



CARL ANTHONY

T R A T T O R I A

Clocktower Square
477 Main Street
Monroe, Connecticut
203.268.8486 - Reservations
203.459.8452 - fax
Gift Certificates Available

Small Plates

Olives and Lupini 3.5

Brussels Sprouts 5.5
Bacon , raisins, balsamic

Roasted Root Vegetable 4.5
truffle honey

Stuffed Cherry Peppers 4.5
prosciutto & provolone

Crispy Pork Belly 7.5
polenta , quince, onions

Caramelized Cauliflower 4.5

Roasted Dates 5.5
gorgonzola, pancetta, almonds

Spaghetti Squash 5.5
goat cheese , honey, pistachio

Butternut Squash Raviolini 7.5
roasted garlic apple browned butter

Grilled Octopus 8.5
potatoes, chickpeas, salami, green apple vinaigrette

Starters

Duck lettuce wraps 11.9
orange /cashew cacciatore sauce- pickled fennel

Winter Vegetable Ribolita 8.9
Tuscan vegetable stew served in a house baked Italian bread bowl with melted smoked gouda

3-Cheese Tasting

11.9

Hand made Buratta – pickled green tomato, roasted peppers
Baked Bel paese- fig jam, spicy pumpkin seeds
Crispy Robiola- strawberry balsamic jam, Hazelnuts

Kobe Meatballs

8.9

tomato sauce, garlic bread

“Rockefeller” on the Riviera

10.9

blue point oysters baked with pancetta, arugula, sambuca and breadcrumbs – roasted garlic aioli – tobiko

Chef Sam’s Salumi Plate

12.9

a tasting of Sam’s favorite house-cured meats – cheeses – pickled vegetables & artisan olive oils

Crabcakes

9.9

roasted red pepper aioli & aged balsamic

Crispy Calamari

The “Original Balsamic” 12.9 or Traditional.....9.9
sweet & spicy tomato sauce

Salads

All Salads 12.9

Harvest

arugula - green apple - grapes - gorgonzola -dried cranberries
walnuts & Carl Anthony’s House Vinaigrette

Mixed Green

baby greens –gorgonzola- tomato - roasted peppers –olives- balsamic vinaigrette

“Chopped”

green leaf lettuce – fresh mozzarella – grape tomato- roasted peppers- spicy pepperoncino
cucumber & sweet corn – Carl Anthony’s House vinaigrette

Caesar

romaine - tomato - olives - hard boiled egg - foccacia croutons - parmigiano- Caesar dressing

Sicilian Arugula

oranges- red onion – olives- tomato - parmigiano- citrus vinaigrette

Add Grilled Chicken.... 3, Shrimp or Steak...4 Salmon or Tuna ... 5

Pasta

(Gluten free & Whole Wheat pasta available)

Loaded Baked-Potato Gnocci 12.9

Hand-made potato pasta pillows baked with smoked bacon, broccoli, and Italian & cheddar cheese sauce topped with sour cream and chives

Penne alle Vodka 10.9

with caramelized onions, pancetta, & tomato-vodka cream

Pappardelle Rustica 11.9

wide ribbon pasta with chicken- roasted tomatoes & broccoli- oil & garlic

Linguine Vongole 11.9

tossed with sweet clams, oil & garlic

Bucatini Bolognese 11.9

thick spaghetti-like pasta with house made meat sauce & buratta cheese

Rigatoni Melanzane 11.9

roasted eggplant- fresh mozzarella - san marzano tomato & basil

Main Plates

Chicken Portobello 12.9

sautéed chicken breast, grilled portobello, sun-dried tomato, wild mushroom ravioli & sherry wine

Roasted Chicken in Cartoccio 18.9

Split all natural Chicken, roasted winter vegetables, fingerling potatoes & preserved sicilian lemon roasted in parchment paper

Pig Roast 22.9

slow roasted suckling pig, brócoli rabe, spaghetti squash, apple caponata, amarone

Chicken Portobello 18.9

sautéed chicken breast, grilled portobello, sun-dried tomato
wild mushroom ravioli & sherry wine

Chicken Parmigiana 17.9

breaded chicken breast, baked with marinara, mozzarella, & penne

Wood roasted Salmon * 23.9

rosemary whipped potato, caramelized Calabaza squash, garlicky Tuscan kale & roasted mushrooms, pomegranate vinaigrette

Sesame Tuna * 24.9
seared tuna with ginger risotto, seaweed salad, soy balsamic vinaigrette, & wasabi aioli

Sole Florentine 18.9
egg-battered sole on a bed of spinach, with lemon white-wine

Veal Saltimboca 21.9
veal scaloppini with prosciutto, fontina, spinach, & sage demi-glace

Grilled Skirt Steak* 24.9
grilled portobello, sweet onion & peppers- crispy parmigiana-polenta fries
sweet & spicy cherry pepper steak sauce

Filet Mignon 28.9
crushed potatoes – horseradish aioli

N.Y. Strip 28.9
roasted garlic mashed – dipping sauces

***consuming raw or undercooked meats may increase the risk of food borne illness**

Brick Oven Pizza **(Gluten free crust available)**

Pizza Insalata 12.9
grilled pizza crust - arugula - fresh mozzarella - plum tomato - bermuda onion

Margherita 11.9
fresh mozzarella - basil - tomato sauce

Steak and Potato 14.9
grilled N.Y strip - mozzarella - caramelized onions - mashed potatoes

Italian Fisherman 15.9
shrimp - calamari - clams - mozzarella - cherry peppers - garlic and olive oil

Clam Pie 12.9
fresh clams - garlic – mozzarella — olive oil & garlic

Louisiana 12.9
spicy buffalo chicken - gorgonzola - scallions - tomato - mozzarella

Sausage & Pepper 12.9
house made sweet Italian sausage , sweet and hot peppers, caramelized onions
provolone

Fig & Prosciutto 12.9
fig jam, parma prosciutto, gorgonzola

Panini

Short Rib Panini 13.9

Braised beef short rib, Italian cheddar, caramelized onion, apple arugula & Horseradish aioli on toasted Panini bread

Italian Grilled Cheese 11.9

Prosciutto & mortadella, robiola Cheese, pickled green tomato red onions on grilled crusty Italian bread

Veggie 12.9

Crispy Eggplant, Fresh Mozzarella, sun dried tomato caramelized onion & Olive and basil aioli on grilled panini

"CA " Ciabatta 12.9

Crispy chicken, broccoli rabe, pepperonata, provolone with sun dried tomato & chipotle aioli toasted ciabatta roll

SIDES

Crispy spinach	6.9
Broccoli Babe	6.9
Roasted Garlic Mashed Potatoes	4.9
Roasted Potatoes da Delfina	5.9
Parmigiana Polenta fries	5.5
Asparagus	6.9
Charred Sweet corn	5.5
Lobster Mac & Cheese	11.9
Shrooms & Onions	6.9