

CARROLL PLACE

ITALIAN AMERICAN WINEBAR & GASTROPUB

FORMAGGI

3 FOR \$17 - 5 FOR \$25

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

BRUSCHETTE

4 FOR \$15

RICOTTA & BASIL PESTO
CAPONATA & GOAT CHEESE
BURRATA & RED PEPPER

SALUMI

4 FOR \$27

PROSCIUTTO DI PARMA
SPECK
SOPRESSATA
JAMON SERRANO

INSALATE

MESCLUN GREENS \$10

Tomato & Ricotta Salata

CAESAR SALAD \$11

ARUGULA SALAD \$12

Parmigiano & Pickled Onion

ADD CHICKEN \$5, SHRIMP \$7

OR SALMON \$9

BRUNCH

11:00AM - 4PM

2 Hours Unlimited Brunch Drinks with any Brunch Entree \$27

ADD Unlimited Bud Light For An Additional \$5

(Burgers \$4 additional, Buon Giorno \$4 additional and Steak & Eggs \$5 additional)

EGGS

MUSHROOM OMELETTE Three Eggs, Mushrooms & Parmigiano13

PANCETTA & PECORINO OMELETTE Three Eggs, Pancetta, Pecorino ...13

ZUCCHINI OMELETTE Three Eggs, Zucchini, Tomatoes, Mozzarella.....13

STEAK & EGGS Two Eggs Any Style with Grilled Hanger Steak.....19

(SUBSTITUTE EGG WHITES \$2)

EGGS BENEDICT Poached Eggs & Prosciutto over Focaccia w/ Hollandaise.....15

BAKED TRUFFLE EGGS Creamy Polenta and Mushroom.....14

EGGS IN PURGATORY Baked in Spicy Tomato Sauce & Creamy Polenta14

FRENCH TOAST Fresh Strawberries & Cinnamon Whipped Cream15

PANCAKES & GELATO Topped with Banana Chocolate Chip Gelato.....15

BUON GIORNO PIZZA Truffle Cream, Fresh Mozzarella, Speck,
Mushrooms & Sunny Side Up Eggs18

PIZZA

ITALIAN WOOD BURNING OVEN

WOOD FIRED ITEMS WILL BE SERVED HOT WHEN READY

MARGHERITA Tomato Sauce, Fresh Mozzarella & Basil.....15

RUCOLA Tomato Sauce, Fresh Mozzarella, Parmigiano, Arugula & Lemon..15

TARTUFO Fresh Mozzarella, Speck, Mixed Mushrooms,
Truffle Cream & Truffle Oil16

PUGLIESE Italian Sausage, Broccoli Rabe, Cherry Tomatoes, Fresh Mozzarella...16

AMATRICIANA Tomato Sauce, Fresh Mozzarella, Pancetta, Red Onion,
Shaved Parmigiano & Crushed Red Pepper16

ADD 2 FRIED EGGS TO ANY PIZZA \$4

ADD PROSCIUTTO OR SPICY SALAME \$4

ADD ARUGULA \$1

PASTA

SPAGHETTI POMODORO Tomato, Basil, Garlic, Parmigiano & Olive Oil....15

PENNE PISELLI San Marzano Tomato Cream Sauce, Green Peas, Parmigiano...16

PAPPARDELLE Braised Pork Ragu, Zucchini, Parmigiano16

SMALL PLATES

MARINATED OLIVES 6

ARANCINI 10

MEATBALLS IN POMODORO 11

SALT & PEPPER RIBS 11

WOOD FIRED
ROSEMARY WINGS 12

MARKET SIDES

TRUFFLE FRIES 6

BRUSSELS SPROUTS
WITH PANCETTA 7

SMOKED BACON 6

BURGERS

SERVED WITH TRUFFLE FRIES

CARROLL PLACE BURGER 16

BRIOCHE BUN, CRISPY SPECK
& GORGONZOLA

LAMB BURGER 17

BRIOCHE BUN, GRILLED ONION
& FETA CHEESE

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
INQUIRE ABOUT OUR PRIVATE EVENT SPACES FOR COCKTAIL PARTIES AND SEATED DINNERS

