

KETTLE BLACK

/ SILVERLAKE CA

BITES

Salumi Board \$18

spicy coppa- uncured collar rubbed with imported chile
soppressata- seasoned with black tellicherry pepper
nostrano- pink peppercorns, wine and garlic

Cheese Board \$16

kenne- soft ripened goat cheese, farmstead creamery, tomas bay
briana- raw cows milk, jacobs & brichford farmstead, indiana
surfin blue- buffalo blue cheese, lombardia, italy

Combo Board \$27

chefs daily selection of salumi + cheese

Garlic Bread \$6

garlic butter, chili flake, parmigiano, "friends and family" toast

Olives \$6

marinated local olives

MARKET

Zucchini \$12 v

zucchini noodles, basil pesto, garlic breadcrumb, parmigiano

Eggplant \$12 gf / v*

saba vin cotto, garlic, olive oil, parmigiano, chili flake

Cauliflower \$12 gf / v*

bagna cauda, fried capers, pickled raisins, pine nuts

Green Beans \$12 gf / v*

almond romesco, meyer lemon, crispy artichoke

Wild Arugula \$11 gf / v*

almonds, asparagus, fresno chilies, parmigiano, lemon vinaigrette

Romaine Hearts \$13 gf / v*

fontina, shaved onion, parsley, fig balsamic, walnut vinaigrette

Snap Peas \$12 gf / v*

smoked pecorino, lemon, shallot, mint, black pepper

Carrot \$13 gf / v*

whipped mascarpone, carrot top salsa verde, radish, apple saba

KITCHEN

Fried Mozzarella \$10 v

wood roasted cherry tomato sauce

Meatballs \$13

san marzano, pecorino, "friends and family" toast

Clams \$15

manilla clams, garlic, nasturium butter, capers,
"friends and family" toast

Popcorn Chicken Parm \$14

san marzano, mozzarella, basil
add housemade pasta \$6

NY Strip Cap \$26

crispy green beans, pepe verde

Branzino \$25

puttanesca, frisee salad, grilled lemon

Mary's Roasted Half Chicken \$24 gf

carrots, pattypan squash, savory onion lemon vinaigrette

Pappardelle \$18

braised short rib, broccolini, radicchio, pecorino

Garganelli \$16

wood fired bolognese, pecorino

Tagliatelle \$18 v

parsley pasta, english peas, basil pesto, pine nuts, pea shoots

Aglio e Olio \$12 v

parmigiano, lemon zest, garlic, chili flakes, parsley

Cacio e Pepe \$15

cappellini, parmigiano brodo, black peppercorn

Cavatelli \$18

italian sausage, charred broccoli, breadcrumb, calabrese
chili, pecorino

*gluten free pasta available add \$2

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

PIZZA

OG \$13

mozzarella, parmigiano, san marzano

Mushroom \$16

taleggio, gorgonzola, crimini mushroom

Pepperoni \$15

pepperoni, mozzarella, san marzano

Burrata Margherita \$16

baby heirloom tomato, burrata, basil, san marzano

Parma \$17

prosciutto di parma, arugula, lemon vinaigrette, parmigiano,
san marzano

Pancetta & Clams \$18

manilla clams, pancetta, smoked mozzarella, leeks, celery

Street Corn \$16

roasted corn, parmigiano, garlic cream, cilantro, cotija, lime,
fritos, aleppo

Pacific \$17

pineapple, smoked pork loin, jalapeno, coconut, mozzarella, agave

Salumi \$20

n'duja, pepperoni, soppressata dolce, mozzarella, parmigiano,
giardiniera, san marzano

Build Your Own \$13

mozzarella, parmigiano, san marzano

serrano, jalapeño, garlic, onion, caper, basil \$1 Per

mushroom, calabrian chili, kalamata olive, arugula \$2 Per

pepperoni, sausage, anchovies, burrata, egg \$3 Per

soppressata, meatball, pancetta, prosciutto, n'duja \$4 Per

Crust Dip \$1 per

marinara, calabrian hot sauce, ranch

ALL PASTAS AND DOUGHS
ARE HOUSE-MADE DAILY
EXECUTIVE CHEF // SYDNEY CHARLES HUNTER III