

KETTLE BLACK

SILVERLAKE CA

BITES

Marinated Olives gf / v | 6

Crispy Polenta with Winter

Mushroom Ragu gf / v | 8

cultured crème, cured egg yolk, chive

Sourdough Garlic Bread v | 7

garlic butter, parmigiano, parsley

Burrata v | 14

confit tomato, aged sherry vinegar, basil, toasted baguette

Cheese Board | 17

humboldt fog - semi soft goats milk
blu di bufala - pasteurized buffalo blue
pawlet - raw cows milk
burrata - pasturized cows milk

Salumi and Cheese Board | 29

dodge city, coppa, prosciutto,
humboldt fog, blu di bufala, pawlet

MARKET

Sweet Potato gf / v | 10

slow roasted, whipped calabrian
butter, chives

Roasted Artichoke gf / v | 12

herbed ricotta, meyer lemon.

Brussels Sprout gf / v | 10

cashew cream, apple saba, mint

Cauliflower gf / v* | 13

bagna cauda, fried caper,
pickled raisins, pine nuts

Zucchini v | 13

zucchini noodles, basil pesto,
garlic bread crumbs, parmigiano

Italian Street Corn v | 8

spicy mayo, aged provolone, garlic
breadcrumbs, pancetta spice

Beet Salad gf / v | 16

watercress, gorgonzola cream,
shaved apple, candied pecan

Market Lettuces v* | 14

shaved red onion, tomato, olives,
seven minute egg, parmigiano
breadcrumbs, red wine vinaigrette

Wild Arugula gf / v* | 10

balsamic vinaigrette, pecorino,
pine nuts

Caesar Salad | 12

gem lettuce, parmigiano, croutons

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

consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of food borne illness, especially if you have a
medical condition.

KITCHEN

Meatballs | 14

san marzano tomato, house made ricotta, focaccia

Octopus gf | 18

chickpea panise, confit tomato, black garlic, salsa verde

Eggplant Parmigiana v | 14

fried eggplant, crushed tomato, mozzarella, basil
side pasta + 6

Whole Orata gf | 29

cauliflower puree, caper salmoriglio

Brick Chicken gf | 28

slow roasted carrot, carrot top pesto, cipollini agro dolce

Dry Aged Ribeye | 58

broccoli rabe, anchovy, parmigiano, focaccia croutons,
cured egg yolk

PASTA

Aglio e Olio v / v* | 14

toasted garlic, chili flake, parsley, lemon

Spaghetti and Meatballs | 17

capellini, meatballs, san marzano tomato, parmigiano

Cacio e Pepe v | 16

cappellini, whey brodo, black peppercorn

Ricotta Cavatelli | 18

house-made 'nduja, cherry tomato, basil

Tortellini en Brodo | 19

celery root, mascarpone, broccoli di cicco, veal brodo

Pappardelle | 17

wood fired bolognese, pecorino

*gluten free pasta available + 2

PIZZA

Mushroom v | 16

garlic cream sauce, winter mushroom, leek, thyme

Vegan v | 18

crushed tomato, marinated artichoke hearts, red onion, winter mushroom,
wilted spinach, cashew cream

Potato v | 19

yukon gold potato, braised escarole, rosemary, egg

Margherita v | 18

mozzarella, basil, parmigiano, san marzano tomato

Salumi | 21

house-made 'nduja, pepperoni, soppressata, pepperoncini

Crust Dip | 1

marinara, calabrian hot sauce, ranch

Custom Made | 14

mozzarella, parmigiano, choice of sauce; marinara, white, basil pesto
garlic, onion, caper, basil, jalapeno + 1
mushroom, calabrian chili, kalamata olive, arugula + 2
pepperoni, sausage, burrata, egg + 3
soppressata, meatball, prosciutto, 'nduja, ricotta + 4

*gluten free pizza dough available + 2