

KETTLE BLACK

/ SILVERLAKE CA

BITES

Olives \$6 gf / v*
marinated local olives

Garlic Bread \$6 v
garlic butter, chili flake, parmigiano, "friends and family" toast

Cheese Board \$16
kenne- soft ripened goat cheese, farmstead creamery, CA
briana- raw cows milk, jacobs & brichford farmstead, IN
surfin blue- buffalo blue cheese, lombardia, IT
burrata- di steffano, CA

Salumi Board \$18
spicy coppa- uncured collar, imported chile, nduja artisans, IL
soppressata- black tellicherry pepper, nduja artisans, IL
dodge city - pink peppercorn, fennel pollen, smoking goose, IN
nduja- spreadable calabrian salami, nduja artisans, IL

Combo Board \$27
chefs selection of salumi + cheese

MARKET

Wild Arugula \$11 gf / v*
almonds, asparagus, fresno chilies, parmigiano, lemon vinaigrette

Chopped Salad \$16
market greens, chickpea, smoked mozzarella, soppressata, pepperoncini,
red wine vinaigrette

Zucchini \$12 v
zucchini noodles, basil pesto, garlic breadcrumb, parmigiano

Artichoke \$14 gf / v
lemon, parsley, spinach aioli

Cauliflower \$12 gf / v*
bagna cauda, fried capers, pickled raisins, pine nuts

Burrata \$15 v
english peas, honey emulsion, mint, lemon, black pepper

KITCHEN

Meatballs \$13
san marzano, pecorino, "friends and family" toast

Octopus \$18
green garlic panisse, confit tomato, black garlic

Clams \$15
manila clams, garlic, nasturtium butter, capers,
"friends and family" toast

Branzino \$25
puttanesca, frisee salad, grilled lemon

Mary's Roasted Half Chicken \$26
farro, beets, radish, salsa verde

30 Day Dry Aged Ribeye M/P
crispy potato, caramelized onion, pepe verde

PASTA

Cacio e Pepe \$15
cappellini, parmigiano brodo, black peppercorn

Farfalle \$20
shrimp, pancetta, asparagus, serrano, cured egg yolk

Cavatelli \$18 v
fava bean, oyster mushroom, green garlic, carpa sarda

Squid Ink Scialatelli \$26
manila clams, santa barbara uni, charred squid,
calabrian breadcrumbs

Pappardelle \$19
wood fired bolognese, pecorino

Agnolotti \$21
braised lamb neck, pecorino

*gluten free pasta available add \$2

gf = gluten free, v = vegetarian, v* = can be made vegan

PIZZA

OG \$13 v
mozzarella, parmigiano, san marzano

Mushroom \$16 v
creme fraiche, wild mushrooms, confit leek, taleggio

Burrata Margherita \$16 v
baby heirloom tomato, burrata, basil, san marzano

Parma \$17
prosciutto di parma, arugula, lemon vinaigrette, parmigiano,
san marzano

Squash Blossom \$18 v
ricotta, basil pesto, snap pea, spring onion

Salumi \$20
n'duja, pepperoni, soppressata dolce, mozzarella, parmigiano,
giardiniera, san marzano

Build Your Own \$13
mozzarella, parmigiano, san marzano

serrano, garlic, onion, caper, basil	\$1 Per
mushroom, calabrian chili, kalamata olive, arugula	\$2 Per
pepperoni, sausage, anchovies, burrata, egg	\$3 Per
soppressata, meatball, prosciutto, n'duja	\$4 Per

Crust Dip \$1 per
marinara, calabrian hot sauce, ranch

ALL PASTAS AND DOUGHS
ARE HOUSE-MADE DAILY
EXECUTIVE CHEF // PETER MACIAS