

# CARROLL PLACE

ITALIAN AMERICAN WINEBAR & GASTROPUB

## LUNCH PRE-FIXE

**\$15PP**

*Any Pasta or Pizza with Mesclun Greens*

## BURGER & BEER

*Any Burger with any Craft Beer*

**\$15PP**

## ZUPPE

CHICKEN NOODLE SOUP \$8

## INSALATE

MESCLUN GREENS \$10  
Tomato & Ricotta Salata

CAESAR SALAD \$10

ARUGULA SALAD \$11  
Parmigiano & Pickled Onion

ITALIAN COBB SALAD \$12  
Chicken, Bacon, Hard Boiled Egg,  
Blue Cheese, Avocado, Tomato

ADD AVOCADO \$3, CHICKEN \$3,  
SHRIMP \$5 OR SALMON \$6



## SMALL PLATES

MARINATED OLIVES 5

ARANCINI 8

MEATBALLS IN POMODORO 9

SALT & PEPPER RIBS 9

WOOD FIRED  
ROSEMARY WINGS 11

## MARKET SIDES

TRUFFLE FRIES 6

BRUSSELS SPROUTS  
WITH PANCETTA 7

SAUTEED SPINACH 6

SMOKED BACON 6

## BURGERS

SERVED WITH TRUFFLE FRIES

CARROLL PLACE BURGER 14  
BRIOCHE BUN, CRISPY SPECK  
& GORGONZOLA

LAMB BURGER 14  
BRIOCHE BUN, GRILLED ONION  
& FETA CHEESE

## BRUNCH

12:00PM - 4:00PM

2 Hours Unlimited Brunch Drinks with any Brunch Entree \$27  
(Burgers \$3 additional and Steak & Eggs \$5 additional)

## EGGS

PANCETTA & PECORINO OMELETTE Three Eggs, Pancetta, Pecorino ...12

ZUCCHINI OMELETTE Three Eggs, Zucchini, Tomatoes, Mozzarella.....12

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

EGGS BENEDICT Poached Eggs & Prosciutto over Focaccia w/ Hollandaise.....14  
(SUBSTITUTE EGG WHITES \$3, ADD AVOCADO \$3)

BAKED TRUFFLE EGGS Creamy Polenta and Mushroom.....13

EGGS IN PURGATORY Baked in Spicy Tomato Sauce & Creamy Polenta .....13

FRENCH TOAST Fresh Strawberries & Cinnamon Whipped Cream .....12

BUON GIORNO PIZZA Truffle Cream, Fresh Mozzarella, Speck,  
Mushrooms & Sunny Side Up Eggs .....14

## PANINI

MEATBALL Meatball, Mozzarella & Tomato Sauce.....12

PRIMAVERA Grilled Vegetables, Basil Pesto & Fresh Mozzarella.....12

PARMA Prosciutto, Arugula, Fresh Mozzarella, Tomato & Basil..... 14

## PIZZA

ITALIAN WOOD BURNING OVEN

WOOD FIRED ITEMS WILL BE SERVED HOT WHEN READY

MARGHERITA Tomato Sauce, Fresh Mozzarella & Basil.....13

RUCOLA Tomato Sauce, Fresh Mozzarella, Parmigiano, Arugula & Lemon.. .....14

TARTUFO Mozzarella, Speck, Mixed Mushrooms, Truffle Cream & Truffle Oil.....14

PUGLIESE Italian Sausage, Broccoli Rabe, Cherry Tomatoes, Fresh Mozzarella...14

AMATRICIANA Tomato Sauce, Fresh Mozzarella, Pancetta, Red Onion,  
Shaved Parmigiano & Crushed Red Pepper .....14

ADD 2 FRIED EGGS TO ANY PIZZA \$3

ADD PROSCIUTTO OR SPICY SALAME \$2

ADD ARUGULA \$1

## SECONDI

SPAGHETTI POMODORO Tomato, Basil, Parmigiano, Garlic & Olive Oil..... 13

PENNE PISELLI San Marzano Tomato Cream Sauce, Parmigiano ..... 13

PAPPARDELLE Braised Pork Ragu, Zucchini, Parmigiano ..... 14

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

# COCKTAILS

\$9

## BLOODY MARY

VODKA, TOMATO, FRESH HORSERADISH, LIME

## MIMOSA

SPARKLING WINE, ORANGE JUICE

## SANGRIA

ROSE, BRANDY, MIXED FRUIT JUICES

# WINES BY THE GLASS

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

## SPARKLING

		GLASS	375ML	750ML
PROSECCO, ZARDETTO, VENETO NV .....	12	NA	42	
CAVA ROSE, JUVE Y CAMPS, PENEDES NV .....	14	NA	54	
LAMBRUSCO, ROBERTO NEGRI 'LA GIARA' SEMI-SECCO , LOMBARDIA NV .....	11	NA	42	

## WHITE

PINOT GRIGIO, MONTELVINI, VENETO NV (ON TAP).....	10	19	38	
GRECO BIANCO, LIBRANDI "CIRO", CALABRIA '18.....	10	19	38	
CHARDONNAY, JEANNE MARIE, CA '17.....	12	23	46	
SOAVE CLASSICO, SUAVIA, VENETO '17.....	10	19	38	
VERMENTINO, ARGIOLAS, SARDEGNA '17.....	12	23	46	
RIESLING, NORTH BY NORTHWEST, HORSE HEAVEN HILLS (ON TAP) .....	11	21	42	
SANCERRE, RAFFAITIN-PLANCHON, FRANCE '18'.....	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, MONTEFERRATO, ITALY '16.....	12	23	48	
CHIANTI, VALDIPIATTA COLLI SENESI, MONTEPULCIANO '16.....	12	23	46	
MONTEPULCIANO IL CONTE D'ABRUZZO, TORTONA, ITALY '18.....	10	19	38	
CABERNET SAUVIGNON, PURA FE, MAIPO VALLEY, CHILE '16.....	14	27	54	
COTES DU RHONE, DOMAINE LAMEILLAUD CAIRANNE, FRANCE '17 .....	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

SHIPYARD PUMPKIN HEAD  
PORTLAND, ME

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 PILSNER 7

ALLAGASH WHITE 9

MENEBREA 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 (GF) 9

## BEER BY CAN

NARRAGANSETT 7

PORK SLAP ALE 7

ALL DAY IPA 7

MONTAUK DRIFTWOOD 7

@CARROLLPLACENYC