COCKTAILS

\$9

BLOODY MARY

VODKA, TOMATO, FRESH HORSE RADISH, LIME

MIMOSA

SPARKLING WINE, ORANGE JUICE

SANGRIA

ROSE, BRANDY, MIXED FRUIT JUICES

WINES BY THE GLASS

HALF CARAFE (375 ML) / FULL CARAFE (750ML)

GLASS

375ML

750ML

SPARKLING

PROSECCO, ZARDETTO, VENETO NV	12	NA	42
CAVA ROSE, JUVE Y CAMPS, PENEDES NV	14	NA	54

WHITE

PINOT GRIGIO, MONTELVINI, VENETO NV (ON TAP).....	10	19	38
GRECO BIANCO, LIBRANDI "CIRO", CALABRIA '17	10	19	38
CHARDONNAY, JEANNE MARIE, CA '17.....	12	23	46
SOAVE CLASSICO, SUAVIA, VENETO '17.....	10	19	38
VERMENTINO, ARGIOLOS, SARDEGNA '17.....	12	23	46
RIESLING, NORTH BY NORTHWEST, HORSE HEAVEN HILLS (ON TAP).....	11	21	42
SANCERRE, RAFFAITIN-PLANCHON, FRANCE '17.....	13	25	50
ALBARIÑO, LAGAR DE COSTA, SPAIN NV (ON TAP).....	10	19	38

ROSÉ

PETITA JULIETA, JOSEPH FORESTER, CONCA DE BARBERA '18	11	21	42
MAISON SALEYA ROSE, PROVENCE, FRANCE (ON TAP) '17.....	11	21	42

RED

RIOJA, BODEGAS SANTALBA, SPAIN (ON TAP).....	10	19	38
VALPOLICELLA CLASSICO, ZENATO, VENETO '16	11	21	42
BARBERA, CASCINA ZERBETTA, MONTFERRATO, ITALY '16.....	12	23	48
CHIANTI, VALDIPIATTA COLLI SENESI, MONTEPULCIANO '16.....	12	23	46
MONTEPULCIANO IL CONTE D'ABRUZZO, TORTONA, ITALY '17	10	19	38
CABERNET SAUVIGNON, PURA FE, MAIPO VALLEY, CHILE '16.....	14	27	54
COTES DU RHONE, DOMAINE L'AMEILLAUD CAIRANNE, FRANCE '16	12	23	46
PINOT NOIR, MACMURRAY ESTATE, CALIFORNIA (ONTAP).....	13	25	50
MALBEC, CRIOS, MENDOZA '17	10	19	38

BEER BY BARREL 8

BUD LIGHT \$7
ST. LOUIS, MO

FIVE BOROUGHS PILSNER
BROOKLYN, NY

STELLA ARTOIS
LEUVEN, BELGIUM

PERONI LAGER
LOMBARDIA, ITALY

HOEGAARDEN BELGIUM WHITE
HOEGAARDEN, BELGIUM

BON & VIV SPIKED SELTZER
NORWALK, CT \$7

OMMEGANG, HENNEPIN
COOPERSTOWN, NY

AUSTIN CIDER
AUSTIN, TX

THREES BREWERY SEASONAL BREW
\$9 BROOKLYN, NY

LIC BEER PROJECT SEASONAL BREW
\$9 LIC, NY

FINBACK SEASONAL BREW
\$9 QUEENS, NY

BROOKLYN LAGER
BROOKLYN, NY

SIX POINT SWEET ACTION
BROOKLYN, NY

FOREVER EVER IPA
\$9 BROOKLYN, NY

LAGUNITAS IPA
PETALUMA, CA

VICTORY GOLDEN MONKEY BELGIUM
DOWNING, PA

GUINNESS IRISH STOUT
DUBLIN, IR

BEER BY BOTTLE

MILLER LITE 7

AMSTEL LIGHT 7

BUDWEISER 7

BROOKLYN PILS 7

ALLAGASH WHITE 9

MENABREA BIONDA 7

O'DOULS 6

HEINEKEN 7

DUVEL 10

GOOSE ISLAND 'SOFIE' 9

GREAT SOUTH BAY

BLOOD ORANGE PALE ALE 7

LEFT HAND MILK STOUT 8

ANGRY ORCHARD CIDER 7

GREEN'S AMBER (GLUTEN FREE) 9

BEER BY CAN

NARRAGANSETT 7

PORK SLAP ALE 7

ALL DAY IPA 7

MONTAUK DRIFT WOOD 7

