIGIANO & PICKLED ONIONS.....12
 - ENDIVE SALAD WATERCRESS, MESCLUN, PEAR, GORGONZOLA & WALNUTS.....12
 - BURRATA SALAD ARUGULA, RED PEPPER, BALSAMIC & LEMON VINAIGRETTE...13
- 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

MARCH SPECIAL

- POMODORINI** SAN MARZANO TOMATO SAUCE, BURRATA & MOZZARELLA.....16
 - MARGHERITA** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA & BASIL...15
 - RUCOLA** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, PARMIGIANO,
ARUGULA & LEMON DRESSING15
 - TARTUFO** FRESH MOZZARELLA, SPECK, MIXED MUSHROOMS, TRUFFLE CREAM,
& TRUFFLE OIL.....16
 - SALAME** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, SPICY SALAME
& BLACK OLIVES.....16
 - BRUSSELS SPROUTS** FRESH MOZZARELLA, PANCETTA & PARMIGIANO.....16
 - AMATRICIANA** FRESH MOZZARELLA, PANCETTA, RED ONION & 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 16
- 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..... 17
- HOUSEMADE LASAGNE** WITH BEEF BOLOGNESE & PECORINO 17

SUB GLUTEN FREE PENNE +\$2



SECONDI



- WOOD FIRE FREE RANGE CHICKEN** BROCCOLI RABE WITH OLIVES &
MASHED POTATOES.....22
- GRILLED SALMON** SAUTEED SPINACH & EGGPLANT CAPONATA 23
- ROASTED BRANZINO** WHITE BEANS, ASPARAGUS, ROASTED FENNEL,
CHERRY TOMATOES & WHITE WINE BUTTER SAUCE..... 23
- BRAISED SHORT RIB** CREAMY POLENTA AND MUSHROOM RAGU.....25
- NY STRIP STEAK** WATERCRESS SALAD & TRUFFLE FRIES28

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

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