

# CARROLL PLACE

## ITALIAN AMERICAN WINEBAR & GASTROPUB



### SMALL PLATES

- MARINATED OLIVES 6
- CHICKEN NOODLE SOUP 8
- ARANCINI 10
- 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  
W/ ALMONDS 7

### BOARDS

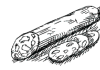
#### MEATS

\$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

**BRUSSELS' SPROUTS PIZZA** FRESH MOZZARELLA, PANCETTA &  
PARMIGIANO CHEESE .....16

- MARGHERITA** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA & BASIL...15
- RUCOLA** SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, PARMIGIANO,  
ARUGULA & LEMON DRESSING .....15
- TARTUFO** FRESH MOZZARELLA, SPECK (HAM), MIXED MUSHROOMS, TRUFFLE  
CREAM,  
& TRUFFLE OIL.....16
- SALAME** TOMATO SAUCE, MOZZARELLA, SPICY SALAME & BLACK OLIVES.....16
- PUGLIESE** ITALIAN SAUSAGE, BROCCOLI RABE, CHERRY TOMATOES  
& FRESH MOZZARELLA.....16
- AMATRICIANA** FRESH MOZZARELLA, PANCETTA, RED ONION & RED PEPPER.....16  
ADD SPICY SALAME OR PROSCIUTTO \$4; ARUGULA \$1; SUB VEGAN CHEESE \$2

### PASTA

- SPAGHETTI POMODORO** SAN MARZANO TOMATO SAUCE, BASIL, PARMIGIANO ..... 15
- PENNE PISELLI** SAN MARZANO TOMATO CREAM SAUCE, GREEN PEAS & PARMIGIANO ..... 16
- HOUSEMADE RAVIOLI** EGGPLANT & RICOTTA IN SPICY TOMATO SAUCE ..... 16
- LINGUINE VONGOLE** CLAMS & TOMATOES IN SPICY WHITE WINE SAUCE..... 16
- ORECCHIETTE** PORK & FENNEL SAUSAGE, BASIL PESTO.....16
- HOUSEMADE PAPPARDELLE** BRAISED PORK RAGU, ZUCCHINI & PARMIGIANO.....17
- HOUSEMADE LASAGNE** WITH BEEF BOLOGNESE & PARMIGIANO.....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** ASPARAGUS, WHITE WINE, CHERRY TOMATO  
& ROASTED FENNEL.....23
- BRAISED SHORT RIB** CREAMY POLENTA & MUSHROOM RAGU .....23
- NY STRIP STEAK** WATERCRESS SALAD & TRUFFLE FRIES .....28

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

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